

SARTORIA

Cicchetti

Insalata di pollo, maionese allo zafferano <i>Chicken salad, saffron mayonnaise, romaine lettuce</i>	7.50
Cappasanta arrosto al Marsala e tartufo nero <i>Charcoal diver scallops, Marsala and black truffle</i>	11.50
Cheese puff al Grana Padano e salsa di acciughe <i>Grana Padano cheese puffs with anchovy sauce, sage</i>	7.50
Fiore di zucca gratinato, ricotta e limone <i>Courgette flower gratin, ricotta and lemon</i>	8.50
Culatello, sott'oli e mozzarella di bufala <i>Culatello, homemade pickles and buffalo mozzarella</i>	8.50

Antipasti

Insalata d'estate <i>Summer vegetables, pulses purée</i>	11.00
Stracciatella, confettura di pomodoro e nocciole <i>Stracciatella cheese, tomato jam, hazelnuts</i>	13.50
Insalata di granchio, pinzimonio <i>Crab salad "brown and white" pinzimonio style</i>	18.50
Battuta di manzo e acciughe <i>Beef battuta, anchovies</i>	13.50
Polpo, crema di ceci, ricotta mustia <i>Charcoaled octopus, chickpea purée, smoked ricotta</i>	13.50

Primi

Risotto Grana Padano Riserva, 2g tartufo di norcia <i>Grana Padano Riserva risotto, 2g winter black truffle</i> (£5 per gram for black truffle)	18.50
Fregola sarda con frutti di mare <i>Sardinian Seafood fregola</i>	21.50
Tagliolini all'astice e limone d'Amalfi <i>Tagliolini, Scottish lobster, Amalfi lemon, chilli, basil</i>	25.50
Spaghetti alla carbonara <i>Spaghetti carbonara</i>	17.00
Tortelli di burrata 'nduja, aceto balsamico di Modena <i>Burrata tortelli, 'nduja, Modena balsamic vinegar</i>	18.50

Kindly note that a £2.00 cover charge per person will apply.

Prices are inclusive of VAT but exclusive of 12.5% service charge.

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

All our menus are subject to change due to seasonality and produce availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

Secondi

Polenta, nocciole e funghi misti <i>Polenta, wild mushrooms, hazelnuts</i>	15.50
Baccalà marinato alla liquirizia <i>Home-cured black cod, liquorice</i>	25.00
Fritto misto <i>Market selection of fried fish</i>	18.50
Agnello Gallese <i>Roast Welsh lamb, sweetbread, roasted artichoke</i>	24.00
Orecchia di elefante per due <i>The real veal Milanese for two</i>	28.50pp

Contorni

Patate arrosto <i>Roast potatoes</i>	4.50
Insalata di rucola, cipolla di Tropea <i>Rocket, Tropea onion, Torpedino tomato</i>	4.50
Spinaci con aglio e peperoncino <i>Sautéed spinach, garlic, chilli</i>	4.50
Zucchine fritte <i>Deep fried zucchini</i>	4.50

Dolci

Zabaglione al Marsala <i>Marsala zabaglione - for two (please allow 20 minutes)</i>	17.50
Crema al limone, frutti di bosco <i>Amalfi lemon cream, wild berries</i>	8.50
Torta al pistacchio <i>Pistachio cake</i>	8.00
Tartufo di pizzo <i>Hazelnut and pistachio Calabrian truffle</i>	9.50
Gelato & Sorbetti <i>Selection of ice cream & sorbets</i>	7.50

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