



<b>SNACKS</b>	<b>£</b>
Marinated mixed olives [ve][gf]	3.5
Focaccia, extra virgin olive oil & balsamic [ve]	4
Three cheese arancini with 'nduja or red pesto aioli [v]	6.5
Marinated white anchovies with caponata [gf]	6
Confit celeriac, grape & caper salsa [ve][gf]	6
Heirloom carrots, whipped ricotta, roast garlic, pistachio gremolata [v]	6
Capreolus Dorset Coppa [gf]	8
Buffalo mozzarella, mint, chili & lemon [v][gf]	9.5
<b>PASTA</b>	<b>£</b>
Radiatori, pomodoro, buffalo mozzarella [v]	9.5
Bucatini, cauliflower, pine nuts & truffle [ve]	9.5
Campanelle, yorkshire peas, courgette, lemon and feta [v]	10
Fettuccini, wild mushrooms & marsala cream [v]	10
Rigatoni, lamb shoulder ragu, mint & sheep rustler cheese	10
Pan-fried gnocchi, Jerusalem artichoke & hazelnuts [v]	10.5
Fettuccini, pork & 'nduja ragu	10.5
Campanelle, slow-braised Ox-cheek	11.5

We have gluten-free pasta or wet polenta available as alternatives.

[v] Vegetarian [ve] Vegan [gf] Gluten-free

All pasta is made in-house. If you have any food allergy concerns, please speak to a member of staff before placing your order. A discretionary 10% service charge will be added to your bill.

**SARTO**



<b>DESSERT</b>	<b>£</b>
Cannoli of the week	4
Sorbet of the day [ve][gf]	4
Northern Bloc Madagascan vanilla ice cream affogato [v][gf]	4.5
Tiramisu	5
Torte Caprese with mascarpone [v][gf]	5
Sgroppino - whipped lemon sorbet, gin & prosecco [ve][gf]	6.5

<b>COFFEE &amp; TEA</b>	<b>£</b>	<b>DIGESTIF</b>	<b>£</b>
Espresso	2.2	Limoncello	4
Cappuccino	2.8	Amaro	3.5
Americano	2.5	Grappa	6
Tea	1.5		
Peppermint tea	2		
Green tea	2		

<b>COCKTAILS &amp; SPRITZ</b>	<b>£</b>		<b>£</b>
Negroni	8	Torino Spritz	7
Aperol Spritz	8	Rosa Spritz	7
Yuzu Spritz	8	Paper Plane Spritz	10
Hugo Spritz	7	Espresso Martini	8
Americano Spritz	7	Gin & Tonic	4.5

[v] Vegetarian [ve] Vegan [gf] Gluten-free

Soft drinks are also available.

\*Please ask a member of staff for more details.

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**SARTO**



<b>RED</b>	<b>175</b>	<b>BTL</b>
Abadía Mercier Tempranillo [Castilla, Spain]	6	21
Ciello Baglio Rosso Nero d'Avola [Sicily, Italy]	6.5	25
Montresor Urban Park Appassimento [Veneto, Italy]	8	34
<b>WHITE</b>	<b>175</b>	<b>BTL</b>
Mirabello Pinot Grigio [Venezie, Italy]	6	21
Ciello Bianco Catarratto [Sicily, Italy]	6.5	25
Antonio Camillo Vermentino [Toscana, Italy]	8	34
<b>ORANGE</b>	<b>175</b>	<b>BTL</b>
Ciello Baglio Bianco Catarratto [Sicily, Italy]	8	34
<b>FIZZ</b>	<b>125</b>	<b>BTL</b>
Le Dolci Colline Prosecco [Venezie, Italy]	6	26
<b>ROSÉ</b>	<b>175</b>	<b>BTL</b>
Mirabello Pinot Grigio [Venezie, Italy]	5.5	21
<b>DRAUGHT</b>		<b>PNT</b>
Amstel [4.1%]		4.8
Birra Moretti [4.6%]		5.2
Beavertown Neck Oil [4.3%]		5.8
Guest beer*		—

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**SARTO**