FIUME
BY
SARTORIA

SET MENU

2 COURSES £20 | 3 COURSES £25

ANTIPASTI

VITELLO TONNATO
Cold veal carpaccio, tuna and capers sauce

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

CRUDO DI TONNO
Cipolla di Tropea Tuna tartare with pickled Tropea onions

SECONDI

SPIGOLA ALLA PIZZAIOLA
Sea bass, tomato sauce, basil

TONNARELLI ALLA CARBONARA
Tonnarelli, guanciale, carbonara sauce

MARGHERITA *(v)*
Tomato, Fior di Latte & fresh basil

CHICKEN MILANESE
Chicken breast, tomato & lettuce salad

TAGLIATA DI MANZO *Supplemento* +£10
Sustainably raised, grass-fed Aberdeen Angus Bavetta, rocket, parmesan, chips

CONTORNI *Supplementi*

SPINACI RIPASSATI *(v)* £7
Sautéed Spinach, garlic, chilli

ZUCCA IN CARPIONE *(vg)* £6.5
Pumpkin in white wine vinegar, thyme

INSALATA MISTA *(vg)* £6.5
Mix leaf salad, datterino tomatoes

PATATE AL FORNO *(vg)* £6.5
Oven baked potatoes

DOLCI

TORTA DIPLOMATICA *(v)*
Italian layered cake with sponge, puff pastry, diplomatica cream

MANGO PANNA COTTA *(v)*
Whipped panna cotta with chocolate, granola

GELATO E SORBETTI
Choose from the below selection:
Ice Cream (v) *or* Sorbet (vg) *Ask your server for todays flavours*

(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.