

# VINOTECA

di  
SARTORIA

## SET LUNCH MENU

2 COURSES £22.5 | 3 COURSES £27.5

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### ANTIPASTI

#### ARANCINI ARRABBIATA

*Spicy Arancini*

#### INSALATA DI RADICCHIO (vg)

*Radicchio salad, pears, walnuts, mustard dressing*

#### CRUDO DI TONNO

*Cipolla di Tropea Tuna tartare with pickled Tropea onions*

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### SECONDI

#### SPIGOLA AL GUAZZETTO DI POMODORO

*Sea bass, tomato sauce, basil*

#### TAGLIATELLE BURRO E SALVIA (v)

*Tagliatelle, butter and sage*

#### TONNARELLI ALLA CARBONARA

*Tonnarelli, guanciale, carbonara sauce*

#### CHICKEN MILANESE

*Chicken breast, tomato & lettuce salad*

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### CONTORNI *Sides*

#### SPINACI RIPASSATI (v) £7

*Sautéed Spinach, garlic, parmesan*

#### ZUCCA IN CARPIONE (vg) £6.5

*Pumpkin in white wine vinegar, thyme*

#### CHIPS AL PARMIGIANO E TARTUFO (vg) £7.5

*Truffle and parmesan chips*

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### DOLCI

#### PERSIMMON PANNA COTTA (v)

*Whipped panna cotta, granola*

#### GELATO E SORBETTI

*Choose from Ice Cream (v) or Sorbet (vg)*

*Ask your server for today's flavours*

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(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request

All prices include VAT at the current rate. A discretionary 14.5% service charge will be added to your bill. When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. We are a cashless venue.