

SARTORIA

Private Dining Wine Recommendations

Upon arrival:

Franciacorta Cuvée Prestige, Ca del Bosco NV

Bottle - 128

Lanson Brut - 98

Lanson Rose - 120

For a sweet finish:

I Capitelli passito, Anselmi 37.5cl - 72

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

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FOUR COURSE MENU

Octopus smoked ricotta cheese.

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Tortellini chicken broth and truffle

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Pot roast Welsh lamb and artichoke

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Tartufo di pizzo

£105

Including Christmas crackers

Suggested wines:

2022 Soave Otto, Pra' - £78

2019 Langhe Nebbiolo "Perbacco" Vietti - 78

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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, caponata di zucchini
16.50

Vitello tonnato
18.50

crab salad con cipolla di tropea
22.00

Main courses:

Sea bass sea food guazzetto
46.00

Veal cutlet butter and sage
48.00

Risotto allo zafferano, black truffle
29.00

Desserts:

Bergamot cream, wild berries
9.50

Amaretto tiramisu
9.00

Tartufo di pizzo
9.50

*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.*