

SECONDI

ANTIPASTI

Insalata di fagiolini gialli, rape e Tomino 7.50
Warmed Tomino cheese, beetroot, yellow beans

Rucola e carciofi spinosi con mandorle e limone 8.50
Young artichokes, rocket, lemon, almonds and honey dressing

Gamberi in pancetta con patate fiammifero 10.00
Tiger prawns wrapped in pancetta with straw potatoes

Granchio di Salcombe 12.00
Dressed Salcombe crab

Vitello tonnato 11.00
Veal, tuna sauce, capers

Fiori di Zucca alla Romana 9.50
Deep fried courgette flower filled with anchovies and mozzarella

Prosciutto "Culatta di Parma", ricotta al fieno, fichi 14.50
Ham "Culatta di Parma", figs and ricotta cheese

ZUPPE

Minestrone estivo 7.50
Summer vegetable soup

Zuppetta di cozze, farro e pancetta al profumo di zafferano 9.00
Mussels, pancetta and saffron broth

PRIMI

Risotto di polpo e peperoni alla Luciana 12.00/16.00
Octopus and pepper risotto (20 mins.)

Pappardelle con ragu di quaglie e cipolle rosse 10.00/14.00
Quail and red onion pappardelle

Casarecce ai carciofi e pecorino 10.00/14.00
Casarecce pasta with artichoke and pecorino cheese

Rotolo di pasta con spinaci e scamorza e pomodori 10.00/14.00
Pasta roulade with spinach and Scamorza cheese, cherry tomato sauce

Linguettine alle vongole 11.50/15.50
Linguine with clams, chilli, parsley, garlic

Pescatrice con ratatouille di vegetali e guazzetto di vongole 18.50
Monkfish, ratatouille, clam broth

Filetti di sogliole al vapore con carpaccio di rape e salsa allo zafferano 19.50
Steamed dover sole fillets, beetroot carpaccio, saffron sauce

Involtini di spada con zucchine in escabepe di menta 19.50
Swordfish rolls, marinated courgettes

Triglie di scoglio con finocchi nani e risotto d'orzo 17.50
Red mullet, pancetta, baby fennel, barley risotto

Petto di pollo ripieno di formaggetti di capra e tartufo 16.50
Poached chicken breast, goat's cheese and black truffle

Costoletta di vitello alla milanese 22.00
Veal cutlet Milanese

Tagliata di manzo in crosta di pepe con insalata di fragole al balsamico 20.00
Beef sirloin "tagliata", pepper crust, balsamic strawberry salad

CONTORNI

Patate arrosto 3.50
Roast potatoes, rosemary and garlic

Fagiolini allo scalogno 3.50
Green beans and shallots

Spinaci saltati 3.50
Sautéed spinach

Rucola e parmigiano 4.00
Rocket and parmesan salad

Melanzane viola marinate 3.50
Marinated aubergine

Grigliata mista di verdure 5.00
Mixed grilled vegetables

LUNCH & PRE THEATRE SET MENU

Insalata di fagiolini gialli, rape e caprino
Warmed goat's cheese, beetroot, yellow beans

Sarde alla beccafico
Baked sardines, pine nuts, sultanas

Minestrone estivo
Summer vegetable soup

Bresaola con noci pan bagnato e parmigiano
Bresaola, walnuts and Parmesan

Fettuccine con prosciutto e limone
Fettuccine with Tuscan prosciutto and lemon

Cosciotto d'agnello arrosto con patate
Roast leg of lamb, roast potatoes

Trancio di razza in padella con capperi e olive
Pan fried skate wing with capers and olives

Rotolo di pasta con spinaci e scamorza e pomodori
Pasta roulade with spinach and Scamorza cheese, cherry tomato sauce

Tiramisú
Classic tiramisú

Mousse di cioccolato bianco alle fragole
White chocolate mousse, marinated strawberries

Tortino di ciliege e mandorle
Cherry and almond tarte

Two course 20.00 / three course 25.00

DOLCI

SWEET WINES by the GLASS 10cl

Moscato 'Dinderello' Maculan 2005	4.50
Recioto della Valpolicella, Nicolis 2003	9.00
Vin santo, Tegrino d'Anchiano Leonardo 2000	7.00
Marsala Reserva 10 Anni, Marco de Bartoli	10.50

