SARTORIA

SAVILE ROW

SIGNATURE MENU

£95 PER PERSON

This menu is available for private dining groups of any size, and for parties of 13 or more in our main restaurant. Please book via our events team. A pre-order is required.

PRIMI

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

CRUDO DI TONNO
Tuna tartare with pickled Tropea onions

INSALATA DI POLPO
Octopus salad, potato, celery, capers, olives, carrots

BURRATA *(v)*
Sicilian Bono Estate olive oil, marinated fennel, burrata

SECONDI

All mains are served with sharing roast potatoes (vg) and green salad (vg) for the table

TAGLIOLINI ALL'ASTICE
Tagliolini pasta with lobster

TONNO ALLA PUTTANESCA
Tuna loin, tomato sauce, olives, chilli and capers

FILETTO AL PEPE VERDE
Sustainably raised, grass-fed Aberdeen Angus beef fillet (200g), with green pepper sauce

PARMIGIANA DI MELANZANE *(v/vg on request))*
Aubergine parmigiana

DOLCI

TORTA AL CIOCCOLATO *(v)*
Double baked chocolate cake

TIRAMISÙ *(v)*
Classic tiramisù, Marsal liqueur

ITALIAN CHEESE SELECTION
Muffato, Pecorino Pienza, Cravot served Honey Comb

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

All prices include VAT at the current rate. Service charge will be added to your final 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.