

## ANTIPASTI

jerusalem artichoke soup  
monkfish and tuna carpaccio, cucumber, lemon  
beef carpaccio, rocket, parmesan  
pecorino crusted fillet of mackerel, puntarelle  
rocket, artichoke, almond and lemon salad  
buffalo mozzarella, roast pumpkin, cherry tomato  
dressed cornish crab – supplement 3.00  
warm tomino goat's cheese, green beans, sun-dried tomato

## PASTA & RISOTTO

crab ravioli, cherry tomato, saffron – supplement 3.00/5.00  
lobster linguine - supplement 5.00  
artichoke and mint tortelli, shaved pecorino  
herbs pappardelle, rabbit and olive ragù  
duck and mushroom ravioli, rosemary sauce, shaved black truffle  
supplement 3.00/5.00  
saffron risotto, gold leaf

## PESCE

fillet of salmon, wild mushrooms, parsley purée  
mixed grilled fish, wild venere rice - supplement 5.00  
seared tuna, monk's beard, piccantino sauce  
wild seabass in salt crust, balsamic leeks  
supplement 9.00  
halibut steak, swiss chard, bronte pistachio, capers

## CARNE

veal cutlet milanese – supplement 5.00  
scottish beef fillet 'rossini' – supplement 12.00  
braised venison, fried salsify, parsnip purée  
slow roasted suckling pig, caramelised apple, black pudding  
grilled lamb cutlets, tardivo radicchio, new potatoes

## CONTORNI 3.50

deep fried courgettes                      sautéed mushrooms  
potato purée                                  rocket and parmesan salad  
canellini beans, tomato sauce, italian sausage

TWO COURSES 30.50    THREE COURSES 36.00  
FOUR COURSES 40.50

## DOLCI & FORMAGGI

tiramisù  
affogato  
crema catalana  
roast plums, honey and thyme ice cream  
millefoglie, lemon cream, seasonal berries  
chocolate fondant, mascarpone ice cream  
selection of ice creams and sorbets  
selection of italian cheeses – supplement 3.50

## MENU DEL GIORNO

24.00 Two courses      28.00 Three courses

jerusalem artichoke soup  
antipasto misto all'italiana, sun-dried tomato, olives  
smoked swordfish, orange, fennel, mix leaves  
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ricotta and mushroom ravioli, butter and sage  
fillet of salmon, roast potatoes, tomato, capers  
pork belly, castelluccio lentils, braised chicory, salsa verde  
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amaretto cheesecake, coffee sauce  
chocolate and caramel parfait  
napolitan ricotta tart, vanilla ice cream

Your bill will be left open for you to tip as you choose.  
For groups of 8 people or more, a discretionary service charge of 12.5% will be added.

Sartoria complies with the hospitality industry's voluntary code of practice.

Prices include VAT at 17.5%