SARTORIA

bar ristorante

DESSERTS

Amaretto Tiramisu
Classic tiramisu, Amaretto liqueur
£9.00

Chocolate Caprese
with Vanilla Ice Cream
£11.00

Gelato & Sorbetti
Selection of ice cream & sorbets:
£6.50

SARTORIA CLASSIC

Zabaione al Marsala con Gelato al Pistacchio
For Two
£19.00

PANETTONE

Amaretto Panettone (v)
Panettone, Mascarpone Amaretto Cream, Amaretto Biscuit
£18.00

Pistachio Panettone (v)
Panettone, Pistachio Cream, Pistachio Crumble
£18.00

Fresh Fruit Platter
£11.00

Rhubarb Frangipane
£9.00

Lemon Cream with Strawberry
£9.00

CHEESE

Pecorino Moliterno
£6.50

Parmigiano Reggiano
£6.50

Muffato Erborinato
£6.50

Cravot
£6.50

Rocchetta
£6.50

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.

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SWEET WINES BY GLASS

Torcolato Maculan 2019
(Vespaiola)
£15.00

Ben Rye Donnafugata 2022
(Zibibbo)
£28.00

Vin Santo Del Chianti, Fattoria Dei Barbi 2014
(Trebbiano, Malvasia, Sangiovese)
£19.00

GRAPPA & AMARO (50ml)

Grappa Di Nosiola, Pilzer
£11.50

Grappa Di Amarone, Allegrini
£17.50

Sweet & Sparkling Amaro
(Nonino Quintessentia)
£15.00

CAFFÈ

Latte	£5.50
Espresso	£4.00
Macchiato	£4.50
Americano	£5.50
Cappuccino	£5.50

TÈ

English Breakfast	£5.50
Fresh Mint Tea	£5.50
Earl Grey	£5.50
Green Tea	£5.50

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