



NEGRONI MENU

£15 EACH

CLARIFIED NEGRONI

Tanqueray Gin, Cocchi Americano, Italicus, Olive Bitter

RECOMMENDED CICHETTI PAIRING:

Deep Fried Zucchini

MEXICAN NEGRONI

The Lost Explorer Mezcal Blanco Tequila Blend,
Campari Bitter Infused Jasmine,
Vault Nettle & Pine Red Vermouth

RECOMMENDED CICHETTI PAIRING:

Deep Fried Calamari



ROSE NEGRONI

The Botanist Gin, Bitter Bianco Aperitivo,
Lillet Rosé, Peychaud Bitter

RECOMMENDED CICHETTI PAIRING:

Aubergine Crocchette



SMOKED NEGRONI

Aged Smoked Whiskey Blend, Campari Bitter,
Vault Nettle & Pine Red Vermouth

RECOMMENDED CICHETTI PAIRING:

Burrata with Smoked Aubergine Purée

Should you have any food allergies or special dietary requirements please inform your server. Please note that allergens are used on our premises. Beverage may contain sulphites. All prices are inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill



The background of the menu is decorated with detailed botanical illustrations. In the top left, a large orange hangs from a branch with green leaves and a single white orange blossom. To its right, another orange is shown with a small blossom above it. The top right corner features two oranges on a branch with green leaves. On the left side, there is a cluster of green leaves and several small white blossoms. Further down on the left, another orange is depicted. The bottom left corner shows a branch with green leaves, white blossoms, and small green buds. The bottom center features a pink flower and some red berries. The bottom right corner has a large orange on a branch with green leaves, and a small white blossom is positioned above it.

NEGRONI MENU AT SARTORIA

sartoria-restaurant.co.uk
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