GRAPPA 5cl

Di Chardonnay, Nonino – Friuli	6.50
Di Tignanello, Antinori – Toscana	7.50
Di Cavaliere, Michele Satta – Toscana	8.50
Di Ribolla, Nonino – Friuli	12.50
Di Nosiola, Pilzer – Trentino Alto Adige	9.00
Di Schiava, Pilzer – Trentino Alte Adige	9.00
Di Amarone, Capovilla – Veneto	9.75
Di Torcolto, Poli – Veneto	10.50
Di Moscato, Poli – Veneto	10.50
Di Brancaia, Berti – Piemonte	12.50
Di Picolit, Nonino – Friuli	12.50
Di Tre Soli Tre, Berta – Piemonte	15.00
Di Fondatore, Berta – Piemonte	19.00

AMARO 5cl

Averna	6.00
Lucano	6.50
Meletti	6.50
Montenegro	6.50
Nardini	6.50
Nonino	6.50
Ramazotti	6.50
Fernet Branca, Branca Menta	6.50
Barolo Chinato, Fontanafreda	7.50

Fragole al limone e menta 6.50
Marinated strawberries, mint and lemon

Budino di riso all' uva spina 6.50
Rice pudding, gooseberry compote

Tiramisú 6.50
Classic Tiramisú

Mousse di cioccolato bianco alle fragole 6.50
White chocolate mousse, marinated strawberries

Zuppa dolce di carote e zucchine, sorbetto di verdure 6.50
Carrot and courgette soup, vegetable sorbet

Tortino di ciliege e mandorle 6.50
Cherry and almond tart

Gelati e sorbetti 5.50
Selection of ice creams and sorbets

Formaggi 9.50
Selection of Italian cheeses, walnuts, grapes and Sardinian bread

CAFFE' E TISANE

Espresso, macchiato	2.50
Americano, Filter	2.20
Doppio espresso	3.00
Cappuccino	3.00
Caffe latte	3.00
Camomilla	3.00
Menta	2.50
English Breakfast, Earl Grey, Jasmine, Green Tea,	
Darjeeling Tea	3.00

Prices are included of VAT at 17.5%
A discretionary Service charge of 12.5% will be added to the final bill



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 400 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-five 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 Reem Beydoun on +44 (0)20 7534 7015 or by email at reemb@danddlondon.com

CANAPÉS

SARTORIA
bar ristorante

Cocktail Party : a selection of 10 different canapés - £20.00 per person
Pre-dinner canapés - £2.00 per piece of canapé

~

Parma ham & pickles
Bresaola with rocket
Seared beef & horseradish

Tuna tartar tart
Asparagus wrapped with smoked salmon (seasonal)
Involtini of smoked salmon & crème fraiche
Deep fried prawns & dip

Tomato bruschetta
Wild mushroom bruschetta
Ricotta wrapped in aubergine
Pizzetta with tomato
Pizzetta with caramelised onion
Leek & gorgonzola tartlet
Mozzarella risotto balls

~

Selection of cured meat & fresh bread £12.50 per plate

A selection of our menus available:

Lunch

2 Course Set Menu

A main with a choice of either a starter or dessert course
£28.00

3 Course Set Menu

A starter, main & dessert
£35.00

3 Course Choice Menu

A starter, a choice of 2 mains & dessert
£40.00

4 Course Menu

A starter, choice of 2 mains & dessert with a choice of either a pasta or a cheese course
£50.00

5 Course Menu

A starter, pasta course, main course, cheese course & dessert course
£55.00

~

Dinner

3 Course Set Menu

A starter, main & dessert
£40.00

3 Course Choice Menu

A starter, a choice of 2 mains & dessert
£45.00

4 Course Menu

A starter, choice of 2 mains & dessert with a choice of either a pasta or a cheese course
£55.00

