

CICCHETTI E PANI

Culatello & Melon
£7.50

Crispy Squid & Chilli Jam
£11.00

Olives
£4.00

Cestino di Pane
Sourdough, breadstick, olive oil,
flatbread, soft focaccia
£6.50

Burrata & Anchovies on
Toasted Sourdough
£11.50

ANTIPASTI

Polpo Grigliato alla Catalana
Grilled octopus, tomato, cucumber & olives
£19.00

Burrata con Peperoni Arrosto
Burrata with roasted peppers
£16.50

Insalata D'Estate
Summer salad, aubergine puree,
fruits & vegetables
£16.50

Vitello Tonnato
Veal, tuna sauce,
Italian pickled vegetables
£17.50

Crudo Di Tonno, con Cipolla di Tropea
Tuna tartare with pickled Tropea onions
£19.50

PASTA E RISOTTO

Risotto, Pesto di Basilico e Capesante
Basil pesto Risotto with Scallops
£23.00

Tagliolini Cacio e Pepe
Cacio e pepe tagliolini
£18.50

Fettuccine con Ragu alla Bolognese
Fettuccine bolognese
£21.00

SARTORIA CLASSICS

Spaghetti alla Carbonara
Spaghetti carbonara
£19.50

Tagliolini all'Astice e Limone di Amalfi
Scottish lobster tagliolini, Amalfi lemon chilli basil
£38.50

Add black truffle to any dish - £10.00

SECONDI

Agnello Gallese Arrosto,
caponata di Zucchine
Pot-roast Welsh lamb, courgettes Caponata
£34.00

Petto di pollo Arrosto
Oven roast Chicken Breast,
Grilled Vegetables
£28.00

Fiori di Zucca Ripieni
Stuffed courgette flowers with
mixed vegetables
£24.00

SARTORIA CLASSICS

Tagliata Di Manzo Rucola e Grana
Sliced 21-dayaged Sirloin steak,
Wild Rocket, shaved Grana Padano
£33.00

Ombrina "Zafferano e Calamari"
Stone bass with Saffron and Squid
£33.00

PER LA TAVOLA

The Real Veal Milanese
(for two people)
£44.00 per person

Tortelli di Parmigiana
Aubergine parmigiana tortelli, butter & sage
£19.00 per person

CONTORNI

Spinaci Aglio,
Olio e Peperoncino
Spinach, Garlic & Chilli
£8.00

Insalata Mista
Mixed salad
£6.50
As Antipasto £11.00

Zucchine
Fritte
Fried courgette
£9.00

Patate
Arrosto
Roast potatoes
£6.50

(v) Vegetarian | (vg) Vegan | (gf) Gluten Free | (n) Contains Nuts

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.