



<b>SNACKS</b>	<b>£</b>
Marinated mixed olives <i>[ve][gf]</i>	4.5
Focaccia, extra virgin olive oil & balsamic <i>[ve]</i>	5
Walnut, caper & thyme arincini, pickled walnut aioli <i>[v][n]</i>	9
Marinated white anchovies, lemon, fermented chili, mint <i>[gf]</i>	7.5
Heirloom beetroot, Knochraich crowdie, pistachio, balsami <i>[gf][v][n]</i>	8.5
Parsnip crisps, spiced cannellini bean, hazelnut dukkah <i>[gf][ve][n]</i>	8.5
Great Glen venison salami & house pickles <i>[gf]</i>	7.5
Buffalo mozzarella, caponata puree <i>[gf][v]</i>	12.5
House Salad - radish, rocket, baby gem, peashoot [add parmesan £1] <i>[ve][gf]</i>	4.5/5.5

<b>PASTA</b>	<b>£</b>
Radiatori, pomodoro, buffalo mozzarella <i>[v][ve*]</i>	12.50
Campanelle, crown prince squash, sage, toasted pine nuts <i>[v]</i>	13
Bucatini, romesco sauce, almond pangrattato <i>[ve][n]</i>	13
Fettuccini, wild mushrooms & marsala cream <i>[v]</i>	13.50
Campanelle, pork & 'nduja ragu	13.50
Rigatoni, lamb shoulder ragu, mint & sheep rustler cheese	14
Pan-fried gnocchi, Jerusalem artichoke, toasted hazelnuts & chervil <i>[v]</i> <i>[n]</i>	14.5

**[v]** Vegetarian **[ve]** Vegan **[gf]** Gluten-free **[ve\*]** Can be Vegan  
**[n]** contains nuts

All pasta is made in-house. If you have any food allergy concerns, please speak to a member of staff before placing your order.

**SARTO**



<b>SOFT DRINKS</b>	<b>£</b>
Coca-Cola <i>Original or Diet</i>	3
Orangina	3.5
Fanta Lemon	3
Old Jamaica Ginger Beer	3
Apple or Orange Juice	3
San Pellegrino Sparkling Water	2.5/3.2

<b>COCKTAILS</b>	<b>£</b>
Colonel G&T <i>Mediterranean or Sicilian Lemon tonic available</i>	5.5
Yuzu Iced Tea <i>House made Yorkshire Iced Tea, Yuzu Sake</i>	8.5
Negroni <i>Colonel Fox's Gin, Campari, Cocchi Vermouth</i>	9.5
Sam Cherry <i>Starward Whiskey, Lemon, Almond, Cherry Soda, Egg White</i>	10
Espresso Martini <i>Absolut Vanilla, Kahlua, Espresso</i>	10
Basil & Cucumber Margharita <i>Ocho Tequila, Basil Syrup, Muddled Cucumber</i>	10
Sarto Sangria <i>Nero d'Avola, Skippers Rum, OI, Sugar &amp; Lemon (Serves 2)</i>	18

<b>SPRITZ</b>	<b>£</b>
Aperol Spritz <i>Aperol, Prosecco</i>	8.5
Hugo Spritz <i>Mint, Elderflower, Lime, Prosecco</i>	8.5
Rosa Spritz <i>Berry vermouth &amp; Sicilian Lemon tonic</i>	8.5
Yuzu Spritz <i>Yuzu Sake &amp; Prosecco</i>	8.5

A discretionary 10% service charge will be added to your bill.

**SARTO**



<b>RED</b>	<b>175</b>	<b>BTL</b>
Ciello Rosso Nero d'Avola <i>Sicily, Italy</i>	7	26
Savian Cabernet Franc <i>Venice, Italy</i>	7.5	28
Biscardo Neropasso Cabernet Sauvignon <i>Veneto, Italy</i>	9.5	37
<b>WHITE</b>	<b>175</b>	<b>BTL</b>
Ciello Bianco Catarratto <i>Sicily, Italy</i>	7	26
Villa Dante Verdicchio <i>Abruzzo, Italy</i>	7.5	28
Mikael Bouges Sauvignon Blanc <i>Loire, France</i>	9.5	37
<b>ORANGE</b>	<b>175</b>	<b>BTL</b>
'Funkstille' Riesling/Gewurztraminer <i>Niederosterreich, Austria</i>	8	31
'Gulp' Hablo Naranja IL <i>Castilla la Mancha, Spain</i>	7.5	37
<b>FIZZ</b>	<b>125</b>	<b>BTL</b>
Le Dolci Colline Prosecco <i>Venezie, Italy</i>	7	31
Savian Prosecco DOC		37
<b>ROSÉ</b>		
Villa Blanche Grenache <i>Languedoc, France</i>		
	<b>175</b>	<b>BTL</b>
<b>DRAUGHT</b>	<b>7.5</b>	<b>28</b>
Amstel <i>4.1%</i>		
Birra Moretti <i>4.6%</i>		<b>PNT</b>
Beavertown Neck Oil <i>4.3%</i>		5.2
North Brew Co Pinata <i>4.1%</i>		6.1
		6.5

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**SARTO**



<b>DESSERT</b>	<b>£</b>
Cannoli of the week <i>(v)</i>	5
Sorbet of the day <i>(ve) (gf)</i>	5
Northern Bloc Madagascan vanilla ice cream affogato <i>(v) (gf)</i>	5
Panna cotta <i>(gf)</i>	6.5
Tiramisu <i>(v)</i>	6.5
Torte Caprese with mascarpone <i>Chocolate &amp; Almond Tart (v) (gf)</i>	6.5
Sgroppino <i>Whipped Raspberry &amp; Chambord sorbet (ve) (gf)</i>	7.5

<b>COFFEE &amp; TEA</b>	<b>£</b>
Espresso	3
Cappuccino	3.5
Americano	3
Tea	2
Peppermint tea	2.5
Green tea	2.5

<b>DIGESTIF</b> <i>*Available with coffees</i>	<b>£</b>
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**



Devilled Egg, Pickled Anchovies, Black Garlic Aioli

£4

Isle of White Tomatoes, Yellow Courgette, Toasted Pine Nuts, Thai Basil, Mint, Chilli & Lemon Dressing, Crostini

£7

Courgette & Knochriach Crowdie Fritta, Scotch Bonnet Jam Aioli

£7

30 Day Aged Bee Fillet Tartare, Black Gariic, Textures of Mushroom, 30 Month Aged Parmesan, Shaved Truffle, Crostini

£12.50

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**SARTO**



**Lunch Menu - EVERY FRIDAY 12PM -4PM**

£

Choose **1 snack & 1 pasta** from the menu below

12.5

**SNACKS**

Focaccia with extra virgin olive oil & balsamic [ve]

Feta, Yorkshire pea & mint arincini, confit garlic & lemon aioli [v]

Confit celariac, grape, caper & tarragon [gf][ve]

**PASTA**

Rigatoni, lamb shoulder ragu, mint & sheep rustler cheese

Radiatori, romesco sauce, almond pangrattato [ve]

Radiatori, pomodoro, buffalo mozzarella [v] [ve\*]

**COCKTAILS & SPRITZ - £6 WHEN ORDERING LUNCH**

£

Negroni

6

Aperol Spritz

Yuzu Spritz

Hugo Spritz

Rosa Spritz

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**SARTO**