

## **CANAPÉS**

Cocktail Party : a selection of 10 different canapés - £20.00 per person  
Pre-dinner canapés - £2.00 per canapé – max 6 different

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Tomato and mozzarella skewers  
Bresaola with rocket  
Brown bread with seared beef & horseradish

Tuna tartar tart  
Asparagus tips 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 caramelized onion  
Leek & gorgonzola tartlet  
Arancini of saffron & mozzarella risotto

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Selection of cured meat & fresh bread £15.00 per plate

**A selection of our menus available:**

**Lunch**

**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

£60.00

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**Dinner**

**3 Course Set Menu**

A starter, main & dessert

£45.00

**3 Course Choice Menu**

A starter, a choice of 2 mains & dessert

£50.00

**4 Course Menu**

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

£60.00

**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

Bufala mozzarella con pomodorini al balsamico e zucche al forno  
*Buffalo mozzarella with balsamic cherry tomatoes and roast pumpkin*

Tomino di capra con insalata di barbe rosse  
*Beetroot and goat cheese salad*

Insalata di pesce spada affumicato con melegrano e insalata di finocchi  
*Salad of smoked swordfish with pomegranate dressing and fennel salad*

Antipasto misto all'italiana  
*Traditional mix antipasto with cheese, salumi & pickled vegetables*

Carpaccio di manzo con rucola e parmigiano  
*Beef Carpaccio, rocket and parmesan*

Salmone affumicato con capperi e limone  
*Smoked salmon with capers and lemon*

### PRIMI

Zuppa di ceci, castagne e rosmarino  
*Chickpea, chestnut and rosemary soup*

Ravioli alla zucca con scamozze affumicate al burro e salvia  
*Pumpkin ravioli smoked scamozza, butter and sage*

Strozzapreti con ragu di salciccia e carciofi  
*Strozzapreti pasta sausage, artichoke*

Risotto con porcini  
*Ceps mushroom risotto*

Orecchiette con cime di rapa e acciughe  
*Orecchiette pasta with turnip tops, garlic, chilli, anchovies*

Ravioli ricotta e spinaci al pomodoro  
*Ricotta and spinach ravioli with tomato and basil*

## SECONDI

Branzino grigliato, topinambur e spinaci  
*Sea bass Jerusalem artichoke and spinach*

Ippoglosso riso venere, sedano di Verona, olive Verdi, cipolle glassate  
*Halibut with Venere black rice and glazed onions, celeriac, green olives*

Filetto d'agnello con crosta di fontina, radici arrosto, patate  
*Fillet of lamb with fontina crust , roast roots and potatoes*

Cappone arrosto ripieno di castagne con patate, cavoletti di Bruxelles  
*Capon chestnut stuffed , potatoes and Brussel sprouts*

Cotechino con lenticchie, mostarda di frutta, purea di patate  
*Italian pork sausage, braised lentils, fruit mustard, potato puree*

Merluzzo al forno, pomodori, patate, olive  
*Baked cod, potato, olives, tomato*

Osso buco alla milanese, salsa verde  
*Veal ossobuco, saffron risotto, salsa verde*

*Side orders available on request at £4.00 per plate*

## DOLCI

Budino panettone  
*Panettone bread & butter pudding*

Selezione di formaggi **suppl £3.50**  
*Selection of cheeses*

Cassata siciliana semifreddo  
*Sicilian cassata parfait*

Sgonfiotto al cioccolato, insalata di arance, croccante ai pistacchi  
*Warm chocolate fondant, orange salad, pistachio brittle*

Pere al vino rosso con mascarpone alla cannella  
*Poached pear, cinnamon mascarpone*

