

SARTORIA

CESTINO DI PANE

sourdough, breadstick, olive oil, flatbread, soft focaccia 521 kcal

6.50

"Invisible Soup" - A donation to Friends of the Elderly's Winter Appeal" 1.50

ANTIPASTI

POLPO GRIGLIATO CON PAPPAL AL POMODORO

Grilled octopus, with pappa al pomodoro watercress 145 kcal

19.00

CRUDO DI TONNO, CON ARANCE E FINOCCHI

Tuna tartare fennel and orange 112 kcal

19.50

Extra caviar 10.00

BURRATA CON BARBABIETOLE IN AGRODOLCE

Burrata with pickled vegetables 516 kcal

16.50

ANTIPASTO ALL'ITALIANA

Cured salami platter with buffalo mozzarella 843 kcal

19.00

INSALATA D'AUTUNNO, CECI E LENTICCHIE E TARTUFO NERO

Autumn salad, chickpeas and lentils hummus, black truffle 652 kcal

16.50

PRIMI

RISOTTO, ZAFFERANO E TARTUFO NERO

Risotto, saffron and black truffle 937 kcal

22.00

TORTELLI DI BURRATA BURRO E SALVIA

Burrata tortelli butter and sage 898 kcal

19.00

FETTUCCINE CON RAGU ALLA BOLOGNESE

Fettuccine bolognese 1133 kcal

19.00

TAGLIOLINI CACIO E PEPE

Cacio e pepe tagliolini 667 kcal

17.50

Extra black truffle 10.00

SPAGHETTI ALLA CARBONARA

Spaghetti carbonara 1178 kcal

19.50

Adults need around 2000 kcal a day.

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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.

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SARTORIA CLASSICS

VITELLO TONNATO

Veal, tuna sauce, Italian pickled vegetables 184 kcal

16.50

TAGLIOLINI ALL'ASTICE E LIMONE DI AMALFI

Scottish lobster tagliolini, Amalfi lemon chilli basil 798 kcal

36.00

TAGLIATA DI MANZO, RADICCHIO E GORGONZOLA

Black Angus beef tagliata, radicchio marrow bones and gorgonzola cheese 677 kcal

47.00

BISTECCA DI CAVOLFIORE CON TARTUFO NERO

Cauliflower steak with black truffle 695 kcal

24.00

SECONDI

CONTROFILETTO DI MANZO FUNGHI E CASTAGNE

Beef sirloin with wild mushroom and chestnut 565 kcal

31.00

OMBRINA "FAGIOLI E COZZE "

Stone bass with cannellini beans and mussels 715 kcal

33.00

AGNELLO GALLESE ARROSTO CON CARCIOFI E ANIMELLA

Pot roast Welsh lamb artichoke and sweetbread 862 kcal

32.00

THE REAL VEAL MILANESE

(for two people) 2655 kcal

42.00 pp

BRANZINO AL FORNO COS SALSA AI PEPERONI E ACCHIUGHE

Oven roast sea bass with pepper sauce (for two people) 1644 kcal

42.00 pp

Enhance any dish with caviar or black truffle

10.00

CONTORNI

PATATE ARROSTO

Roast potatoes 499 kcal

7.00

INSALATA MISTA

Mixed salad 146 kcal

6.00

SPINACI AGLIO, OLIO E PEPERONCINO

Spinach, garlic and chilli 397 kcal

8.00

ZUCCHINE FRITTE

Deep fried courgette 723 kcal

9.00

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BREAKFAST MENU

FRESH FRUIT PLATTER

253 kcal

11.00

PAIN AU CHOCOLATE

346 kcal

4.00

PORRIDGE

433 kcal

7.50

HOMEMADE GRANOLA

391 kcal

7.00

HOMEMADE GRANOLA WITH YOGURT

651 kcal

9.00

PLAIN CROISSANT

302 kcal

4.00

PLAIN YOGHURT

325 kcal

4.00

AVOCADO ON TOAST AND POACHED EGGS

727 kcal

13.50

"THE ITALIAN JOB"

Roasted tomatoes, pancetta, grilled polenta, avocado, Tuscan sausage, fried egg

858 kcal

16.50

SALMON

Smoked salmon, avocado tartare, poached egg

837 kcal

16.50

MARITOZZO CON LA PANNA E PISTACHIO

Pistachio and cream pastry

621 kcal

16.50

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UOVA (Eggs on toast)

FRIED
491 kcal
10.00

SCRAMBLED
905 kcal
10.00

POACHED
141 kcal
10.00

OMLETTE
644 kcal
10.00

EXTRA BROWN BREAD
232 kcal
2.00

CONTORNI (Sides)

