VINOTECA
di
SARTORIA

FESTIVE CANAPÉ SPECIALS

Our festive canapés are available from
17th November until the end of December,
alongside our full canapé and bowl food menu.

£5 PER CANAPÉ

Chicken Liver Pate on Toast

Turkey Arancino

Fried Polenta with Gorgonzola Cream (v)

Caramelised Onion Tart (v)

Whipped Cod with Saffron

Toasted Panettone with Mascarpone Cream (v)

DISOVER MORE

VINOTECA-RESTAURANT.CO.UK
@VINOTECA_DI_SARTORIA

(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.

VINOTECA
di
SARTORIA
City

CANAPÉS & BOWL FOOD

We recommend 4-6 canapés per person for pre-lunch or dinner.

If you are just dining from our canapé menu, we recommend ordering 8-10 per person.

If pairing canapés with Bowl Foods, we recommend ordering 4-6 canapés and 3 bowl foods per person.

This menu is made specially to order, so a pre-order is required in advance.

There is a minimum order number of 15 per item, so this menu is best suited to groups of 15 or more.

Please ask our events team for details.

Discover More

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(v/vg on request) - Vegan on request

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CANAPÉ MENU

Meat

VITELLO TONNATO £5
FOCACCIA & CHARCUTERIE £5
NDUJA SPICY MEATBALL £7
BEEF CARPACCIO £7
TARTARE DI MANZO WITH TRUFFLE £7

Fish

Add caviar to any fish canapé for +£15

CROSTINI DI BURRATA & ANCHOVIES £5
SMOKED SALMON & AVOCADO CROSTINI £5
SPICY SEABASS CARPACCIO £5
SALMON MOUSSE CANNOLI £7
TUNA TARTARE £7

Vegetarian & Vegan

ARRABBIATA ARANCINI *(v)* £5
CHEESE CROQUETTES *(v)* £5
GORGONZOLA & PEAR TART *(v)* £5
CROSTINI MEDLEY *(v/vg on request)* £5
LENTILS HUMMUS CHICORY *(vg)* £5

Dessert

TIRAMISU £5
PANNA COTTA £5
CAPRESE CAKE £5
PECORINO PIENZA, TOMATO JAM £7

BOWL FOOD MENU £10 EACH

TAGLIATA DI MANZO *(gf)*
TONNO ALLA PUTTANESCA *(gf)*
POLPETTE AL SUGO *(gf)*
TAGLIATELLE BOLOGNESE
TAGLIONI CACIO & PEPE *(v)*
SAFFRON RISOTTO
CALAMARI FRITTI & CHILLI JAM
INSALATA DI RADICCHIO *(v/vg on request)*