SARTORIA

CELEBRATION MENU

£35 2 COURSES | £40 3 COURSES

INCLUDES A COMPLIMENTARY GLASS OF CHANDON

ANTIPASTI

VITELLO TONNATO
Veal, tuna sauce, italian pickled vegetables

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

CALAMARI FRITTI
Crispy squid, chilli jam

SECONDI

OMBRINA "ZAFFERANO E CALAMARI" +£5 SUPP.
Stone bass, saffron, squid

FETTUCCINE CON RAGÙ ALLA BOLOGNESE
Fettuccine bolognese

PARMIGIANA DI MELANZANE *(v)*
Aubergine parmigiana

DOLCI

CHOCOLATE CAPRESE *(v)*
Vanilla ice cream

AMARETTO TIRAMISÙ
Classic tiramisù, Amaretto liqueur

SELECTION OF ICE CREAMS & SORBETS *(v/vg)*
Ask our staff for today's flavours

DISCOVER MORE

@SARTORIARESTAURANT

(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.