

Royal
Academy
of Arts

SARTORIA
bar ristorante

veal tonnato

pea soup, cream, mint

buffalo mozzarella caprese

fish salad, asparagus, potatoes

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oven baked hake, cannellini beans salad

spinach and ricotta ravioli, fresh tomato, basil

veal straccetti, roasted new potatoes, tomatoes

squab pigeon stuffed with foie gras and black truffle,
beetroot millefoglie

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pistachio semifreddo

vanilla pannacotta, berries

chocolate caprese tarte, mascarpone