



<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 arancini, 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, balsamic <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, cauliflower & truffle puree, toasted almonds <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.

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

**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>Sicilian Lemon tonic available</i>	5.5
Negroni <i>Colonel Fox's Gin, Campari, Cocchi Vermouth</i>	9.5
Sarto Mule <i>Cividina Grappa, Lime, Mint, Old Jamaica Ginger Beer</i>	8
New York Sours <i>Amaretto, Angostura Bitters, Lemon, Egg White, Merlot</i>	10
Espresso Martini <i>Absolut Vanilla, Kahlua, Espresso</i>	10
Spiced Rum Old Fashioned <i>Black Tears Spiced Rum, Maple Syrup, Angostura Bitters</i>	10.5

<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

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**SARTO**



<b>RED</b>	<b>175</b>	<b>BTL</b>
Lunardi Merlot <i>Veneto, Italy</i>	7.5	30
Integro Negroamaro <i>Puglia, Italy</i>	8	34
Biscardo Neropasso Cabernet Sauvignon <i>Veneto, Italy</i>	10	38
<b>WHITE</b>	<b>175</b>	<b>BTL</b>
Pemo Pecorino <i>Abruzzo, Italy</i>	7.5	30
Sonsierra Rioja <i>Rioja, Spain</i>	8	33
Assuli Grillo <i>Sicily</i>	12	37
<b>ORANGE</b>	<b>175</b>	<b>BTL</b>
Vicoletto Cattarato <i>Sicily</i>	8	35
<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>	<b>175</b>	<b>BTL</b>
Villa Blanche Grenache <i>Languedoc, France</i>	7.5	34
<b>DRAUGHT</b>		<b>PNT</b>
Sarto Lager <i>[Brewed by Anthology] 4.2%</i>		5.6
Birra Moretti <i>4.6%</i>		6.1
Beavertown Neck Oil <i>4.3%</i>		6.5
North Brew Co Pinata <i>4.1%</i>		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**