

# SARTORIA

## Private Dining Wine Recommendations

Chandon Brut NV - 50

Franciacorta Cuvée Prestige, Ca del Bosco NV  
Bottle - 80  
Magnum - 150

Brut Reserve, Taittinger NV  
Bottle - 75

Rose, Taittinger NV - 110

### **For a sweet finish: By the half bottle**

Moscato d'Asti - bottle 50

I Capitelli, Anselmi - 65

Vin Santo, Barbi - 70

Muffato della Sala Castello della Sala 2013 - 95

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## SET MENUS

### **SARTORIA CLASSICS**

**4 courses- £80.00**

Crab salad, English asparagus, crab and lemon mayo

Burrata tortelli, 'nduja, modena balsamic vinegar

Home cured black cod, liquorice

Tartufo di pizzo

#### **Wine recommendations:**

2018 Gavi dei Gavi Etichetta Nera, La Scolca - £100.00

2017 Pinot Noir, Franz Haas - £80.00

### **Menu A**

**3 courses - £55.00**

Spicy tuna carpaccio, pickled cucumbers, Tropea onion

Roast Welsh lamb, sweetbread, artichokes stew

Amaretto tiramisù

#### **Suggested wines:**

2018 Blanc de Moregex et la Salle, La Cave du Vin - £45.00

2015 Cabernet Franc, Ronco delle Betulle - £50.00

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## **Menu B**

**3 courses - £65.00**

Beef battuta, Sicilian pickled artichokes, anchovies

Wild turbot, asparagus, capers, olives, San Marzano

Amalfi lemon delice

### **Suggested wines:**

2018 Roncaglia, Mancini, Albanella - £50.00

2016 Chianti Classico, Fontodi - £65.00

## **Menu C**

**4 courses- £75.00**

Crab salad, English asparagus, crab and lemon mayo

Burrata tortelli, 'nduja, modena balsamic vinegar

Veal chop, sage butter, roasted spring vegetables

Pistachio Frangipane, cherries

### **Suggested wines:**

2018 Greco di Tufo Benito Ferrera - £70.00

2015 Vino Nobile di Montepulciano, Corte Alla Flora - £75.00

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## THREE COURSE MENU

*Available for groups of up to 15 guests without pre order or for up to 30 with a pre order provided one week in advance together with a seating plan.*

### Starters:

Stracciatella cheese, smoked aubergine, carasau bread  
13.50

Beef Battuta, Sicilian pickled artichokes, anchovies  
16.50

Crab salad, English asparagus, crab and lemon mayo  
18.50

### Main courses:

Wild turbot, asparagus, capers, olives, San Marzano  
32.00

Veal chop, sage butter, roasted spring vegetables  
32.50

Burrata tortelli, 'nduja, Modena balsamic vinegar  
18.50

### Desserts:

Pistachio frangipane, cherries  
8.00

Amaretto Tiramisu  
8.00

Tartufo di pizzo  
9.50

*Vegetarian and dietary requirement options are available upon request  
Dishes are subject to change due to seasonality and produce availability  
All pricing includes VAT but excludes a 12,5% discretionary service charge`*

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*Extra cheese course - £12.00pp*  
*Selection of homemade bread and olive oil - £2.00pp*  
*Tea and coffee - £4.50pp*  
*Still and sparkling water - £4.50*

## **CANAPES AND BOWL FOOD**

If you would like to enjoy some canapes before your dinner, we recommend to order between 2 and 3 per person.

### **CANAPES**

Grana Padano cheese puff  
Burrata, brown bread, anchovies  
Crostini medley  
Pizzetta

**£3.00 each**

Crab, avocado, carasau  
Pappa al pomodoro, mozzarella, bottarga  
Beef carpaccio, mostarda, pickled black truffle  
Tuna tartare, smoked aubergine

**£4.00 each**

### **BOWL FOOD**

Pappa al pomodoro  
Tuna tartare, avocado  
Mushroom risotto  
Penne bolognese (meat ragout)  
Fregola seafood

**£8.00 each**