

# SARTORIA

## Private Dining Wine Recommendations

### Upon arrival:

Franciacorta Cuvée Prestige, Ca del Bosco NV

Bottle - 110

Magnum - 250

Taittinger Brut - 89

Taittinger Rose - 120

### For a sweet finish:

I Capitelli passito, Anselmi 37.5cl - 72

Vin Santo del Chianti, Fattoria dei Barbi 37.5cl - 77

Recioto della Valpolicella, Angelorum 37.5cl - 88

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## CHRISTMAS MENUS 2022

### ITALIAN CHRISTMAS FEAST

To share:

Veal tuna

Beef battuta, Sicilian pickled artichokes, anchovies

Grilled octopus, creamed potatoes, watercress, smoked ricotta

Burrata, radicchio, and orange

Mazzara prawns tartare, avocado sauce

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Marsala and truffle broth tortellini

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Roasted turbot, wild mushrooms and truffle

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Mandarin sorbet

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Gianduja cake

**£110**

**Including Christmas crackers**

### Suggested wines:

2021 Gavi dei Gavi Etichetta Nera, La Scolca - £110  
2018 Chianti Rufina Riserva Bucerchiale, Selvapiana - £110

*All our menus are subject to change due to seasonality and produce availability.  
Dietary requirements will be catered for all set menus - please check with the Events Manager.  
Prices are inclusive of VAT but exclusive of 13.5% service charge.*

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## FOUR COURSE MENU

Crudo di pesce

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Nduja e burrata tortelli, balsamic vinegar

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Beef tagliata, wild mushrooms, crispy potatoes

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Panettone tiramisu

**£95**

**Including Christmas crackers**

### **Suggested wines:**

2020 Nozze D'Oro, Tasca D'Almerita - £75

2018 Vino Nobile di Montepulciano, La Braccasca - 80

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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:**

Burrata radicchio and orange  
17.50

Beef Battuta, Sicilian pickled artichokes, anchovies  
19.50

Spicy Tuna carpaccio, pickled Tropea onion, almonds  
20.50

### **Main courses:**

Home cured black cod, liquorice  
38.00

Black Angus beef Tagliata, wild mushrooms, crispy potatoes  
44.00

Risotto, Grana Padano Riserva truffle  
28.00

### **Desserts:**

Bergamot cream, wild berries  
9.50

Tiramisu panettone  
9.00

Tartufo di pizzo  
9.50

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