AVOCADO
19 kcal
4.00

TOMATO
21 kcal
4.00

PANCETTA
373 kcal
4.00

SMOKED SALMON
117 kcal
7.00

MUSHROOM
112 kcal
6.50

CAFFE

TE

LATTE
230 kcal
5.50

ESPRESSO
81 kcal
4.00

ENGLISH BREAKFAST
0 kcal
5.50

FRESH MINT TEA
2 kcal
5.50

MACCHIATO
146 kcal
4.50

EARL GREY
0 kcal
5.50

GREEN TEA
0 kcal
5.50

AMERICANO
113 kcal
5.50

CAPPUCCINO
230 kcal
5.50

SUCCHI DI FRUTTA (Freshly squeezed juice)

ORANGE
35 kcal
5.00

GRAPEFRUIT
115 kcal
5.00

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2 courses 34.00 | 3 courses 39.00

STARTERS

The "Italian Job"

Roasted tomatoes, pancetta, grilled polenta, Tuscan sausage, fried egg

737 kcal

Smoked salmon, avocado tartare, poached eggs

463 kcal

Fried eggs, mushroom, black truffle (V)

659 kcal

MAINS

Tagliolini cacio e pepe (V)

665 kcal

Cauliflower steak with black truffle (V)

665 kcal

Oven roasted baby chicken, with Amalfi lemon and chilli

1142 kcal

SIDES

Extra virgin olive oil mash potato (V) 7.00

232 kcal

Spinach, garlic, and chilli (V) 8.00

232 kcal

Deep fried courgette (V) 9.00

723 kcal

DESSERTS

Selection of ice cream & sorbets (V/VG)

I/C 337 kcal

Sorbets 200 kcal

Amaretto tiramisu (V)

671 kcal

Maritzo pistachio and cream pastry (V)

622 kcal

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DESSERTS

AMARETTO TIRAMISU

Classic tiramisu, Amaretto liqueur

403 kcal

9.00

CHOCOLATE CAPRESE WITH

VANILLA ICE CREAM

868 kcal

11.00

GELATO & SORBETTI

Selection of ice cream & sorbets

I/C: 331 kcal

Sorbets: 265 kcal

6.50

SARTORIA CLASSIC
ZABAIONE AL MARSALA CON GELATO
AL PISTACCHIO FOR TWO

1162 kcal

19.00

FRESH FRUIT PLATTER

253 kcal

11.00

TARTUFO DI PIZZO

734 kcal

12.00

LEMON CREAM WITH MIXED BERRIES SORBET

709 kcal

9.00

CHEESE

PECORINO MOLITERNO

350 kcal

6.50

PARMIGIANO REGGIANO

345 kcal

6.50

CRAVOT

343 kcal

6.50

MUFFATO ERBORINATO

347 kcal

6.50

ROCCHETTA

289 kcal

6.50

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SWEET WINES BY GLASS

TORCOLATO MACULAN 2019

(Vespaioia)
15.00

BEN RYE DONNAFUGATA 2022

(Zibibbo)
28.00

VIN SANTO DEL CHIANTI, FATTORIA DEI BARBI 2014

(Trebbiano, Malvasia, Sangiovese)
19.00

GRAPPA 50ml

GRAPPA DI NOSIOLA, PILZER

11.50

GRAPPA DI AMARONE, ALLEGRIINI

17.50

CAFFE

LATTE

263 kcal
5.50

ESPRESSO

263 kcal
4.00

MACCHIATO

263 kcal
4.50

AMERICANO

113 kcal
5.50

CAPPUCCINO

213 kcal
5.50

TE

ENGLISH BREAKFAST

0 kcal
5.50

FRESH MINT TEA

2 kcal
5.50

EARL GREY

0 kcal
5.50

GREEN TEA

0 kcal
5.50

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SOPHIA'S BAR

SOPHIA'S ELIXIRS

£15 EACH

La Dolce Vita

Malfy Arancia Gin, Lemon Juice, Jasmine Syrup, Prosecco

Zou Bisou Bisou

Lost Explorer Mezcal, Lemon Juice, Aperol, Amaro Montenegro

Elixir of Youth

Pisco, Italicus, Blood Orange & Lime Cordial, Prosecco

Everlasting Love

Flor De Cana Rum 12 Years Old, Raspberry Syrup, Lemon Juice

Sophia's Negroni

The Botanist Gin, Italicus, Lillet Rosé, Peychaud Bitter

La Diva Americana

Cocchi Di Torino, Campari, White Grape & Apricot Soda

NON ALCOHOLIC

£10 EACH

La Vie en Rose

Everleaf Mountain, Rose Syrup,
Raspberry & Orange Blossom Soda 226 kcal

Loren Spritz

Everleaf Forest, Peach Syrup, Apricot Soda 245 kcal

CICCHETTI

Nocellara Olives 82 kcal £4.00

Aubergine Crocchette 210 kcal £7.50

Deep Fried Zucchini 575 kcal £9.00

Deep Fried Calamari 955 kcal £9.50

Deep Fried N'Duja & Mozzarella Tortelli 745 kcal £11.50

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SOPHIA'S BAR

SOPHIA'S NEGRONIS

£15 EACH

Clarified Negroni

Tanqueray Gin, Cocchi Americano, Italicus, Olive Bitter

Recommended Cicchetti Pairing:

