

Libare Bar

Sartoria's Libare Bar is the only bar in Savile Row, a hotspot where the charm of Mayfair and the Italian style meet.

The word "Libare" in Italian means "to make a toast".

Our list consists of Bellinis, Negronis, Spritzs and a "Bespoke" section; all revisited to satisfy your Aperitivo and your Digestivo need.

FOOD MENU

Tuscan Ribollita

10.00

Soft polenta, wild mushroom

16.00

Roast vegetable rosette

9.00

Spicy meatballs

8.50

Chicken, avocado

8.50

Beef Battuta, anchovies

18.00

Fried squid, chilli jam

12.50

Bruschetta, roast tomato, burrata, rocket

13.50

Culatello ham, Buffalo mozzarella, fried gnocco

20.00

Tagliolini all'Arrabbiata

18.00

Cheese from our counter

Toma	6.00	Grana Padano	6.50
Dolcelatte	6.00	Raschera	6.50
Caciocavallo	5.50	Blu di pecora	7.50
Pecorino moliterno	6.50		

Please speak to a member of staff if you have any allergies or intolerances.

Consuming eggs and unpasteurised cheese may increase your risk of foodborne illness.

Please note these menus are subject to change due to seasonality and produce availability.

All prices are inclusive of VAT but exclusive of 12.5% service charge.

SIGNATURE COCKTAILS

Amidst the buzz of London's luxury quarter, some of the capital's finest mixologists await to serve you perfection, straight up or on the rocks. Watch on as tailored bartenders conjure dramatic signature cocktails before your eyes, fascinating and theatrical before even reaching the lips

Truffle Negroni £15.00

Mezcal, Campari, Vault Vermouth, Truffle

Socialite £12.50

Hennessy VS, Apricot Brandy, Cinnamon, Apple Juice

Pear & Spice £12.50

Spismith Gin, St. Germain, Pear puree, Ginger & Herbs

Blood Orange Spritz £13.00

Martini Rubino, Italicus, Bergamot Oil, Solerno Blood Orange, Moet & Chandon

Mayfair Fizz £14.00

Ketel One Vodka, Disaronno, Elderflower Cordial, Passion Fruit, Moet & Chandon

Art's Special £15.00

Laphroaig 10yo, Chartreuse Yellow, Amaro Del Capo

Show Me the Way £12.50

Tanqueray Gin, Limoncello, Fresh Cucumber & Mint

Mango Crush £13.50

Havana Rum 7 years, Passion Fruit, Mango, Angostura

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NEGRONIS

Classico £11.50

Tanqueray, Antica Formula, Campari

Negroni Bianco £12.00

Sipsmith Gin, Italicus, Luxardo Bitter

Sbagliato £11.00

Campari, Antica Formula, prosecco

Japanese Negroni £11.50

Campari, Plum sake, lemon, sugar

MOCKTAILS

£6.50

Blueberry & Basil

*Passion fruit, Cranberry juice, Lime juice,
Fresh Blueberry, Basil leaves*

Tipsy Tea

*Fresh Raspberries, Fresh ginger, Caramel syrup,
top up with cold chamomile tea*

Lavender Sour

Apple juice, Lavender syrup, Lemon juice

Seedlip Spice 94

Seedlip spice 94, fresh grapefruit, soda water

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WINES BY THE GLASS

BOLLICINE - BUBBLES 125 ml

Franciacorta Cuvee Prestige NV	16.00
La Cuvée, Laurent Perrier NV	18.00
Moet & Chandon NV	16.00
Moet & Chandon Rose NV	22.00

BIANCHI - WHITE 125 ml

Pieno Sud, Terre Siciliane	2018	7.00
Sauvignon Lahn, San Michele Appiano	2018	10.00
Pinot Grigio, Livio Felluga	2018	12.00
Vermentino Vigna'Ngena, Capichera	2018	16.00

ROSATI - ROSE 125ml

RosaMara, Costaripa	2018	10.00
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ROSSI - RED 125ml

Primitivo Salento, Mocavero	2018	9.00
Chianti Classico, Fontodi	2016	14.00
Pinot Nero, Franz Haas	2017	15.00
Barbaresco Asili, Ca del Baio	2016	20.00

Larger 175ml glasses are available on request

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APERITIVI

	50ml
Martini Bianco, Extra Dry or Rosso	7.00
Martini Ambrato	7.00
Martini Rubino	7.00
Carpano Punt e Mes	7.00
Carpano Antica Formula	7.50
Cocchi Americano Bianco	7.00
Lillet	7.00
Aperol	8.00
Campari Bitter	9.00

GIN

	50ml
Tanqueray	10.00
Brockmans	10.50
Portobello Road 171	10.00
Hendrick's	11.00
Gin Mare	12.00
Sipsmith sloe gin	10.50
Pink Pepper	13.50
Tanqueray 10	12.00
Beefeater 24	11.50
Sipsmith	11.50
London N1	12.00
Monkey 47	14.00

VODKA

	50ml
Ketel One	10.50
Zubrowka Bison Grass	10.50
Konik's Tail	11.00
Black Cow	10.00
Belvedere	11.50
Ciroc	12.00
Belvedere Single Estate	12.50
Beluga	13.50
Crystal Head	14.00

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TEQUILA

	50ml
Don Julio Blanco	12.00
Don Julio Reposado	13.00
Silver Patron	13.00
Montelobos Mezcal	15.00

