

SARTORIA

bar ristorante

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'Sartoria' – Italian for tailor workshop is an elegant, truly bespoke restaurant situated on Savile Row – the home of English tailoring. It is inspired in design by the Italian Rationalist period and features robust, uncomplicated Italian food using organic and seasonal produce. Composed of traditional elements such as Antipasti, Zuppa, Risotto, Pasta, Pesci, Carne and Dolci, the menu mixes regional classics with an assortment of contemporary dishes.

To compliment the food we offer an extensive wine list, which comprises over 200 Italian wines.

In the restaurant one will notice various design links with the tailoring industry of Savile Row: the button motif logo; the pinstripe fabric used in the upholstery; the pasta and shears found at the entrance. Perhaps the most significant of these are the six specially commissioned tailor's bastes made by some of the most respected tailors in Savile Row.



Exclusive Hire

In the heart of Mayfair, Sartoria makes a stunning venue for your big day.

Sartoria can be transformed into a spectacular space for your celebration. The versatility of the restaurant allows your dedicated events manager to work with you in catering for your ideal event. With a large spacious dining area, two elegant private rooms and chic bar, Sartoria can guarantee a truly spectacular event with space for a dance floor and separate drinks reception. The classic interior speaks for itself, but if you would like to enhance the room with additional lighting, decoration and production, this is certainly possible.

The elegance of Sartoria is apparent in everything from the Milanese-inspired interior to the extensive wine list, attentive service and delicious food. Sartoria is rightly known for authentic Italian cooking, but head chef Lukas Pfaff has experience of Michelin-starred restaurants serving modern British and classic French food, meaning that he is expertly placed to work with you to create your ideal event menu.

Sartoria prides itself on personal service; you will deal with a dedicated Events Manager through the planning & execution of your event.

Please contact Kate for further information and pricing.

Tel: 0207 534 7015

Email: katieb@danddlondon.com



Layout	Standing	Dinner/Dance	Dinner
Approx capacity	200	110	140
Approx capacity (including private dining rooms)	250	160	188



Corporate Dinner



Wedding Reception

Bar Mitzvah



Birthday Party



Private Dining

Sartoria boasts two spacious private dining rooms. Connected to the restaurant with large oak-panelled sliding doors, they can be left open to enjoy the theatre of the restaurant or closed for privacy. The sleek design with fabric walls create the perfect ambience in which to entertain your guests.

Each room can comfortably cater for up to 24 guests for a seated dinner, or 40 for a standing reception. For larger parties the rooms can be joined together to seat up to 48 guests or 80 guests standing.

Our private dining rooms can be reserved for breakfast, lunch, dinner, cocktail and canapé parties, presentations, meetings and product launches. We also have a projector and screen available that comes complimentary with use of the room.

Please contact Kate for further information.

Tel: 0207 534 7015

Email: katieb@danddlondon.com



Private Dining

One Room

Layout	One Rectangular Table	Three Round Tables	Standing
Max Capacity	20	24	40

Both Rooms

Layout	One Rectangular Table	Two Rectangular tables	Six Round Tables	Standing
Max Capacity	30	40	48	60



Group Dining

For larger groups who still want to enjoy the bustle and theatre of the restaurant we offer our main dining area. Groups of up to 14 can dine on one table and we are happy to cater for larger groups up to 60. Our stylish interior and excellent service will ensure that you and your guests have a truly memorable evening.

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Tel: 0207 534 7015

Email: katieb@danddlondon.com



Sample Dining Menus

3 courses

Private dining and group lunch menus from **£35**

Private dining and group dinner menus from **£40**

Exclusive hire menus from **£49.50**

Antipasti

Raw fassone beef, aged parmesan, rocket
Bresaola, lemon, rocket, parmesan shavings
Bruschetta, n'duja (calabrian spicy sausage), burrata
Buffalo mozzarella DOP, marinda tomatoes, basil (v)

Secondi

Roast chicken, creamed chick peas, rosemary and lemon
Cod fillet, roast vegetables, pachino broth
Sautéed salmon, red wine shallots, spinach
8oz dry-aged rib-eye steak, sautéed mushrooms, grilled tropea onions
Mushroom risotto (v)

Dolci

Classic tiramisú
Strawberry & frangipane tart
Chocolate tart, cherry sorbet
Selection of 3 italian cheeses

Please note all menu items are seasonal & subject to change and therefore are a sample only.