Deep Fried Zucchini

Mexican Negroni

The Lost Explorer Mezcal Blanco Tequila Blend,
Campari Bitter Infused Jasmine,
Vault Nettle & Pine Red Vermouth

Recommended Cicchetti Pairing:

Deep Fried Calamari

Rose Negroni

The Botanist Gin, Bitter Bianco Aperitivo,
Lillet Rosé, Peychaud Bitter

Recommended Cicchetti Pairing:

Aubergine Crocchette

Smoked Negroni

Aged Smoked Whiskey Blend, Campari Bitter,
Vault Nettle & Pine Red Vermouth

Recommended Cicchetti Pairing:

Deep Fried N'Duja & Mozzarella Tortelli

FOUNTAIN OF YOUTH | £90

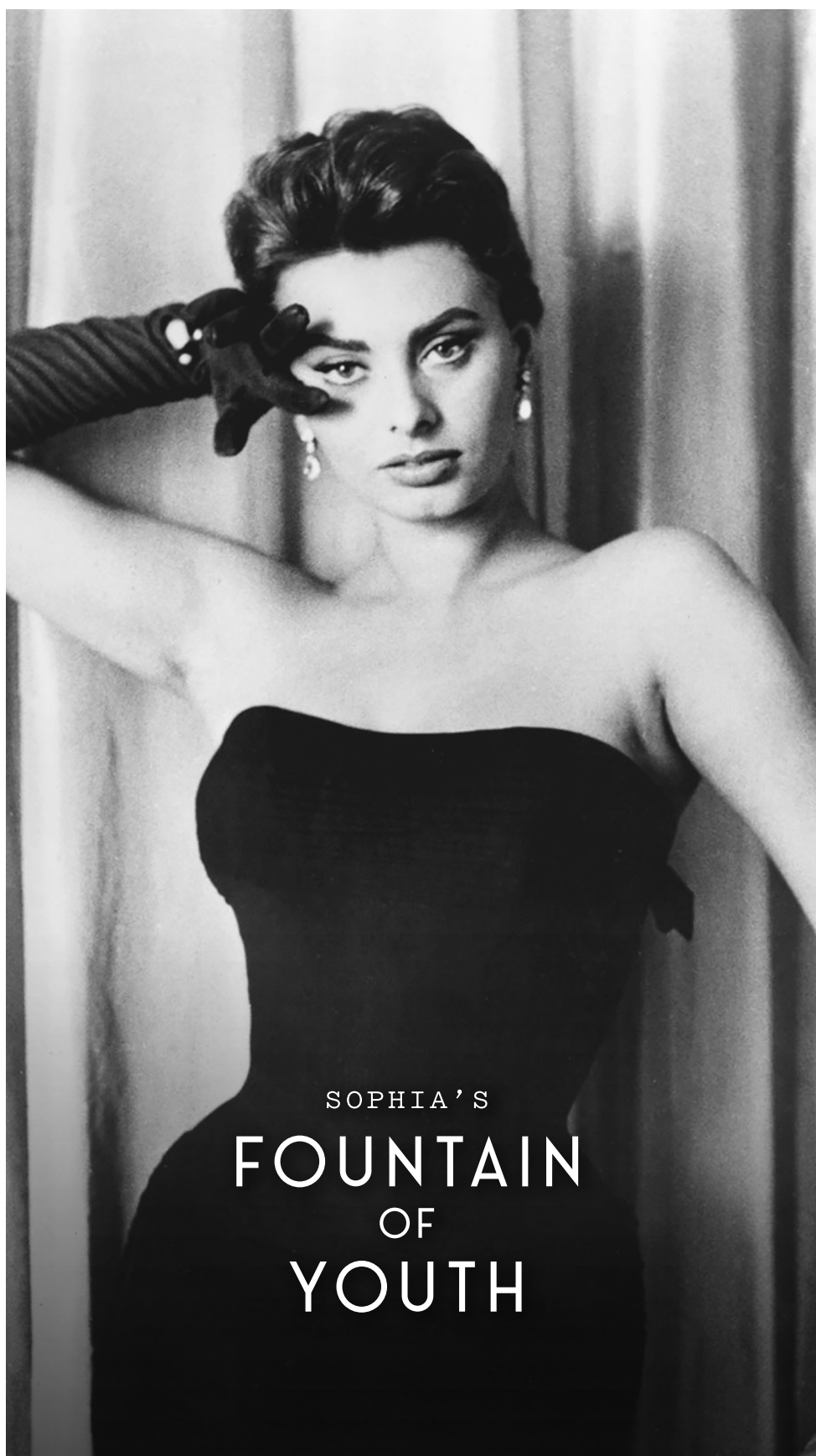
(Serves 8)

Experience a shared pour from our Fountain of Youth, where a classic Negroni flows for you to savour with friends. This celebration of tradition and elegance combines gin, Campari, and sweet vermouth for a perfectly balanced and unforgettable sip.

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www.sartoria-restaurant.co.uk
@sartoriarestaurant



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FOUNTAIN
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YOUTH

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