

SARTORIA

Private Dining Wine Recommendations

Upon arrival:

Franciacorta Cuvée Prestige, Ca del Bosco NV

Bottle - £110

Magnum - £250

Millesimato Pas Dose, Contratto 2015 - £89

Rose Pas Dose, Contratto 2016 - £110

Taittinger Brut - £89

Taittinger Rose - £120

For a sweet finish: By the half bottle

I Capitelli, Anselmi - £72

Vin Santo, Barbi - £77

Muffato della Sala - £117

*Adults need around 2000 Kcal a day
Vegetarian and dietary requirement options are available upon request
Dishes are subject to change due to seasonality and produce availability
All pricing includes VAT but excludes a 13,5% discretionary service charge`*

SARTORIA

SET MENUS

SARTORIA CLASSICS

4 courses - £90.00

Grilled octopus, creamed potatoes, watercress, smoked ricotta
415 Kcal

Burrata e nduja tortelli, Modena balsamic vinegar
744 kcal

Home cured black cod, liquorice
645 kcal

Tartufo di pizzo
386 kcal

Wine recommendations:

2018 Gavi dei Gavi Etichetta Nera, La Scolca - £110.00

2016 Barbera Tulin, Pelissero - £120.00

Menu A

3 courses - £63.00

Grilled octopus, creamed potatoes, watercress, smoked ricotta
415 Kcal

Roasted Welsh lamb, pickled vegetables
1008 kcal

Amaretto tiramisu
450 Kcal

Suggested wines:

2016 Aulente Bianco, San Patrignano - £50.00

2020 Valpolicella Classico Velluto, Meroni - £60.00

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Menu B

3 courses - £75.00

Veal, tuna sauce
376 kcal

Stone bass, mash potato seafood guazzetto
489 Kcal

Gianduja cake
801 kcal

Suggested wines:

2020 Il Preliminare, Cantina del Notaio - £60.00

2018 Chianti Classico, Fontodi - £80.00

Menu C

4 courses- £95.00

Grilled octopus, creamed potatoes, watercress, smoked ricotta
415 Kcal

Burrata e nduja tortelli, Modena balsamic vinegar
744 kcal

Black Angus beef tagliata, mashed potatoes, ceps mushrooms
624 kcal

Amaretto tiramisu
448 kcal

Suggested wines:

2018 Trebbiano Popoli, Valle Reale - £95

2014 Il Sigillo, Cantina del Notaio - £110

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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:

Veal, tuna sauce

15.50

376 kcal

Grilled octopus, creamed potatoes, watercress, smoked ricotta

17.50

378 kcal

Burrata, Italian style pickles vegetables

16.50

288 kcal

Main courses:

Home cured black cod, liquorice

39.00

745 kcal

Black Angus beef tagliata, mashed potatoes, ceps mushrooms

46.00

749 kcal

Saffron risotto grana padano cheese

24.00

610 kcal

Desserts:

Selection of Ice cream & sorbets

8.50

Ice cream: 120

Sorbet: 62

Amaretto tiramisu

9.00

448 kcal

Tartufo di Pizzo

10.50

386 kcal

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Extra cheese course - £15.00pp
Selection of homemade bread and olive oil - £2.00pp
Tea and coffee - £4.50pp
Still and sparkling water - £5.00

CANAPES AND BOWL FOOD

If you would like to enjoy some canapes before your dinner, we recommend to order between 2 and 3 per person.

CANAPES

Grana Padano cheese puff
129 kcal
Burrata, brown bread, anchovies
80 kcal
Crostini medley
72 kcal
Pizzetta
139 kcal

£3.00 each

Pappa al pomodoro, mozzarella, bottarga
115 kcal
Beef carpaccio, mostarda, pickled black truffle
71 kcal
Tuna tartare, smoked aubergine
111 kcal

£4.00 each

BOWL FOOD

Pappa al pomodoro
133 kcal
Tuna tartare, avocado
203 kcal
Mushroom risotto
571 kcal
Penne Bolognese
461 kcal
Seafood fregola
328 kcal

£8.00 each

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