

# SARTORIA

## Private Dining Wine Recommendations

### Upon arrival:

Prosecco Le Dolci Colline NV - £65

Lanson brut NV - £89

La Cuvée, Laurent Perrier Brut NV - £110

### For a sweet finish

Vin Santo, S. Nicolò 2016 (375ml) - £77

*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.*

*Should you have any allergies or intolerances, please advise your server who will be happy to  
discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle  
allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our  
vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.*

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## SET MENUS

### SARTORIA CLASSICS

4 courses - £99.00

Grilled octopus, cannellini beans, watercress, smoked ricotta  
441 Kcal

Ricotta and spinach tortelli butter and sage  
729 kcal

Stone bass with mixed peppers, taggiasche olives and  
anchovies  
791 Kcal

Tartufo di Pizzo  
385 kcal

#### Wine recommendations:

**White:** Chardonnay, Planeta 2022 - £110

**Red:** Pinot Nero Alto Adige Schweizer, Franz Haas  
2019 - £99

### Menu A

3 courses - £63.00

Grilled octopus, cannellini beans, watercress, smoked ricotta  
441 Kcal

Roast Welsh lamb with pumpkin mash and sweetbread  
850 kcal

Amaretto tiramisu  
450 Kcal

#### Wine recommendations:

**White:** Vermentino, Casanova della Spinetta 2022 - £65

**Red:** Chianti Classico Gran Selezione "Il Grigio", San Felice  
2019 - £88

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## **Menu B** **3 courses - £75.00**

Veal, tuna sauce  
394 kcal

Stone bass with mixed peppers, taggiasche olives and anchovies  
791 Kcal

Amaretto tiramisu  
821 kcal

### **Wine recommendations:**

**White:** Pinot Grigio Collio, Livio Felluga 2021 - £75

**Red:** Amarone della Valpolicella, Giacomo Montresor 2018 - £99

## **Menu C** **4 courses - £99.00**

Grilled octopus, cannellini beans, watercress, smoked ricotta  
441 Kcal

Ricotta and spinach tortelli butter and sage  
729 kcal

Black Angus beef tagliata, grana padano, tardive, girolles  
"magliocco sauce"  
740 kcal

Tartufo di pizzo  
450 kcal

### **Wine recommendations:**

**White:** Impero Bianco, Fattoria Mancini 2020 - £110

**Red:** Pinot Nero, Bressan 2017 - £129

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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

394 kcal

Grilled octopus, cannellini beans, watercress, smoked ricotta

17.50

441 kcal

Burrata, Italian style sweet and sour courgette

16.50

395 kcal

### Main courses:

Stone bass with mixed peppers, taggiasche olives and anchovies

42.00

791 kcal

Black Angus beef tagliata, grana padano, tardive, girolles "magliocco sauce"

48.00

740 kcal

Risotto Grana Padano cheese saffron  
and chicken liver

29.00

774 kcal

### Desserts:

Selection of Ice cream & sorbets

8.50

Ice cream: 130 kcal

Sorbet: 62 kcal

Amaretto tiramisu

9.00

450 kcal

Tartufo di Pizzo

10.50

385 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

**£8.00 each**

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