SARTORIA

SAN VALENTINO

ANTIPASTI

Crudo Di Ricciola
Yellow Tail Crudo, Tropea Onion

Battuta Di Carne
Beef tartare, Quail egg Yolk, Caperberries & Parmesan Crisps

Burrata
Fennel, Orange, Olives and Citrus Vinagrette

PRIMI PIATTI

Linguine all'Aragosta,
Lobster Linguine, Bisque, Tomato & Basil

Fregola ai Carciofi
Durum Wheat Pasta, Artichockes and Pecorino

Gnocchi Con Ragu Di Cinghiale
Gnocchi, Wild Boar Ragout

SECONDI PIATTI

Filetto,
Beef Fillet, Truffle Mash Potato, Chianti Jus

Astice Alla Catalana,
Blanched Lobster, Tomato, Celery, Red Onion

"Bistecca" di Cavolfiore
Cauliflower Steak, Romesco Sauce and Pesto

DOLCI

Tiramisu alle Fregole
Strawberry tiramisu

Semifreddo al Pistacchio e Lamponi
Pistachio & Raspberry Parfait with Chantilly Cream & Chocolate Crumb

Pannacotta
Mango & Passion Fruit Pannacotta

Adults need around 2000 kcal a day.
Vegetarian and dietary requirement options are available upon request.
Dishes are subject to change due to seasonally and produce availability. All pricing includes VAT but excludes a 14.5% discretionary service charge. Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not e suitable for guests with milk or egg allergies.