5 Course Menu

A starter, pasta course, main course, cheese course & dessert course
£65.00

*Please note that coffee is an additional cost

MENU

Devise your own menu from any of the dishes below

ANTIPASTI

Bresaola con salsa di gorgonzola e nocciole

Bresaola with gorgonzola and hazelnut sauce

Mozzarella di bufala con pomodori e pesto alla caprese

Buffalo mozzarella and tomato with pesto

Insalata di rape rosse e caprino

Beetroot & goat cheese salad

Insalata di pesce spada affumicato con ribes e vegetali caramellizzati

Salad of smoked swordfish red currant and caramelized vegetable

Antipasto misto

Traditional mix antipasto with cheese, salumi & pickled vegetables

Carpaccio di manzo con rucola e parmigiano

Beef Carpaccio, rocket and parmesan

Salmone affumicato con capperi limone e insalata riccia

Smoked salmon capers lemon and frisee salad

PRIMI

Ravioli di ricotta e spinaci con vegetali alla salvia

Ricotta and spinach ravioli, vegetable brunoise

Risotto con zucchine e zafferano

Corrette and saffron risotto

Penne al tonno, olive e capperi

Penne, tuna, olives and capers

Gnocchi di patate alla sorrentina

Potato gnocchi, tomato sauce buffalo mozzarella

Pappardelle con ragu di quaglie e cipolle di tropea

Spinach pappardelle with quail and red onion ragu

SECONDI

Branzino con finocchi gratinati e patate alla erbe cipollina

Sea bass with fennel gratin, new potatoes and chives

Ippoglosso con riso venere e cipolle glassante

Halibut with Venere black rice and glazed onions

Groppa d'agnello con caponata di melanzane

Rump of lamb with aubergine caponata

Pollo ruspante con spinaci e salsa verde

Pan-fried free-range chicken breast with spinach and salsa verde

Tagliata di manzo, rucola e patate

Char-grilled sirloin steak with rocket & potato

Saltimbocca di vitello valdostana

Veal saltimbocca with Parma ham & fontina cheese

Salsicce alla griglia con spinaci

Grilled Italian Sausage, spinach

Side orders available on request at £3.50 per plate

DOLCI

Pannacotta al rabarbaro

Rhubarb pannacotta

Selezione di formaggi *suppl £3.50*

Selection of cheeses

Torta alle mandorle con sorbetto al mascarpone

Almond cake, mascarpone sorbet

Tortino al cioccolato fondente con salsa di arancio

Warm chocolate fondant, orange sauce

Tiramisú

Classic Tiramisú

Carpaccio di ananas con sorbetto al limone verde

Pineapple carpaccio with lime sorbet

SOMMELIER'S CHOICE

bottle

Italian Sparkling

Prosecco di Valdobbiadene 'Crede' , Bisol N.V 29.00

Franciacorta

Franciacorta Saten Brut, Ricci Curbastro 47.00

Champagne

Beaumont des Crayères, 'Grand Réserve',N.V. 41.00

Billecart Salmon N.V. 50.00

Louis Roederer Brut N.V. 55.00

Veuve Clicquot N.V. 59.00

Billecart Salmon Rosé N.V 65.00

Bollinger N.V. 69.00

Gosset Grande Millesime 90.00

Bollinger Grand Annee 1999 110.00

Cristal, Louis Roederer 2000 230.00

White Wine

Trebbiano D'Abruzzo, Caldora 18.00

Pecorino 'Le merlettaie', Ciu`Ciu` 23.00

Soave, Tamellini 2006 27.00

Sauvignon, Ronco delle Betulle 2006 29.00

Pinot Grigio, Alois Lageder, 2006 32.00

Vernaccia di San Gimignano, Panizzi 2006 32.00

Gavi di Gavi 'Lugarara' La Giustiniana 2005 38.50

Malvasia Istriana Marega 2003 38.00

Riesling Falkenstein, Franz Pratzner 2006 38.00

Chardonnay, Les Crêtes 2007 42.00

Vigna San Michele Hofstatter 2005 42.00

Kerner Praepositus, Abazia di Novacella 2006 52.00

Viognier 'Poderi di Montelupa' Ascheri 2003 58.00

Sacrisassi Bianco, Le Due Terre 2004 58.00

Verdicchio 'Villa Bucci', Bucci 2003 62.00

Red Wine

Corvina, Alpha Zeta 20.00

Lagrein, Niklas 2005 24.00

Valpolicella Classico Allegrini 2005 27.00

Primitivo, Fatalone 26.00

Morellino 'Bellamarsilia' 2004 25.00

Merlot, Marega 2005 26.00

Refosco Russolo 2003 30.00

