

SARTORIA

Private Dining Wine Recommendations

Upon arrival:

Franciacorta Cuvée Prestige, Ca del Bosco NV

Bottle - £110

Magnum - £250

Millesimato Pas Dose, Contratto 2015 - £89

Rose Pas Dose, Contratto 2016 - £110

Taittinger Brut - £89

Taittinger Rose - £120

For a sweet finish: By the half bottle

I Capitelli, Anselmi - £72

Vin Santo, Barbi - £77

Muffato della Sala - £117

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SET MENUS

SARTORIA CLASSICS

4 courses- £90.00

Grilled octopus, creamed potatoes, watercress, smoked ricotta
415 Kcal

Burrata tortelli, Modena balsamic vinegar
744 kcal

Home cured black cod, liquorice
645 kcal

Tartufo di pizzo
386 kcal

Wine recommendations:

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

2016 Barbera Tulin, Pelissero - £120.00

Menu A

3 courses - £63.00

Grilled octopus, creamed potatoes, watercress, smoked ricotta
415 Kcal

Roasted Welsh lamb "vignarola style" and sweetbread
1008 kcal

Amaretto tiramisu
450 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 potato, crustacean ragu
489 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
415 Kcal

Burrata tortelli, Modena balsamic vinegar
744 kcal

Black Angus beef tagliata, white asparagus, crispy potatoes
624 kcal

Amaretto tiramisu
448 kcal

Suggested wines:

2018 Trebbiano Popoli, Valle Reale - £95

2014 Il Sigillo, Cantina del Notaio - £110

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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

12.50

376 kcal

Grilled octopus, creamed potatoes, watercress, smoked ricotta

13.50

378 kcal

Stracciatella cheese, cured tomatoes, basil oil, carasau bread

16.00

288 kcal

Main courses:

Home cured black cod, liquorice

38.00

745 kcal

Black Angus beef tagliata, white asparagus, wild mushroom

44.00

749 kcal

Basil pesto risotto, tomatoes tartare

22.00

610 kcal

Desserts:

Selection of Ice cream & sorbets

8.50

Ice cream: 120

Sorbet: 62

Amaretto tiramisu

9.00

448 kcal

Tartufo di Pizzo

10.50

386 kcal

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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

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
203 kcal
Mushroom risotto
571 kcal
Penne Bolognese
461 kcal
Seafood fregola
328 kcal

£8.00 each

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