

SARTORIA

CESTINO DI PANE

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

ANTIPASTI

POLPO GRIGLIATO CON PAPPAL POMODORO

*Grilled octopus, with pappa al pomodoro
watercress 240 kcal*
19.00

BUTTATA DI MANZO

Beef tartare with anchovies 479 kcal
16.50

BURRATA CON BARBABIETOLE IN AGRODOLCE

Burrata with pickled vegetables 588 kcal
16.50

INSALATA D'AUTUNNO, CECI E LENTICCHIE E TARTUFO NERO

*Autumn salad, chickpeas and lentils hummus,
black truffle 661 kcal*
16.50

CRUDO DI TONNO, CON ARANCE E FINOCCHI

Tuna tartare fennel and orange 158 kcal
19.50
Extra caviar 10.00

ANTIPASTO ALL'ITALIANA

Cured salami platter with buffalo mozzarella 185 kcal
19.00

CAPELANTE NDUJA E SALSA VERDE

Scallops nduja and green sauce 143 kcal
19.00

PRIMI

RISOTTO, ZAFFERANO E PICCIONE

Pigeon risotto, saffron and grana padano 840 kcal
22.00

TORTELLI DI BURRATA BURRO E SALVIA

Burrata tortelli butter and sage 841 kcal
19.00

FETTUCCINE CON RAGU DI CAPRIOLO

Venison ragu fettuccine 807 kcal
19.00

TAGLIOLINI CACIO E PEPE

Cacio e pepe tagliolini 474 kcal
17.50
Extra black truffle 10.00

SPAGHETTI ALLA CARBONARA

Spaghetti carbonara 1178 kcal
19.50

SPAGHETTI ALLA CHITARRA ACCIUGHE E CAVIALE

Chitarra spaghetti anchovies and caviar 1178 kcal
33.50

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

TAGLIOLINI ALL'ASTICE E LIMONE DI AMALFI

Scottish lobster tagliolini, Amalfi lemon chilli basil 868 kcal
36.00

TAGLIATA DI MANZO, RADICCHIO E GORGONZOLA

Black Angus beef tagliata, radicchio marrow bones and gorgonzola cheese 686 kcal
47.00

BISTECCA DI CAVOLFIORRE CON TARTUFO NERO

Cauliflower steak with black truffle 747 kcal
24.00

SECONDI

CONTROFILETTO DI MANZO FUNGHI E CASTAGNE

Beef sirloin with wild mushroom and chestnut 627 kcal
31.00

OMBRINA "FAGIOLI E COZZE"

Stone bass with cannellini beans and mussels 1055 kcal
33.00

POLLO CON PURE DI ZUCCA E CAVOLO NERO

Oven roasted chicken, with pumpkin mash and black cabbage 1142 kcal (H)
28.00

AGNELLO GALLESE ARROSTO CON CARCIOFI E ANIMELLA

Pot roast Welsh lamb artichoke and sweetbread 862 kcal
32.00

THE REAL VEAL MILANESE

(for two people) 2816 kcal
42.00 pp

BRANZINO AL FORNO COS SALSA AI PEPERONI E ACCHIUGHE

Oven roast sea bass with pepper sauce (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

INSALATA MISTA

Mixed salad 136 kcal
6.00

SPINACI AGLIO, OLIO E PEPERONCINO

Spinach, garlic and chilli 232 kcal
8.00

ZUCCHINE FRITTE

Deep fried courgette 723 kcal
9.00

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