VINOTECA
di
SARTORIA
Farringdon

FESTIVE MENU

3 COURSES £55 *per person*

This menu is available for private dining groups of any size, and for parties of 13 or more in our main restaurant. Available from 17th November onwards. Bookings must be made in advance through our Events Team. A pre-order may be required depending on your group size.

Enjoy a welcome glass of
LAURENT PERRIER CHAMPAGNE
FOR £16 PER PERSON

ANTIPASTI

Carpaccio di Branzino
Sea bass carpaccio, Mandarin dressing, grated bottarga, celeriac purée

Burrata (v)
Creamy burrata, aubergine caponata

Vitello Tonnato
Veal carpaccio, tuna Sauce, seasonal pickles

Insalata di Radicchio (vg)
Mixed radicchio, caramelised pear, walnuts and mustard dressing

SECONDI

Ombrina allo Zafferano
Stone Bass, squid and saffron broth

Controfiletto
Sirloin steak, mash potato, mushroom Sauce

Risotto allo Zafferano (v) (vg on request)
Saffron Risotto

Rotolo di Tacchino, Vitello e Tartufo
Veal & truffle-stuffed turkey, truffle mash, red wine jus *(+£10 supplement)*

DOLCI

Tiramisu (v)
Classic tiramisu, Marsala liqueur

Panna Cotta al Mandarino (v)
Mandarin panna cotta

Torta al Cioccolato (v)
Double-baked chocolate, chocolate créamaux

Gelato e Sorbetti
Selection of ice cream (v) or sorbet (vg)

Cheese Course *(+£15 supplement)*
Tris di Formaggi Muffato, Pecorino di Pienza, served with Cravot and honeycomb

DISOVER MORE

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(v) - Vegetarian | (vg) - Vegan | (gf) - Gluten free | (v on request) - Vegetarian on request
(vg on request) - Vegan on request | (gf on request) - Gluten free on request

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 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. All prices include VAT. A discretionary 13.5% service charge (15% exclusive hire) will be added to your final bill.