

SARTORIA

bar ristorante



Sartoria

‘Sartoria’ – Italian for tailor workshop is an elegant, truly bespoke restaurant situated on Savile Row – the home of English tailoring. It is inspired in design by the Italian Rationalist period and features robust, uncomplicated Italian food using organic and seasonal produce. Composed of traditional elements such as Antipasti, Zuppa, Risotto, Pasta, Pesci, Carne and Dolci, the menu mixes regional classics with an assortment of contemporary dishes.

To complement the food we offer an extensive wine list, which comprises over 200 Italian wines.

In the Private Dining Rooms one will notice various design links with the tailoring industry of Savile Row: the button motif logo; the pinstripe fabric used in the upholstery; the pasta and shears found at the entrance. Perhaps the most significant of these are the six specially commissioned tailors’ bastes made by some of the most respected tailors in Savile Row.

The two Private Dining Rooms at Sartoria are adjacent to and overlook the restaurant. Each can accommodate a maximum of twenty guests for lunch or dinner and forty for a cocktail party. Alternatively, both rooms may be co-joined for larger parties, accommodating a maximum of forty-eight guests for a sit-down lunch or dinner, and eighty for a cocktail party. The rooms are separated from each other by a natural oak acoustic wall and divided from the main restaurant by sliding oak and sandblasted glass panels. Depending on your function specifications, the sliding doors may be left open for you to enjoy the spectacle of the restaurant, or closed for privacy.

Enclosed are dishes which have been especially selected for Private Dining. Menus can be ‘made-to-measure’ to accommodate your own personal requirements. We are pleased to provide flower arrangements and personalized printed menu cards on a complimentary basis.

We would be delighted to have the opportunity to show you Sartoria.

Should you have any queries or would like to discuss your function in more detail, please do not hesitate to contact Rosa D’Imperio on +44 (0)20 7534 7015 or by email at rosad@danddlondon.com

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CANAPÉS

Champagne and canapé Reception before dining

4 canapés and a glass of Prosecco per person £18.00

4 canapés and a glass of Champagne per person £24.00

For a Cocktail Party or Drinks Reception we recommend between 10 – 15 canapés per person

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Canapés - £2.50 per canapé

Parma ham and pickles
Bresaola, wild rocket
Seared beef 'Tagliata' and horseradish

Tuna tartare
Asparagus and smoked salmon
Deep fried prawns, aioli
Involtini of smoked salmon and crème fraiche / mascarpone

Tomato bruschetta
Wild mushroom bruschetta
Aubergine and Ricotta
Tomato Pizzetta
Caramelised onion Pizzetta
Leek and gorgonzola tart
Mozzarella risotto balls

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Canapés - £3.50 per canapé

Lobster, cucumber
Scrambled egg, truffles
Crab and green apple salad
Quail eggs and caviar

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Selection of cured meats, fresh bread £12.50 per plate

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PRIVATE DINING LUNCH

Menu del Giorno

A choice on the day from 3 starters, 3 mains and 3 desserts from our Menu del Giorno, which changes daily.
2 courses £28.00 or 3 Courses £32.00

3 Course Choice Private Dining Menu A or B

A choice on the day from 3 starters, 3 mains and 3 desserts from our pre-selected menu.
£38.00 or £43.00

3 Course Choice Reduced A La Carte Menu

A selection of 3 starters, 3 mains and 3 desserts of your choice from our private dining menu.
£43.00

5 Course Tasting Menu

Starter, a pasta course, a main course, dessert course and a cheese course
£56.00

With matching wines by our Head Sommelier
£85.00

PRIVATE DINING DINNER

3 Course Choice Private Dining Menu A or B

A choice on the day from 3 starters, 3 mains and 3 desserts from our pre-selected menu
£43.00 or £48.00

3 Course Choice Reduced A La Carte Menu

A selection of 3 starters, 3 mains and 3 desserts of your choice from our Private Dining Menu
£48.00

5 Course Tasting Menu

Starter, a pasta course, a main course, dessert course and a cheese course
£56.00

With matching wines by our Head Sommelier
£85.00

Additional courses available

Pasta Course, £11.00 per person

Selection of Italian cheese, £24.00 platter serving 4/5

Fruit Platters £18.50, platter serving 4 / 5

Celebration Cake: if additional to a dessert course £3.50 per person, otherwise £7.00 per person

PRIVATE DINING MENU

3 Course Choice Private Dining Menu A
Lunch £38.00 Dinner £43.00

Smoked duck, dried fruits, berries
Aubergine parmigiana
Smoked halibut carpaccio, salsa cruda

