

SARTORIA

bar ristorante

Antipasti

Guazzetto di pesce e seppia, crostino di triglia Mediterranean fish and cuttlefish soup, red mullet crouton	9
Insalata selvatica, alici marinate, nespole e burrata Wild leaf salad, marinated anchovies, loquats and burrata cheese	10
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 Andria's burrata cheese, seasonal vegetables and sorrel	15
Manzo di Pozza, cipollotti, condimento d'aceto balsamico e miele Marinated beef carpaccio, charred spring onions, balsamic and honey dressing	18

Salumi (all served with pickles and gnocco fritto)

Bresaola punta d'anca, rucola, Parmigiano Reggiano e limone Cured bresaola, rocket, Parmigiano Reggiano and lemon	12
Prosciutto di Parma Pio Tosini, mozzarella di bufala D.O.P. Parma ham Pio Tosini, buffalo mozzarella D.O.P.	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, spinaci e ortica, noci e burro Plin ravioli with ricotta, spinach and nettles, walnuts and butter	12/17
Strozzapreti con ragu di seppia "Strozzapreti" with cuttlefish ragu	14/19
Linguine alla pescatora Fisherman's linguine	22/26
Risotto allo zafferano con fiori di zucca in tempura Saffron risotto with tempura courgette flowers (Please allow 30 minutes cooking time)	28

Pasta senza glutine Rigatoni ca'Pont

Napoletan 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, cipollotti di Tropea, portulaca Organic Middle White pork cooked two ways, grilled Tropea onions, sea purslane	22
Merluzzo in padella, peperoni Angello, panella Pan fried cod fillet, Angello peppers, chickpea fritter	22
Orata, fiori di zucca, latte di mandorle, pesto alle olive e acciughe Sea Bream, courgette flower, almond milk, green olive pesto and anchovy	24
Coda di Rospo, prosciutto di Parma croccante, cipolle Tropea, piselli Roast Monkfish, crispy Parma ham, Tropea onions, fresh peas	28
Costoletta alla Milanese, rucola, limone Ayrshire rose veal Milanese, rocket, lemon	32
Tagliata di controfiletto, asparagi, Pecorino Romano Sliced dry aged sirloin, asparagus, Pecorino Romano shavings	33
Bistecca Fiorentina, insalata stagionale (per due) 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
Melanzane fritte Deep fried aubergine	4
Spinaci all'olio d'oliva extra vergine Spinach with extra virgin olive oil	6
Zucchine Romane fritte Deep fried Roman courgettes	6
Rucola e Parmigiano Reggiano Rocket and Parmigiano Reggiano	6/10
Insalata di pomodori Marinda e datterino, basilico e menta Heritage tomato salad, basil and mint	8/12

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