Insalata di frutta con panna montata  
*Fruit salad, whipped cream*

## SOMMELIER'S CHOICE

**SARTORIA**  
*bar ristorante*  
bottle

### Italian Sparkling

Prosecco di Valdobbiadene 'Crede', Bisol N.V. 30.00

### 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 Année 1999 110.00

Cristal, Louis Roederer 2000 230.00

### White Wine

Trebbiano D'Abruzzo, Caldora 18.00

Pecorino 'Le merlettaie', Ciu`Ciu` 25.00

Soave, Tamellini 2006 28.00

Sauvignon, Ronco delle Betulle 2006 33.00

Pinot Grigio, Alois Lageder, 2007 32.00

Vernaccia di San Gimignano, Panizzi 2007 33.00

Gavi di Gavi 'Lugarara' La Giustiniana 2007 38.50

Malvasia Istriana Marega 2004 40.00

Riesling Falkenstein, Franz Pratzner 2006 38.00

Chardonnay, Les Crêtes 2007 42.00

Vigna San Michele Hofstatter 2006 49.00

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 2006 20.00

Lagrein, Niklas 2008 28.00

Valpolicella Classico Allegrini 2007 27.00

Primitivo, Fataleone 2003 26.00

Morellino 'Bellamarsilia' 2006 28.00

Merlot, Marega 2006 30.00

Refosco Russolo 2004 30.00

Chianti Classico, Rodano 2003 32.00

Nero D'Avola Nero Di Lupo, COS 2006 40.00

Cesconi Moratel 2002 39.00

Teroldego Rotaliano, Foradori 2005 42.00

Rocca Rubia, Santadi 2005 38.00

Montepulciano d'Abruzzo 'Marina Cvetic' Masciarelli 2004 48.00

Sangiovese. Contrada Tenna 2003 49.00

Perlato del Bosco Tua Rita 2004 42.00

Dolcetto d'Alba 'Barturot', Ca Viola 2004 45.00

Pinot Nero, Le Due Terre 2005 52.00

Barbaresco, Cascina Morassino 2004 73.00

Barolo 'Castiglione', Vietti 2004 94.00

Barbera d'Asti 'Bricco dell'Uccellone', Braida 1999 94.00

Cabernet Sauvignon, Dario Princic 1997 105.00

Brunello, Mastrojanni Riserva 1998 117.00

Barolo 'Mon Privato'. Giuseppe Mascarello 2000 175.00

## Magnums White Wine (quantities may be limited)

Chardonnay, Planeta 2004	
Sauvignon 'Quarz', Terlano 2003	
Chardonnay 'Gaia e Rey', Angelo Gaja 2001	

## 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
Sassicaia Tenuta San Guido 2002	300.00

## Dessert Wine

Moscato "Dindarello" Maculan 2006	25.00
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

VAT @ 17.5% IS INCLUDED IN ALL PRICES. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

### Reservation Form

Contact Name.....

Company Name.....

Address.....

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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 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 and the full minim spend is 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 £500 for one room and £750 for the two rooms will still apply if your event is cancelled within 2 weeks of the reservation. If the event is cancelled 7 days 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 & conditions as listed below:

1. The Private Dining Rooms are available for:  
Lunch: Monday – Friday 12.00 - 15.00  
Dinner: Monday - Saturday 15.30 -23.30  
(Vacation of the private dining rooms for lunch & dinner is expected at 15.00 & 12.00am respectively)
2. Each Private Dining Room holds a maximum of any one of the following:  
1 room 20 - 24 guests seated, both rooms together 45 seated.  
1 room 40 guests for cocktail parties, 2 rooms 80 guests for cocktail parties.
3. **Minimum spend for each room**  
**Breakfast £500 Lunch £1,000 Dinner £ 1,500**  
**Minimum spend when using both rooms**  
**Breakfast £1,000 Lunch £2,000 Dinner £2,500**  
  
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 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 and the full minimum spend is required as confirmation of your reservation. £500 for the use of one room and £750 for the use of two rooms will be charged to the credit card should your reservation be cancelled without at least 28 days notice during November & December. The full minimum spend would be charged if the booking is cancelled within 7 days of the event . 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 and 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.....