

SARTORIA

Homemade breadbasket £5

(sourdough, breadstick, olive bread, flatbread, soft focaccia)

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

Antipasti

<i>Polpo grigliato con fagioli cannellini</i>	19.00
Grilled octopus, cannellini beans, watercress, smoked ricotta 240 kcal	
<i>Vitello tonnato</i>	15.50
Veal, tuna sauce, italian pickled vegetables 375 kcal	
<i>Insalata primavera, purea di ceci e lenticchie</i>	16.50
Seasonal vegetables salad, chickpeas hummus, black truffle 908 kcal	
<i>Burrata con crema di melanzane</i>	16.50
Burrata, smoked aubergine puree' 632 kcal	
<i>Capesanta nduja e salsa verde</i>	19.50
Scallop, nduja and green sauce 196 kcal	
<i>crudo di tonno e arance</i>	23.00
Tuna tartare and orange (add caviar for an extra £10) 274 kcal	
<i>Battuta di manzo</i>	18.50
Beef tartare burrata and anchovies, soft cheese, caperberries 391 kcal	

Primi

<i>Risotto, ai funghi e grana padano e salsa di arrosto</i>	26.00
Risotto, Grana Padano cheese, wild mushrooms, veal jus 1085 kcal	
<i>Tortelli ricotta e spinaci</i>	24.50
Ricotta and spinach tortelli butter and sage 913kcal	
<i>Fettuccine con ragu di vitello e pistacchio</i>	22.50
Veal ragu fettuccine and pistachio crumble 722 kcal	
<i>Tagliolini all'astice e limone di Amalfi</i>	39.00
Scottish lobster tagliolini, Amalfi lemon chilli basil 765 kcal	
<i>Spaghetti alla chitarra e Rosso di Mazara</i>	38.50
Homemade spaghetti, Mazara prawns and bottarga 491 kcal	
<i>Tortelli in brodo</i>	21.00
Chicken Marsala broth tortellini 675 kcal	
<i>Tagliolini cacio pepe e tartufo</i>	26.00
Cacio e pepe tagliolini with black truffle 663 kcal	
<i>Minestrone di verdure</i>	18.00
Vegetable soup 322 kcal	

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Secondi

<i>Parmigiana di melanzane</i>	24.00
Aubergine parmigiana	
<i>1010 kcal</i>	
<i>Orecchia di elefante per due</i>	42.00 pp
The real veal milanese (for two people)	
<i>3849 kcal</i>	
<i>Tagliata di manzo rucola, Grana Padano</i>	49.00
Black Angus beef tagliata, Grana Padano and rocket	
<i>1219 kcal</i>	
<i>Agnello Gallese arrosto e salsa verde</i>	36.00
Roast Welsh lamb with salsa verde	
<i>850 kcal</i>	
<i>Branzino con marmellata di cipolla</i>	47.00
Sea bass with Tropea onion jam	
<i>538 kcal</i>	
<i>Rombo al forno, guazzetto ai frutti di mare</i>	49.00 pp
Roasted turbot, seafood sauce (for two people)	
<i>1221 kcal</i>	
<i>Polletto arrosto e broccoli grigliati</i>	28.00
Oven roasted baby chicken, grilled broccoli	
<i>1181 kcal</i>	

Contorni

<i>Patate arrosto</i>	7.00
Roast potatoes	
<i>590 kcal</i>	
<i>Insalata mista</i>	7.50
Mixed salad	
<i>170 kcal</i>	
<i>Spinaci aglio, olio e peperoncino</i>	7.50
Spinach, garlic and chilli	
<i>133 kcal</i>	
<i>Zucchine fritte</i>	11.00
Deep fried courgettes	
<i>495 kcal</i>	
<i>Fagiolini all'uccelletto</i>	8.50
Green beans tomato sauce and marjoram	
<i>252 kcal</i>	

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 available. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.