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Veal scaloppine, Marsala, fine green beans
Sea bass fillet, cannellini beans ragù, beetroot gremolada
Artichoke and soft herb risotto

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Almond and pear frangipane cake, lavender ice cream
Warm chocolate fondant, orange sauce
Classic Tiramisú

Recommended wines by our Head Sommelier
White: Gavi La Fornace 2008 at £30.00 per bottle
Red: Merlot Marega 2007 at £35.00 per bottle
Dessert: Moscato "Dindarello" Maculan 2007 at £25.00 half bottle

3 Course Choice Private Dining Menu B
Lunch £43.00 Dinner £48.00

Monkfish and tuna carpaccio, cucumber, marinated lemon
Bresaola, fennel and lemon
Buffalo mozzarella, Sicilian tomato and basil

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Baked wild Atlantic cod, tomato, olives, capers, potatoes
Pear and goat cheese ravioli, beetroot purée, poppy seeds
Glazed duck breast, Castelluccio lentils, sprouting broccoli, balsamic

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Hazelnut and chocolate semifreddo, coffee sauce
Seasonal berry and lemon cream millefoglie
Classic Tiramisú

Recommended wines by our Head Sommelier
White: Rami COS 2008 at £37.00 per bottle
Red: Nero D'Avola Nero Di Lupo, COS 2007 at £42.00 per bottle
Dessert: Muffato della Sala, Antinori 2003 at £52.00 per half bottle

Additional courses available

Pasta Course, £11.00 per person

Selection of Italian cheese, £24.00 platter serving 4/5

Fruit Platters £18.50, platter serving 4 / 5

Celebration Cake: if additional to a dessert course £3.50 per person, otherwise £7.00 per person

REDUCED A LA CARTE MENU

Please devise your own 3 course choice à la carte menu from any of the dishes below.

Lunch £43.00 Dinner £48.00

Please note some dishes may incur a supplement.

ANTIPASTI

Smoked duck, dried fruits, berries

Buffalo mozzarella, Sicilian tomato and basil

Warm tomino goat cheese, green beans, tomato salad

Aubergine parmigiana

Smoked halibut carpaccio, salsa cruda

Bresaola, fennel and lemon

Wild rocket, almond, baby artichokes, honey dressing

Monkfish and tuna carpaccio, cucumber, marinated lemon

Beef carpaccio, rocket and Parmesan, mustard dressing

Smoked salmon, quail egg and cress

PRIMI

Ricotta and spinach ravioli, fresh tomato sauce

Artichoke and soft herb risotto, green salad

Pear and goat cheese ravioli, beetroot purée, poppy seeds

Porcini risotto

Paccheri lobster

Supplement £3.00 as a starter, £5.00 as a main course

SECONDI

Sea bass fillet, cannellini bean ragù, beetroot gremolada

Baked wild Atlantic cod, tomato, olives, capers, potatoes

Lemon sole alla Mugnaia
Supplement £7.00

Halibut, Venere black rice and glazed onions, celeriac, green olives

Veal scaloppine, marsala, green beans

Peppered steak, wilted spinach
Supplement £5.00

Lamb kidneys, tarragon and mustard, spinach

Grilled Scottish beef fillet 'Rossini'
Supplement £10.00 - £13.00 depending on the truffle used, please enquire at time of booking.

Glazed duck breast, Castelluccio lentils, sprouting broccoli, balsamic

Side orders available on request at £3.50 per portion

DOLCI

Grappa di Moscato panna cotta, pistachio biscottini

Almond and pear frangipane cake, lavender ice cream

Warm chocolate fondant, orange sauce

Classic Tiramisù

Seasonal berry and lemon cream millefoglie

Hazelnut and chocolate semifreddo, coffee sauce

Italian Cheeses
Fontina, Parmesan, Gorgonzola, Taleggio, Brunette
Supplement £3.50

