

SARTORIA

Private Dining Wine Recommendations

Upon arrival:

Franciacorta Cuvée Prestige, Ca del Bosco NV

Bottle - 110

Magnum - 220

Taittinger Brut - 89

Taittinger Rose - 120

For a sweet finish: By the half bottle

I Capitelli, Anselmi - 72

Vin Santo, Barbi - 77

Vino Passito le Sponde, Coffele - 110

SARTORIA

SET MENUS

SARTORIA CLASSICS

4 courses- £90.00

Grilled octopus, creamed potatoes, watercress, smoked ricotta
378 kcal

Burrata tortelli, modena balsamic vinegar
744 kcal

Home cured black cod, liquorice
745 kcal

Tartufo di pizzo
386 kcal

Wine recommendations:

2018 Gavi dei Gavi Etichetta Nera, La Scolca - £110.00

2018 Pinot Noir, Franz Haas - £88.00

Menu A

3 courses - £63.00

Grilled octopus, creamed potatoes, watercress, smoked ricotta
378 kcal

Roast Welsh lamb, sweetbread, pumpkin puree, colatura di alici
985 kcal

Amaretto tiramisu
448 kcal

Suggested wines:

2016 Aulente Bianco, San Patrignano - £50.00

2020 Valpolicella Classico Velluto, Meroni - £60.00

*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 13,50% discretionary service charge`*

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Menu B

3 courses - £75.00

Veal, tuna sauce
376 kcal

Wild turbot, mash potatoes, clams, capers, olives, tomato confict
470 kcal

Gianduja cake
801 kcal

Suggested wines:

2020 Il Preliminare, Cantina del Notaio - £60.00

2018 Chianti Classico, Fontodi - £80.00

Menu C

4 courses- £85.00

Grilled octopus, creamed potatoes, watercress, smoked ricotta
378 kcal

Burrata tortelli, modena balsamic vinegar
744 kcal

Black Angus beef tagliata, Grana Padano cheese, rocket, tomatoes
749 kcal

Amaretto tiramisu
448 kcal

Suggested wines:

2018 Etna Bianco, Ante - £72.00

2015 Vino Nobile di Montepulciano, Corte Alla Flora - £97.00

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THREE COURSE MENU

Available for groups of up to 12 guests without pre order or for up to 30 with a pre order provided one week in advance together with a seating plan.

Starters:

Veal, tuna sauce
376 kcal
12.50

Grilled octopus, creamed potatoes, watercress, smoked ricotta
378 kcal
13.50

Burrata cheese, blood orange, fennel, black olives
218 kcal
15.50

Main courses:

Home cured black cod, liquorice
745 kcal
37.00

Black Angus beef tagliata, Grana Padano cheese, rocket, tomatoes
749 kcal
40.00

Desserts:

Selection of Ice cream & sorbets
Ice cream: 120 kcal
Sorbet: 62 kcal
8.50

Amaretto tiramisu
448 kcal
9.00

Tartufo di Pizzo
386 kcal
10.50

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Extra cheese course - £15.00pp
Selection of homemade bread and olive oil - £2.00pp
Tea and coffee - £4.50pp
Still and sparkling water - £4.50

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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
129 kcal
Burrata, brown bread, anchovies
80 kcal
Crostini medley
72 kcal
Pizzetta
139 kcal

£3.00 each

Pappa al pomodoro, mozzarella, bottarga
115 kcal
Beef carpaccio, mostarda, pickled black truffle
71 kcal
Tuna tartare, smoked aubergine
111 kcal

£4.00 each

BOWL FOOD

Pappa al pomodoro
133 kcal
Tuna tartare, avocado
182 kcal
Mushroom risotto
571 kcal
Penne bolognese (meat ragout)
457 kcal
Fregola seafood
328 kcal

£8.00 each

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