

SARTORIA

Cicchetti

Polpo grigliato <i>Grilled octopus, creamed potatoes, watercress, smoked ricotta</i>	16.00
Insalata di mare tiepida, salsa al basilico <i>Warm seafood salad with basil sauce</i>	19.00
Capasanta in graticola 'nduja salsa verde <i>Charcoal scallop, 'nduja, salsa verde</i>	17.50
Antipasto all'italiana <i>Cured salami, buffalo mozzarella, 'nduja' bruschetta</i>	16.50
Carpaccio di tonno piccante <i>Spicy Tuna carpaccio, pickled tropea onion, almonds</i>	17.50

Antipasti

Insalata d'autunno <i>Autumn salad</i>	12.50
Burrata, pomodori Datterini, mela <i>Burrata cheese with cucumber, tomatoes, apple (extra caviar £10)</i>	15.00
Vitello tonnato <i>Veal, tuna sauce</i>	15.50
Battuta di manzo e carciofi <i>Beef battuta, Sicilian pickled artichokes, anchovies</i>	17.00
Fritto misto <i>Market selection of fried fish</i>	25.50

Primi

Risotto allo zafferano, piccione selvatico arrosto <i>Saffron risotto with roasted pigeon</i>	23.75
Fregola sarda con frutti di mare <i>Sardinian Seafood fregola</i>	27.75
Tagliolini all'astice e limone d'Amalfi <i>Tagliolini, Scottish lobster, Amalfi lemon, chilli, basil</i>	29.95
Spaghetti alla carbonara <i>Spaghetti carbonara</i>	18.95
Tortelli di burrata 'nduja, aceto balsamico di Modena <i>Burrata tortelli, 'nduja, Modena balsamic vinegar</i>	20.00
Pappardelle con ragu d'agnello <i>Welsh lamb ragu pappardelle, mint and Sardinian pecorino</i>	20.00

Kindly note that a £2.00 cover charge per person will apply.
Prices are inclusive of VAT but exclusive of 13.5% 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>Tiella di verdure di stagione</i> <i>Tiella of seasonal vegetables</i>	26.50
<i>Baccalà marinato alla liquirizia</i> <i>Home cured black cod, liquorice</i>	36.00
<i>Orecchia di elefante per due</i> <i>The real veal Milanese for two</i>	34.00pp
<i>Agnello Gallese, 'colatura'</i> <i>Roasted Welsh lamb, sweetbread, aubergine puree, 'colatura' di alici</i>	29.50
<i>Rombo Chiodato, vongole e pomodori</i> <i>Wild turbot, clams, capers, olives, confit tomatoes</i>	35.00

Contorni

<i>Patate arrosto</i> <i>Roasted potatoes</i>	7.25
<i>Insalata mista</i> <i>Mixed salad</i>	7.25
<i>Spinaci con aglio e peperoncino</i> <i>Sauteed spinach, garlic, chilli</i>	6.75
<i>Zucchine fritte</i> <i>Deep fried zucchini</i>	9.50

<i>White truffle</i> <i>Tartufo Bianco</i>	20.00/Gr
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