

SARTORIA

Antipasti

<i>Polpo grigliato con fagioli cannellini</i>	17.50
<i>Grilled octopus, cannellini beans, watercress, smoked ricotta</i>	
218 kcal	
<i>Vitello tonnato</i>	15.50
<i>Veal, tuna sauce</i>	
375 kcal	
<i>Insalata d'autunno , purea di ceci</i>	16.50
<i>Seasonal vegetables salad, chickpeas hummus and black truffle</i>	
611 kcal	
<i>Antipasto all'italiana</i>	25.00
<i>Cured meat buffalo mozzarella and pickled vegetables</i>	
966 kcal	
<i>Burrata con caponata di zucchine</i>	16.50
<i>Burrata, sweet and sour courgette</i>	
380 kcal	
<i>Capesanta nduja e salsa verde</i>	18.50
<i>Scallop, nduja and green sauce</i>	
158 kcal	
Primi	
<i>Risotto, Grana Padano zafferano e fegatini</i>	29.00
<i>Risotto, Grana Padano cheese saffron and chicken liver</i>	
983 kcal	
<i>Tortelli ricotta e spinaci</i>	24.50
<i>Ricotta and spinach tortelli butter and sage</i>	
628 kcal	
<i>Fettuccine ai funghi e tartufo</i>	26.00
<i>Wild mushroom fettuccine and black truffle</i>	
559 kcal	
<i>Tagliolini all'astice e limone di Amalfi</i>	36.00
<i>Scottish lobster tagliolini, Amalfi lemon chilli basil</i>	
861 kcal	
<i>Spaghetti alla chitarra e Rosso di Mazara</i>	36.00
<i>Fresh spaghetti, Mazara prawns and bottarga</i>	
597 kcal	
<i>'Malloredus' ai frutti di mare colatura di alici</i>	33.00
<i>Home made sea food malloredus and anchovies 'colatura'</i>	
937 kcal	

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Secondi

<i>Parmigiana di Melanzane</i>	26.00
<i>Aubergine parmigiana</i>	
1010 kcal	
<i>Orecchia di elefante per due</i>	42.00pp
<i>The real veal Milanese for two</i>	
2338 kcal	
<i>Tagliata di Manzo grana, radicchio, finferli e "salsa magliocco"</i>	48.00
<i>Black Angus beef tagliata, grana padano, tardive, girolles "magliocco sauce"</i>	
828 kcal	
<i>Agnello Gallese arrosto , animella e purea di zucca</i>	38.00
<i>Roast Welsh lamb with pumpkin mash and sweetbread</i>	
723 kcal	
<i>Baccala' cozze vongole e fagioli borlotti</i>	44.00
<i>Home made cured cod, mussel clams and borlotti beans</i>	
1081 kcal	
<i>Gran fritto misto</i>	38.00
<i>Deep fried, seasonal fish market selection</i>	
1328 kcal	
<i>Branzino per due in crosta di sale</i>	48.00pp
<i>Sea bass for 2 salt crust and seasonal vegetables</i>	
2694 kcal	

Contorni

<i>Patate arrosto</i>	7.00
<i>Roast potatoes</i>	
590 kcal	
<i>Insalata mista</i>	7.50
<i>Mixed salad</i>	
171 kcal	
<i>Spinaci aglio, olio e peperoncino</i>	7.50
<i>Spinach, garlic and chilli</i>	
165 kcal	
<i>Zucchine fritte</i>	11.00
<i>Deep fried zucchini</i>	
525 kcal	
<i>Fagiolini all'uccelletto</i>	8.50
<i>Green beans tomato sauce and marjoram</i>	
251 kcal	

Please note that our basket of bread and olive oil contains 359 kcal per serving.

We are now a cashless restaurant; we apologise for any inconvenience.

Adults need around 2000Kcal a day.

Kindly note that a £2.00 cover charge per person will apply.

Prices are inclusive of VAT but exclusive of 13.50% 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.