FIUME

BY

SARTORIA

SET MENU

2 COURSES £30 | 3 COURSES £35

Available all Monday-Thursday and Fridays until 5pm

Excluding key dates, including bank holidays, Valentine's Day and Christmas.

ANTIPASTI

VITELLO TONNATO
Cold veal carpaccio, tuna and capers sauce

PINZIMONIO *(vg)*
Candy beetroot, celeriac, Jerusalem artichokes, lentil & chickpea hummus

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

SECONDI

SPIGOLA ALLA PIZZAIOLA
Sea bass, tomato sauce, basil

RIGATONI ALLA CARBONARA
Rigatoni, guanciale, carbonara sauce

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

CHICKEN MILANESE
Chicken breast, tomato & lettuce salad

BAVETTE TAGLIATA *Supplemento* +£10
Flank steak, rocket and parmesan salad, salsa verde

CONTORNI *Supplementi*

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

FUNGHI TRIFOLATI *(vg)* £9
Sautéed mushrooms with garlic and parsley

RADICCHIO SALAD *(v)* £7
Mix of Radicchio, pears, walnuts and mustard dressing

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

DOLCI

TIRAMISÙ *(v)*
Classic tiramisù, Marsala liqueur

PANNA COTTA AL MANDARINO
Spiced panna cotta with mandarin sauce and walnut crumb

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.