

# SARTORIA

## BRUNCH ALL'ITALIANA

2 COURSE £39 | 3 COURSE £47

### *Free Flowing Drinks*

CAMPARI SPRITZ | SARTI SPRITZ | PROSECCO  
RED *or* WHITE WINE

+ £25 PER PERSON

### *Free Flowing* ANTIPASTI

CRUDO DI TONNO

*Tuna tartare with pickled Tropea onions*

BURRATA E ARANCIA ROSSA

*Burrata with fennel and orange salad*

CARPACCIO DI FILETTO

*Thinly sliced centre-cut beef fillet, with rocket and Parmesan crisps*

## PRIMI

TAGLIOLINI CACIO E PEPE

*Tagliolini with pecorino cheese & black pepper*

THE REAL VEAL MILANESE

*Tender veal cutlet, tomato & lettuce salad*

TONNARELLI AL LIMONE E TARTARE DI GAMBERI

*Tonnarelli with Amalfi lemon butter & prawn tartare*

## DOLCI

TIRAMISÙ (v)

*Classic tiramisù, Marsal liqueur*

PASTICCINI MISTI

*A small selection of assorted pastries*

(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.