RUM

	50ml
Koko Kanu	9.00
Havana 3 yr	9.00
Sailor Jerry	9.50
Bacardi Oakheart Spice	9.00
Havana 7 yr	10.00
Myers's	9.00
Gosling's black seal	10.00
Kraken Black Spiced	9.50
Bacardi 8 yr	11.00
Appleton Rare Blend	12.00
Pampero Aniversario	12.00
Zacapa Centernarios 23 yr	18.00
Zacapa XO	24.00

CACHAÇA

	50ml
Abelha Organic Cachaça	11.00

SCOTCH BLENDED WHISKY

	50ml
Johnnie Walker Black Label	10.50
Chivas 12 yr	10.50
Monkey shoulder	10.00
Chivas 18 yr	17.00
Johnnie Walker Gold Label	15.00
Johnnie Walker Platinum Label	25.00
Johnnie Walker Blue Label	40.00

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SINGLE MALT WHISKY

	50ml
Glenmorangie 10 yr	11.00
Glenmorangie 18 yr	28.00
Glenmorangie D'Or	20.00
Glenmorangie Signet	42.00
Laphroaig 10 yr	12.00
Dalwhinnie 15 yr	12.00
Craggamore 12 yr	11.00
Oban 14 yr	13.00
Lagavulin 16 yr	15.00
Cardhu 12 yr	13.00
Caol Ila 12 yr	13.00
Dalmore 15 yr	20.00
Bowmore 25 yr	50.00
Macallan 12 yr	19.00

JAPANESE WHISKEY

	50ml
Hakushu Suntory	16.00
Nikka from the Barrel	13.00
Yamazaki 12 yr	20.00

IRISH & CANADIAN WHISKEY

	50ml
Jamesons	8.00
Canadian Club	8.00

BOURBON & RYE WHISKEY

	50ml
Jack Daniel's	10.00
Rittenhouse Rye	9.00
Bulleit Rye	10.00
Bulleit bourbon	10.50
Makers Mark	10.50
Wild Turkey 101	11.00
Woodford Reserve	12.00
Jack Daniel's Single Barrel	17.00
Jack Daniel's Gentleman Jack	12.00

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DIGESTIVE: AMARI & LIQUEURS

	50ml
Amaro del Capo	7.00
Averna	7.00
Kahlua	8.00
Cynar	7.00
Ramazzotti	7.00
Sambuca Antica White	7.00
Nocino, Villa Zarri	7.00
Limoncello	7.00
Amaretto Disaronno	9.00
Frangelico	8.00
Baileys	8.00
Montenegro	7.50
Fernet Branca	7.50
Drambuie	8.00
Grand Marnier	9.00

COGNAC, ARMAGNAC, BRANDY E CALVADOS

	50ml
Hennessy VS Cognac	12.00
Remy Martin VSOP Cognac	12.00
Villa Zarri 10 yr	15.00
Villa Zarri 23 yr	27.00
Villa Zarri 20 yr	32.00
Hennessy XO Cognac	32.00
Remy Martin XO Cognac	34.00
Domaine Dupont VSOP Calvados	11.00
Baron de Sigognac Bas Armagnac 10 yr	10.00
Remy Louis XIII	500.00
25ml Remy Louis XIII	250.00

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BIRRE - BEERS

Peroni Nastro Azzuro 330ml	5.00
Menabrea Blonde 330ml	5.00
Baladin Isaac 330ml	8.00
Baladin Rock'n Roll 330ml	9.00
Pernoi (non-alcoholic)	4.50

COFFEE & TEA

Espresso	3.50
Double Espresso	4.00
Macchiato	4.00
Double Macchiato	4.00
Filter Coffee	4.00
Caffelatte	4.00
Cappuccino	4.00
Hot Chocolate	4.00
English Breakfast Tea	4.50
Earl Grey	4.50
Peppermint	4.50
Jasmine	4.50
Green	4.50

INFUSIONS

Camomile	4.50
Ginger and Lemon	4.50
Thyme and orange	4.50
Fresh Mint	4.50

For our selection of cigars please see the back of the menu

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CIGARS

HOYO DE MONTERREY, Epicure No 2

Flavour: LIGHT

Length: 4 7/8'' (124mm)

£31.00

Crisp, fruity and airy. Light bodied, smooth smoke.

H.UPMANN, Half Corona

Flavour: LIGHT TO MEDIUM

Length: 3 1/2'' (90mm)

£18.00

Creamy cigar with hints of coffee.

Small attractive Havana with complex flavour.

Excellent short smoking break cigar.

COHIBA, Siglo IV

Flavour: MEDIUM

Length: 5 5/8'' (143mm)

£46.00

*Very classy cigar. Perfect balance of earthy,
smoky and coffee notes mixed with a nutty fruitiness.*

MONTECRISTO, No 2 PETIT

Flavour: MEDIUM TO FULL

Length: 6 1/8'' (156mm)

£32.00

Rich and flavourful cigar. A mix of spices including cinnamon and a pleasing sweet note.

MONTECRISTO, No 4

Flavour: MEDIUM TO FULL

Length: 5 1/8'' (129mm)

£22.00

A true icon. Ideal with an espresso in the afternoon, it expresses crisp and spicy flavours but also coffee, cocoa and vanilla notes.

PARTAGAS, D No 4

Flavour: FULL

Length: 4 7/8'' (124mm)

£31.00

One of the top selling Havanas, strong and full bodied. Well balanced and smooth with wood and spicy notes.