SARTORIA

PRANZO DELLA DOMENICA

A Three-Course Sunday Roast Menu

£45 PER PERSON

Available on Sundays from Midday–5pm

ANTIPASTI

VITELLO TONNATO
Cold veal carpaccio, tuna and capers sauce

INSALATA RADICCHIO *(vg)*
Radicchio salad, pears, walnut, mustard dressing

CRUDO DI TONNO, CON CIPOLLA DI TROPEA
Tuna tartare with pickled Tropea onions

ARROSTI

All our roasts are served with… Italian vegetables, tomato gravy and focaccia bread

Choose from:

MANZO
Roast Sirloin

PORCHETTA
Slow-roasted pork with herbs and crispy skin

PARMIGIANA *(v)*
Classic Italian baked aubergine with tomato sauce and Fior di Latte

LASAGNE BOLOGNESE
Layered pasta with Bolognese and Béchamel sauce, topped with freshly grated 24-month-aged Parmesan
Served with vegetables

DOLCI

CHOCOLATE CAPRESE
with Vanilla Ice Cream

GELATO E SORBETTI
Choose from the below selection:
Ice Cream (v): Chocolate | Vanilla | Amarena
Sorbet (vg): Strawberry | Lemon

(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request

All prices include VAT at the current rate. A discretionary 14.5% service charge will be added to your bill. When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. We are a cashless venue.