

SARTORIA

Cicchetti

Polpo grigliato <i>Grilled octopus, creamed potatoes, watercress, smoked ricotta</i>	9.75
Fiore di zucca <i>Deep-fried courgette flower, mozzarella cheese, honey and lemon</i>	9.00
Crudo di capesante, pomodori arrosto, tropeana <i>Diver scallops, roasted tomatoes, Basil, Tropea onion</i>	16.50
Culatello, gnocco fritto, mozzarella di Bufala <i>Culatello ham, Emilian fried bread, buffalo mozzarella</i>	14.50
Carpaccio di tonno piccante <i>Spicy Tuna carpaccio, pickled cucumbers, Tropea onion</i>	15.50

Antipasti

Insalata di primavera <i>Spring vegetables, pulses purée</i>	12.00
Stracciatella, melanzana affumicata, carasau <i>Stracciatella cheese, smoked aubergine, carasau bread</i>	13.50
Insalata di granchio, asparagi e la Sua maionese <i>Crab salad, English asparagus, crab and lemon mayo</i>	18.50
Battuta di manzo e carciofi <i>Beef battuta, Sicilian pickled artichokes, anchovies</i>	16.50
Fritto misto <i>Market selection of fried fish</i>	19.50

Primi

Risotto allo Zafferano "Mallamaci", asparagi e spugnole <i>Saffron risotto, asparagus and morels mushrooms</i> <i>(£5 per gram for black truffle)</i>	20.00
Fregola sarda con frutti di mare <i>Sardinian Seafood fregola</i>	26.00
Tagliolini all'astice e limone d'Amalfi <i>Tagliolini, Scottish lobster, Amalfi lemon, chilli, basil</i>	29.00
Spaghetti alla carbonara <i>Spaghetti carbonara</i>	18.00
Tortelli di burrata 'nduja, aceto balsamico di Modena <i>Burrata tortelli, 'nduja, Modena balsamic vinegar</i>	18.50
Fettuccine "bolognese" <i>Fettuccine, pork and beef ragu'</i>	19.00

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.

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Secondi

<i>Riso al salto, funghi di stagione, erbe fini</i>	22.00
<i>Riso "al salto", seasonal wild mushrooms, fine herbs</i>	
<i>Baccalà marinato alla liquirizia</i>	35.00
<i>Home cured black cod, liquorice</i>	
<i>Orecchia di elefante per due</i>	29.50pp
<i>The real veal Milanese for two</i>	
<i>Agnello Gallese "Vignarola"</i>	27.50
<i>Roast Welsh lamb, sweetbread, artichokes stew</i>	
<i>Rombo Chiodato, asparagi, capperi, olive, pomodori</i>	32.00
<i>Wild turbot, asparagus, capers, olives, San Marzano</i>	

Contorni

<i>Patate arrosto</i>	7.00
<i>Roast potatoes</i>	
<i>Insalata mista</i>	6.50
<i>Spring salad</i>	
<i>Spinaci con aglio e peperoncino</i>	6.00
<i>Sauteed spinach, garlic, chilli</i>	
<i>Zucchine fritte</i>	9.00
<i>Deep fried zucchini</i>	

Dolci

<i>Zabaglione al Marsala</i>	17.50
<i>Marsala Zabaglione - for two (please allow 20 minutes)</i>	
<i>Delizia al limone</i>	8.50
<i>Amalfi lemon delice</i>	
<i>Frangipane al pistacchio</i>	8.00
<i>Pistachio frangipane, cherries</i>	
<i>Torta gianduia</i>	9.00
<i>Gianduja cake</i>	
<i>Amaretto Tiramisu</i>	8.00
<i>Classic tiramisu, Amaretto liqueur</i>	
<i>Tartufo di Pizzo</i>	9.50
<i>Hazelnut and Pistachio Calabrian truffle</i>	
<i>Gelato & sorbetti</i>	7.50
<i>Selection of ice cream & sorbets</i>	

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