

SARTORIA

CESTINO DI PANE

sourdough, breadstick, olive oil, flatbread, soft focaccia 359 kcal
6.50

ANTIPASTI

POLPO GRIGLIATO CON FAGIOLI CANNELLINI

*Grilled octopus, cannellini beans,
watercress, smoked ricotta 185 kcal*
19.00

INSALATA D'AUTUNNO, CREMA DI MELANZANE TARTUFO NERO

*Autumn salad, aubergine puree,
black truffle 297 kcal*
16.50

CRUDO DI TONNO, CIPOLLA DI TROPEA E PEPERONCINO

Tuna tartare tropea onion and chilli 231 kcal
19.50

BURRATA CON "PAPPA AL POMODORO"

Burrata with pappa al pomodoro 550 kcal
16.50

CAPELANTE NDUJA E SALSA VERDE

Scallops nduja and green sauce 143 kcal
19.00

PRIMI

RISOTTO, ZAFFERANO PERE E PANCETTA

*Risotto, saffron pear and crispy
pancetta 1104 kcal*
22.00

FETTUCCINE CON RAGU DI VITELLO

Veal ragu fettuccine 807 kcal
19.00

TORTELLI N'DUJA PATATE MOZZARELLA BURRO E SALVIA

*N'duja potato and mozzarella tortelli
butter and sage 1005 kcal*
19.00

SPAGHETTI ALLA CARBONARA

Spaghetti carbonara 1178 kcal
19.50

TAGLIOLINI CACIO E PEPE

Cacio e pepe tagliolini 665 kcal
17.50

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.

SARTORIA

SARTORIA CLASSICS

VITELLO TONNATO

*Veal, tuna sauce, Italian pickled
vegetables 466 kcal*

16.50

TAGLIATA DI MANZO, RUCOLA E GRANA

*Black Angus beef tagliata, rocket
and grana padano 686 kcal*

47.00

TAGLIOLINI ALL'ASTICE E

LIMONE DI AMALFI

*Scottish lobster tagliolini, Amalfi lemon
chilli basil 868 kcal*

36.00

BISTECCA DI CAVOLFIORE CON TARTUFO NERO

Cauliflower steak with black truffle 747 kcal

24.00

SECONDI

CONTROFILETTO DI MANZO E VERDURE DI STAGIONE

*Beef sirloin with roast seasonal
vegetables 627 kcal*

31.00

POLLETTO ARROSTO CON VERDURE DI STAGIONE

*Oven roasted baby chicken, with
Amalfi lemon and chilli 1142 kcal (H)*

28.00

OMBRINA TAGGIASCHE PEPERONI E ACCIUGHE

*Stone bass with mixed peppers taggiasche
olives and anchovies 1055 kcal*

33.00

AGNELLO GALLESE ARROSTO CON SALSA VERDE

*Pot roast Welsh lamb green
sauce 862 kcal*

32.00

THE REAL VEAL MILANESE

(for two people) 2816 kcal

42.00 pp

*Enhance any dish with caviar or black truffle
10.00*

CONTORNI

PATATE ARROSTO

Roast potatoes 755 kcal

7.00

SPINACI AGLIO, OLIO E PEPERONCINO

Spinach, garlic and chilli 232 kcal

8.00

INSALATA MISTA

Mixed salad 136 kcal

6.00

ZUCCHINE FRITTE

Deep fried courgette 723 kcal

9.00

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