SOMMELIER'S CHOICE

	bottle
Italian Sparkling	
Prosecco di Valdobriadene 'Jeio' , Bisol N.V White	34.00
Prosecco di Valdobriadene 'Jeio' , Bisol N.V Rose	41.00
Champagne	
Piper Heidsieck N.V.	55.00
Louis Roederer Brut N.V.	68.00
Veuve Clicquot N.V.	68.00
Besserat de Bellefon Rose N.V	78.00
Bollinger N.V.	82.00
Bollinger Grand Annee 1999	135.00
Cristal, Louis Roederer 2000/2	265.00
White Wine	
Trebbiano D'Abruzzo, Caldora 2008	22.00
Orvieto Classico San Marco 2008	28.00
Soave, Pieropan 2008	32.00
Pinot Grigio, Alois Lageder, 2008	35.00
Sauvignon, Ronco delle Betulle 2008	39.00
Vernaccia di San Gimignano, Panizzi 2008	42.00
Lugana, Ca di Frati 2008	39.00
Chardonnay Planeta 2007	58.00
Red Wine	
Corvina, Alpha Zeta 2007	21.00
La Segreta, Planeta 2008	28.00
Sangiovese, Di Majo Norante 2008	30.00
Merlot, Marega 2007	35.00
Chianti Classico, Rodano 2004	38.00
Nero D'Avola Nero Di Lupo, COS 2007	42.00
Barbera, Ronco Malo, Bera 2007	50.00
Vino Nobile di Montepulciano, Vittorio Innocente 2003	60.00
Dessert Wine	
Moscato "Dindarello" Maculan 2007	50.00
Muffato della Sala, Antinori 2003 (half bottle)	52.00
Moscato D'Asti, Lumine Ca di Gal 2008	40.00
Magnums White and Red (quantities may be limited)	
Sauvignon 'Quarez,' Terlano 2003 (white)	130.00
Sassicaia 2002 (red)	285.00

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Email: rosad@danddlondon.com Fax: 020 7534 7070

Reservation Form

Contact name.....

Company Name.....

Address.....

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Telephone no..... Fax no.....

Email address.....

Booking Date Lunch /Dinner Arrival Time.....

Seating Time:.....

Number of Guests.....

Name of the host:.....

Final numbers must be confirmed 24 hours in advance (7 days in advance during November and December). Should numbers decrease on the day, a charge will be made in accordance with the final numbers that were confirmed.

The menu choice and wine selection should be communicated at least 7 days before the date of reservation.

Credit card details are required as a guarantee to confirm your reservation within 3 days of today's date, after this time, your booking will be released. Our cancellation policy of £300 for one room and £500 for the two rooms will still apply if your event is cancelled within 14 days of the reservation. If the event is cancelled 48 hours prior we will charge the full minimum spend. The bill must be settled on the day or the credit card will be automatically charged.

Credit card number.....

Security code (the last 3 digits on the back of the credit card or 4 digits above the credit card number on Amex).....

Type of Card..... Expiry Date

Name on the Card.....

Billing Address of the card holder.....

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Post code to where the credit card is registered.....

Signature.....Date



TERMS & CONDITIONS

Please note that when making a reservation you are accepting our terms and conditions as listed below:

1. The Private Dining Rooms are available for:
Lunch: Monday - Saturday 12.00 - 15.00
Dinner: Monday - Saturday 18.00 - 23.30
Vacation of the private dining rooms for lunch and dinner is expected at 15.00 and 23.30 respectively unless agreed otherwise.
2. Each Private Dining Room holds a maximum of any one of the following:
1 room 24 guests seated, both rooms together 48 seated.
1 room 40 guests for cocktail parties, 2 rooms 80 guests for cocktail parties.
3. A set menu should be chosen from the recommended selection 7 days in advance. Vegetarians and special dietary requirements may be accommodated by prior arrangement.
4. Parties in excess of 12 guests are requested to select their wines before the function date in order to ensure that the correct vintage and quantities are stocked.
5. Final numbers must be confirmed 24 hours in advance (7 days in advance during November and December). Should numbers decrease on the day, a charge will be made in accordance with the final numbers that were confirmed.
6. Credit card guarantee will be required as confirmation of your reservation. £300 for the use of one room and £500 for the use of two rooms will be charged to the credit card should your reservation be cancelled without at least 14 days notice. If the event is cancelled 48 hours prior we will charge the full minimum spend . (During November and December, a minimum of 28 days notice is required). We would also ask that a signed copy of our Terms and Conditions be sent to our Private Dining Manager at the same time.
8. The final account is payable at the end of the event. We accept most major credit cards. Cheques are accepted by prior arrangement, and should be made payable to Sartoria Ltd.
9. Please note that we reserve the right to charge in full for anything, including flowers, removed from Sartoria and for any damage sustained to Sartoria.
10. Please be aware that occasionally certain dishes and wines become unavailable at short notice due to difficulties of supply. In addition, the quality of produce delivered to us may not meet the approval of our Head Chef. In this event we will endeavor to provide you with a suitable alternative.
11. Only wines and spirits supplied by Sartoria are permitted for consumption on the premises.
12. Vat at 17.5% is included in all prices. A discretionary service charge of 12.5% will be added to your bill.
13. Any promotions run by D&D London or Sartoria Ltd are not applicable in the Private Dining Rooms.

In order to confirm your reservation and acknowledge that you understand and accept the above Terms and Conditions, please sign below.

Signed.....

Date.....