

SARTORIA

Private Dining Wine Recommendations

Upon arrival:

Franciacorta Cuvée Prestige, Ca del Bosco NV

Bottle - 110

Magnum - 250

Taittinger Brut - 89

Taittinger Rose - 120

For a sweet finish:

I Capitelli passito, Anselmi 37.5cl - 72

Vin Santo del Chianti, Fattoria dei Barbi 37.5cl - 77

Recioto della Valpolicella, Angelorum 37.5cl - 88

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CHRISTMAS MENUS 2022

ITALIAN CHRISTMAS FEAST

To share:

Veal tuna

Beef battuta, Sicilian pickled artichokes, anchovies

Grilled octopus, creamed potatoes, watercress, smoked ricotta

Burrata cheese, radicchio and orange

Mazzara prawns tartare, avocado sauce

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Marsala and truffle broth tortellini

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Roasted turbot, wild mushrooms and black truffle

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Mandarin sorbet

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Gianduja cake

£110

Including Christmas crackers

Suggested wines:

2021 Gavi dei Gavi Etichetta Nera, La Scolca - £110
2018 Chianti Rufina Riserva Bucerchiale, Selvapiana - £110

All our menus are subject to change due to seasonality and produce availability.
Dietary requirements will be catered for all set menus - please check with the Events Manager.
Prices are inclusive of VAT but exclusive of 13.5% service charge.

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FOUR COURSES MENU

Crudo di pesce

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Nduja e burrata tortelli, Modena balsamic vinegar

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Beef tagliata, wild mushrooms, crispy potatoes

Panettone tiramisu

£95

Including Christmas crackers

Suggested wines:

2020 Nozze D'Oro, Tasca D'Almerita - £75

2018 Vino Nobile di Montepulciano, La Braccasca - 80

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THREE COURSE MENU

Available for groups of up to 12 guests without pre order or for up to 30 with a pre order provided one week in advance together with a seating plan.

Starters:

- Burrata cheese, radicchio and orange
17.50
- Beef Battuta, Sicilian pickled artichokes, anchovies
19.50
- Spicy Tuna carpaccio, pickled Tropea onion, almonds
20.50

Main courses:

- Home cured black cod, liquorice
38.00
- Black Angus beef Tagliata, wild mushrooms, crispy potatoes
44.00
- Grana Padano Riserva Risotto, black truffle
28.00

Desserts:

- Bergamot cream, wild berries
9.50
- Tiramisu panettone
9.00
- Tartufo di pizzo
9.50

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