Sample Canapé Menus

From £2.50 per bite

Parma ham, grissini
Bresaola, wild rocket
Italian "club" beef, lettuce, sun dried tomato

Sautéed prawn, melon ball
Gravadlax, caper berries
Deep fried prawns, aioli
Chargrilled mackerel, spicy relish
"Frutti di mare" skewer
Seared tuna & avocado
Asparagus, smoked salmon
Smoked salmon, ricotta roll, pea puree
Cod mousse with anchovy
Tuna tartare, pickled courgette

Mushroom bruschetta (v)
Tomato bruschetta (v)
Wood roasted vegetable tart, mascarpone (v)
Saffron arancini (v)

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Sample Wines & Champagnes

Italian Sparkling

N.V. Prosecco di Valdobriadene 'Jeio' , Bisol White
N.V. Bisol 'Jeio', Rose
N.V. Ferrari Maximum Brut

Champagne

N.V. Moet et Chandon
N.V. Louis Roederer Brut
N.V. Veuve Clicquot
N.V. Besserat de Bellefon Rose

White Wine

2012 Garganega, Alpha Zeta
2012 Grecanico Terre di Giumara, Caruso e Minini
2013 Trebbiano Le Coste, Poderi dal Nespoli
2012 Soave, Pieropan
2012 Pinot Grigio, Alois Lageder
2012 Sauvignon, Ronco delle Betulle
2012 Vernaccia di San Gimignano, Panizzi
2012 Chardonnay Fontanelle, Banfi

Red Wine

2012 Corvina, Alpha Zeta
2012 Montepulciano d'Abruzzo, Frentano
2009 Primitivo, A Mano, Madonna delle Grazie
2012 Valpolicella, Allegrini
2011 Barbera Riva Leone
2008 Chianti Classico, Rodano
2009 Aglianico Vignantica, Selvanova
2009 Merlot, Planeta
2011 Barbera d'Alba, Ettore Germano

Sample cocktail list

From £10 per glass

Classic Cocktails

Cosmopolitan
Caipirinha
Mojito
Margarita
Tom Collins
Martini Cocktail
Pina Colada
Side Car
Daiquiri
Manhattan
Old Fashioned
Whiskey Sour

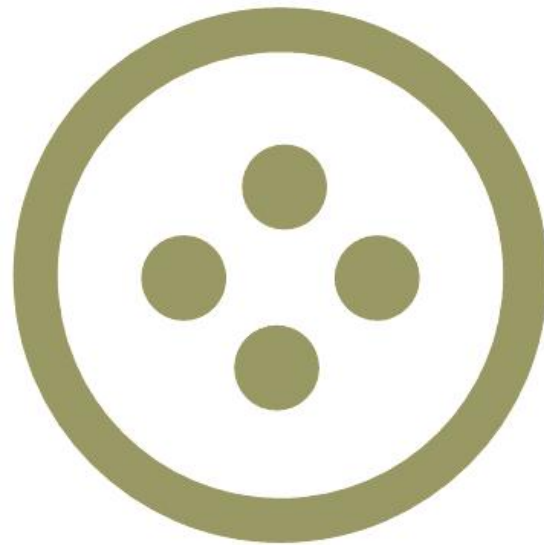
Italian Cocktails

Bellini
Spritzer
Campari Fizz
Negroni
Americano
Martini al Lychee
Sartoria Sling
Fragoloso

Digestif Cocktails

Espresso martini
Cioccolato martini
Tiramisu

20% VAT included in all pricing. A discretionary service charge of 12.5% will be added to your bill



20 Savile Row, London, W1S 3PR