Chianti Classico, Rodano 2003 31.00

Nero D'Avola Nero Di Lupo, COS 2006 34.00

Cesconi Moratel 2002 39.00

Teroldego Rotaliano, Foradori 2005 33.00

Rocca Rubia, Santadi 2003 38.00

Montepulciano d'Abruzzo 'Marina Cvetic' Masciarelli 2004 39.00

Sangiovese 'Cavaliere' Michele Satta 40.00

Dolcetto d'Alba 'Barturot', Ca Viola 2003 45.00

Pinot Nero, Le Due Terre 2005 52.00

Barbaresco, Cascina Morassino 2002 62.00

Barolo 'Castiglione', Vietti 2003 71.00

Barbera d'Asti 'Bricco dell'Uccellone', Braida 2000 94.00

Cabernet Sauvignon, Dario Princic 1997 105.00

Brunello, Mastrojanni Riserva 1998 117.00

Barolo 'Mon Privato'. Giuseppe Mascarello 2000 115.00

Magnums White Wine (quantities may be limited)	
Chardonnay, Planeta	90.00
Sauvignon 'Quarz', Terlano	120.00
Cervaro della Sala, Castello della Sala	150.00
Chardonnay 'Gaia e Rey', Angelo Gaja	320.00

Magnums Red Wine (quantities may be limited)	
Ceuso 1999	85.00
Merlot, Planeta 2002	100.00
Chianti Classico 'Don Tommaso', Le Corti 1999	120.00
Barbera D'Asti 'La Crena', Vietti 2003	175.00
Barolo 'Bussia Soprana', Aldo Conterno 1994	247.00
Sassicaia Tenuta San Guido 2002	300.00

Dessert Wine	
Moscato "Dindarello" Maculan 2006	22.00
Vin Santo Tegrino Cantine Leonardo 2005	40.00
Recioto di Soave Tamellini 2005	44.00
Marsala Riserva 10 Anni, Marco de Bartoli	52.00

GRAPPA 5cl Glass

Di Chardonnay, Nonino – Friuli	6.50
Di Tignanello, Antinori – Toscana	7.50
Di Cavaliere, Michele Satta – Toscana	8.50
Di Ribolla, Nonino – Friuli	12.50
Di Nosiola, Pilzer – Trentino Alto Adige	9.00
Di Schiava, Pilzer – Trentino Alte Adige	9.00
Di Amarone, Capovilla – Veneto	9.75
Di Torcolto, Poli – Veneto	10.50
Di Moscato, Poli – Veneto	10.50
Di Brancaia, Berti – Piemonte	12.50
Di Picolit, Nonino – Friuli	12.50
Di Tre Soli Tre, Berta – Piemonte	15.00
Di Fondatore, Berta – Piemonte	19.00

AMARO 5cl

Averna	6.00
Lucano	6.50
Meletti	6.50
Montenegro	6.50
Nardini	6.50
Nonino	6.50
Ramazotti	6.50
Fernet Branca, Branca Menta	6.50
Barolo Chinato, Fontanafreda	7.50

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

Reservation Form

Contact name.....

Company Name.....

Address.....

.....

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

Email address.....

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

Number of Guests..... Seating Time:.....

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 original booking.

The menu choice and wine selection should be communicated at least 14 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.....

.....

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 & conditions as listed below:

1. The Private Dining Rooms are available for:
Lunch: Monday - Saturday 12.00 - 15.00
Dinner: Monday - Saturday 18.30 - 23.30
(Vacation of the private dining rooms for lunch & dinner is expected at 17.00 & 01.00 respectively)
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. Minimum spend for each room
Breakfast / Lunch £500 Dinner £ 1000
Minimum spend when using both rooms
Breakfast / Lunch £1000 Dinner £1500

Vat @ 17.5% is included in all prices. A discretionary service charge of 12.5% will be added to your bill.
4. A set menu should be chosen from the recommended selection 14 days in advance. Vegetarians & special dietary requirements may be accommodated by prior arrangement.
5. 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.
6. 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 original booking.
7. 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 & December, a minimum of 28 days' notice is required). We would also ask that a signed copy of our Terms & 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 @ 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 & Conditions, please sign below.

Signed.....

Date.....