

SARTORIA

bar ristorante

Antipasti

Guazzetto di pesce e frutti di mare, fregola Mediterranean fish and seafood soup, Sardinian pasta	9
Bresaola punta d'anca, germogli di piselli, Parmigiano Reggiano e limone Cured "Bresaola" peashoots, Parmigiano Reggiano and lemon	12
Mozzarella di bufala D.O.P marinata, pomodori Camone e bruschetta Marinated buffalo mozzarella D.O.P., "Camone" tomatoes and bruschetta	13
Fritto misto Deep fried mediterranean fish and seafood (subject to market)	14
Burrata d'Andria, verdure stagionali e acetosella Burrata d'Andria, seasonal vegetables and sorrel	15
Insalata di granchio, mammole fritte, finocchio e arance sanguinelle Crab salad, deep fried Roman artichokes, fennel and blood orange	16
Manzo di pozza, cipollotti di tropea grigliati, condimento di aceto balsamico e miele Marinated beef carpaccio, "tropea" onions, balsamic and honey dressing	18

Salumi (all served with pickles and "gnocco fritto")

Salame spigarolino e mozzarella bocconcino Spigarolino salami and bocconcino mozzarella	9/13
Prosciutto di Parma Pio Tosini, asparagi selvatici Parma Ham "Pio Tosini", wild asparagus	14/18
Selezione d'affettati (per due) Selection of cured meats (for two)	26

Primi

Gnudi toscani, burro e salvia Tuscan spinach and ricotta "gnudi", butter and sage	10/15
Ravioli del plin con ricotta, ortica e spinaci, noci e burro "Plin" ravioli with ricotta, spinach and nettles, walnuts and butter	12/17
Ravioli con anatra, burrata e carciofi romani Duck ravioli, burrata cheese and Roman artichokes	14/19
Tonnarelli con animelle, fegatini d'anatra, carciofi e tartufo nero Square cut egg "tonnarelli", sweet bread, duck livers, artichoke and black truffle	15/20
Risotto con asparagi selvatici, ortica e bottarga di muggine Risotto with wild asparagus, nettles and "bottarga" (Please allow 30 minutes cooking time, for two to six guests)	28pp
Linguine al granchio Crab linguine	25/30

Pasta senza glutine "Rigatoni ca'Pont"
Neapolitan gluten free pasta "Rigatoni ca'Pont"
(Available upon request - please allow 20 minutes cooking time)

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Secondi

Maiale biologico cotto in due modi con cipollotti di tropea e salvia Organic middle white pork cooked two ways with grilled "tropea" onions and sage	22
Orata, carciofi ai ferri e arancia Navel Sea bream, charred spiky artichokes and "Navel" orange	23
Pesce spada alla griglia, peperoni romani, gremolata, grumolo Grilled swordfish, romero peppers, gremolata, wild radicchio	25
Coda di rospo arrosto, essenza di granchio e bieta Roast monkfish, crab essence and swiss chard	28
Costoletta alla milanese, rucola e limone "Ayrshire" rose veal milanese, rocket and lemon	31
Tagliata di controfiletto, asparagi e tartufo nero Sliced dry aged sirloin, asparagus and black truffle	32
Medaglioni di cervo, minestra nera, ravanelli, salsa al tartufo nero Venison medallion, black turnip tops, radishes and black truffle sauce	34
Bistecca fiorentina, insalata stagionale Sliced char-grilled fiorentina steak, seasonal salad 32 day dry aged Shorthorn beef (For two)	90

Contorni e Insalate

Patate arrosto, rosmarino Roast potatoes, rosemary	4
Fagiolini con peperoncino Fine green beans and mild chilli	4
Zucchine romane fritte Deep fried roman courgettes	6
Spinaci all'olio d'oliva extra vergine Spinach with extra virgin olive oil	6
Rucola e Parmigiano Reggiano Rocket and Parmigiano Reggiano	6/10
Insalata di pomodori Marinda "Marinda" tomato salad, basil and mint	8

Menus are subject to change due to seasonality and product availability

Please speak to a member of staff before ordering if you have any allergies or intolerances

A discretionary service charge of 12.5% will be added to your bill. Prices include VAT at 20%. All prices are in pounds sterling