VINOTECA
di
SARTORIA

SET MENU

2 COURSES £25 | 3 COURSES £30

PRIMI

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

ARANCINI ARRABBIATA
Spicy arancini

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

SECONDI

RIGATONI ALLA CARBONARA
Rigatoni, guanciale, carbonara sauce

POLLO ALLA CACCIATORA
Corn-fed chicken breast, tomato sauce, olives

PARMIGIANA DI MELANZANE
Aubergine parmigiana

DOLCI

TORTA AL CIOCCOLATO *(v)*
Double baked chocolate cake

TIRAMISU *(v)*
Classic tiramisù, Marsala liqueur

GELATO E SORBETTI
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.