



SNACKS	£
Marinated mixed olives [ve][gf]	4
Focaccia, extra virgin olive oil & balsamic [ve]	4.5
Chestnut & sage arancini with roasted shallot aioli [v]	8
Marinated white anchovies with chilli & lemon emulsion [gf]	7
Confit carrot, cannellini puree, pomegranate, sumac [gf] [ve]	8
Heirloom beetroot, Knochrach crowdie, pistachios & balsamic [gf][v]	8
'Great Glen' wild venison salami with green peppercorn [gf]	8.5
Buffalo mozzarella, chimichurri, garlic chives & pickled onions [gf][v]	11
PASTA	£
Radiatori, pomodoro, buffalo mozzarella [v] [ve*]	11
Campanelle, pesto Genovese, sun-blushed tomatoes & pine nuts	11.5
Bucatini, caramelised celeriac puree, capers & thyme [ve]	11.5
Fettuccini, wild mushrooms & marsala cream [v]	12
Campanelle, pork & 'nduja ragu	12
Rigatoni, lamb shoulder ragu, mint & sheep rustler cheese	12.5
Pan-fried gnocchi, jerusalem artichoke puree, hazelnut & nutmeg [v]	12.5

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

[v] Vegetarian [ve] Vegan [gf] Gluten-free [ve*] Can be Vegan

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



RED	175	BTL
Abadía Mercier Tempranillo [Castilla, Spain]	6	22
Ciello Rosso Nero d'Avola [Sicily, Italy]	6.5	25
Montresor Urban Park Appassimento [Veneto, Italy]	8	34
Antonio Gismondi 'Cruccella' Freisa [Campania, Italy]	9.5	39
WHITE	175	BTL
Mirabello Pinot Grigio [Venezie, Italy]	6	22
Ciello Bianco Catarratto [Sicily, Italy]	6.5	25
Valeriole Vermentino [Rhone, France]	8.5	36
Antonio Gismondi 'Fontana' Falanghina [Campania, Italy]	9.5	39
ORANGE	175	BTL
Ciello Baglio Bianco [Sicily, Italy]	8.6	37
Antonio Gismondi 'Foresta' Malvasia di Candia [Campania]	9	38
FIZZ	125	BTL
Le Dolci Colline Prosecco [Venezie, Italy]	6	29
ROSÉ	175	BTL
Mirabello Pinot Grigio [Venezie, Italy]	5.5	22
DRAUGHT		PNT
Amstel [4.1%]		5.2
Birra Moretti [4.6%]		6.1
Beavertown Neck Oil [4.3%]		6.5
North Brew Co Atlantis [4.1%]		6.5

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SARTO



SOFT DRINKS	£
Coca-Cola (original or diet)	2.7
Orangina	3.5
Fanta lemon	2.7
Ginger ale	2.7
Apple or orange Juice	2.7
San Pellegrino sparkling water	2/3
COCKTAILS	£
Espresso Martini	9
G&T (Black olive & rosemary tonic available)	5
Negroni	8
SPRITZ	£
Aperol Spritz	8
Savoia Rosso Spritz	8.5
Tequila & Grapefruit Spritz	8.5
Gin & Grape Spritz	8.5
Hugo Spritz (Mint, elderflower, fizz)	8
Rosa Spritz (Rose vermouth & sicilian lemon tonic)	8
Yuzu Spritz (Yuzu Sake & Prosecco)	8

Karma fairtrade soft drinks also available on request.

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SARTO



DESSERT	£
Cannoli of the week	5
Sorbet of the day [ve][gf]	5
Northern Bloc Madagascan vanilla ice cream affogato [v][gf]	5
Tiramisu	6.5
Torte Caprese with mascarpone [v][gf]	6.5
Sgroppino - whipped lemon sorbet, gin & prosecco [ve][gf]	7.5
COFFEE & TEA	£
Espresso	2.4
Cappuccino	3
Americano	2.8
Tea	1.7
Peppermint tea	2.2
Green tea	2.2
DIGESTIF [*Available with coffees]	£
Limoncello	4
Amaro*	3.5
Grappa	6
Baileys *	4
Frangelico*	4
Amaretto *	4

[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