VINOTECA
di
SARTORIA

CICCHETTI E PANE

PANE *(vg)* £6.5
Sourdough, soft focaccia, olive oil

NOCELLARA OLIVES *(vg)* £6.5

ARANCINI ARRABBIATA £7.5
Spicy Arancini

CROCCHETTE £8.5
Crispy mature Cheddar cheese croquettes with aioli

SALUMI E FORMAGGI

ITALIAN MEAT BOARD £19
Mortadella, finocchiona & culatello, caperberries

ITALIAN CHEESE SELECTION £19
Muffato, Pecorino di Pienza, Cravot with honeycomb

CRUDO E INSALATA

VITELLO TONNATO £13
Cold veal carpaccio, tuna and caper sauce

CRUDO DI TONNO £16
Tuna tartare with pickled Tropea onions

CARPACCIO DI FILETTO £19
Thinly sliced centre-cut beef fillet, with rocket and Parmesan crisps

PINZIMONIO *(vg)* £11
Candied beetroot, celeriac, Jerusalem artichokes, lentil & chickpea hummus

CROSTINO ALLA VENEZIANA £13.5
Chicken liver pâté, cherries gel on focaccia toast

BURRATA E PEPERONATA *(v)* £20
Crunchy sweet peppers, burrata & Carasau bread

SECONDI

BAVETTE TAGLIATA £25
Flank steak, rocket and parmesan salad, salsa verde
For every flank steak sold, we will donate £1.50 to the 'Not For Sale' movement

TONNO ALLA PUTTANESCA £30
Tuna loin with tomato sauce, olives, chilli and capers

VEAL MILANESE £35
Tomato and lettuce salad

PARMIGIANA DI MELANZANE *(v)* £23.5
Aubergine parmigiana

DALLA GRIGLIA

All served with mixed salad and truffle chips

POLLO ARROSTO *Half* £26.5 | *Whole* £50
Roasted whole or half chicken, roasted garlic, Amaro Montenegro jus

TOMAHAWK 1.2KG £145
Truffle, anchovies, basil butter

PASTA

RIGATONI CARBONARA £20
Rigatoni, Guanciale and Carbonara Sauce

TAGLIATELLE BOLOGNESE £21
Tagliatelle with low-cooked beef and pork ragù

TAGLIOLINI CACIO & PEPE £19.5
Tagliolini with pecorino cheese & black pepper

PACCHERI ALLA PESCATORA £30
Paccheri with Mazzara prawns and seafood sauce

CONTORNI *Sides*

SPINACI RIPASSATI *(v)* £7.5
Sautéed Spinach, garlic, chilli

RADICCHIO SALAD *(v)* £7.5
Mix of radicchio, pears, walnuts and mustard dressing

PATATINE FRITTE *(vg)* £6.5
Add Truffle and Parmesan to your chips for £1.5

FUNGHI TRIFOLATI *(vg)* £9.5
Sautéed mushrooms with garlic and parsley

DOLCI

TORTA AL CIOCCOLATO *(v)* £11
Double-baked chocolate, chocolate créamaux

PANNA COTTA AL MANDARINO *(v)* £10
Spiced Panna Cotta with mandarin sauce and walnut crumb

TIRAMISÙ *(v)* £13
Classic tiramisù, Marsala liqueur

GELATO E SORBETTI £4.5
Choose from:
Ice Cream (v) or Sorbet (vg)
Ask your server for todays flavours

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

All prices include VAT at the current rate. A discretionary 13.5% 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.