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 PEPERONATA *(v)*
Crunchy sweet peppers, burrata & Carasau bread

CARPACCIO DI FILETTO
Thinly sliced centre-cut beef fillet, with rocket and parmesan crisps

PIATTI PRINCIALI

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
Tonnarellli with Amalfi lemon butter & prawn tartare

DOLCI

TIRAMISÙ *(v)*
Classic tiramisù, Marsala 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.