

# SARTORIA

## CESTINO DI PANE

*sourdough, breadstick, olive oil, flatbread, soft focaccia 521 kcal*  
**6.50**

**"INVISIBLE CHIPS" - A charity donation to "Hospitality Action" 1.50**

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## ANTIPASTI

### POLPO GRIGLIATO CON BORLOTTI CAPPERI E OLIVE

*Grilled octopus, with borlotti beans capers and  
olives 181 kcal*  
**19.00**

### CRUDO DI TONNO, CON CREMA DI MELANZANE

*Tuna tartare with aubergine puree 211 kcal*  
**19.50**  
*Extra caviar 10.00*

### BURRATA CON FAVE E PISELLI

*Burrata with peas and broad beans 639 kcal*  
**16.50**

### ANTIPASTO ALL'ITALIANA

*Cured salami platter with buffalo mozzarella 843 kcal*  
**19.00**

### INSALATA PRIMAVERA

*Spring salad, chickpeas and lentils hummus,  
spring truffle 575 kcal*  
**16.50**

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## PRIMI

### RISOTTO, ASPARAGI E SPUGNOLE

*Risotto, asparagus and morels mushroom 781 kcal*  
**23.00**

### TORTELLI DI BURRATA LIMONE DI AMALFI E ACCIUGHE

*Burrata tortelli Amalfi lemon and anchovies 900 kcal*  
**19.00**

### FETTUCCHINE CON RAGU ALLA BOLOGNESE

*Fettuccine bolognese 1133 kcal*  
**21.00**

### TAGLIOLINI CACIO E PEPE

*Cacio e pepe tagliolini 667 kcal*  
**18.50**  
*Extra black truffle 10.00*

### LASAGNA PRIMAVERA

*Spring lasagne grana padano and truffle 975 kcal*  
**21.00**

### SPAGHETTI ALLA CARBONARA

*Spaghetti carbonara 1155 kcal*  
**19.50**

*Adults need around 2000 kcal a day.*

*Prices are inclusive of VAT but exclusive of 14.5% 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 seasonally and produce available. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs unpasteurised cheese may increase your risk of foodborne illness.*

*When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.*

*Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.*

# SARTORIA

## SARTORIA CLASSICS

### VITELLO TONNATO

*Veal, tuna sauce, Italian pickled vegetables 184 kcal*  
**17.50**

### TAGLIOLINI ALL'ASTICE E LIMONE DI AMALFI

*Scottish lobster tagliolini, Amalfi lemon chilli basil 825 kcal*  
**38.50**

### FILETTO DI MANZO CON ASPARAGI

*Black Angus beef fillet, asparagus and magliocco sauce 544 kcal*  
**47.00**

### ZUCCHINA RIPIENA

*Mixed vegetables stuffed courgette 806 kcal*  
**24.00**

## SECONDI

### TAGLIATA DI MANZO RUCOLA E GRANA

*Beef tagliata rocket and grana padano 607 kcal*  
**33.00**

### OMBRINA "FAGIOLI E COZZE"

*Stone bass with cannellini beans and mussels 715 kcal*  
**33.00**

### AGNELLO GALLESE ARROSTO

*Pot roast Welsh lamb Jerusalem artichoke peas and broad beans 724 kcal*  
**34.00**

### POLLETTO ARROSTO

*Oven roast baby chicken, Amalfi lemon and chilli 1169 kcal*  
**28.00**

### THE REAL VEAL MILANESE

*(for two people) 2655 kcal*  
**44.00 pp**

### BRANZINO AL FORNO CON FAGIOLINI "ALL'UCCELLETO"

*Oven roast sea bass with green beans and marjoram (for two people) 1644 kcal*  
**42.00 pp**

*Enhance any dish with caviar or black truffle*  
**10.00**

## CONTORNI

### PATATE ARROSTO

*Roast potatoes 499 kcal*  
**6.50**

### INSALATA MISTA

*Mixed salad 146 kcal*  
**As a side 6.50**  
**As a starter 11.00**

### SPINACI AGLIO, OLIO E PEPERONCINO

*Spinach, garlic and chilli 397 kcal*  
**8.00**

### ZUCCHINE FRITTE

*Deep fried courgette 723 kcal*  
**9.00**