



<b>SNACKS</b>	<b>£</b>
Marinated mixed olives <i>(ve)(gf)</i>	4.75
Focaccia, extra virgin olive oil & balsamic <i>(ve)</i>	5.50
Three cheese arancini, sweet tomato and red pepper dip <i>(v)</i>	9.50
Marinated white anchovies, preserved lemon, sumac, parsley <i>(gf)</i>	8.75
Roast heirloom beetroot, labneh, pomegranate chimichurri <i>(gf)(v)</i>	8.50
Confit celariac, grape, caper, shallot & tarragon salsa <i>(gf)(ve)</i>	8.50
Great Glen venison & pork salami & house pickles <i>(gf)</i>	8.75
House Salad - radish, rocket, baby gem, peashoot (add parmesan £1) <i>(ve)(gf)</i>	4.50/5.50

<b>PASTA</b>	<b>£</b>
Radiatori, pomodoro, buffalo mozzarella <i>(v)(ve*)</i>	13.00
Campanelle, cauliflower & truffle purée, toasted almonds <i>(v)(ve*)</i>	13.50
Bucatini, putanesca sauce, caper crumb <i>(ve)</i>	13.50
Radiatori, courgette puree, slow roasted tomatoes, pine nuts <i>(ve)(n)</i>	13.50
Fettuccini, wild mushrooms & marsala cream <i>(v)</i>	14.50
Campanelle, pork & 'nduja ragu	14.50
Rigatoni, lamb shoulder ragu, mint & sheep rustler cheese	14.50
Pan-fried gnocchi, Yorkshire peas, salsa rosso, feta <i>(v)</i>	15.00

**(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>	3.10
San Pelligrino Blood Orange	3.60
San Pelligrino Lemon	3.60
Old Jamaica Ginger Beer	3.10
Apple or Orange Juice	3.10
San Pellegrino Sparkling Water	4.60

<b>COCKTAILS</b>	<b>£</b>
Colonel G&T <i>Sicilian Lemon tonic available</i>	5.70
Negroni <i>Colonel Fox's Gin, Campari, Cocchi Vermouth</i>	9.70
Yuzu Iced Tea <i>Yuzu sake, Colonel fox gin, Yorkshire iced tea, fanta lemon</i>	8.50
Whiskey Sours <i>Buffalo Trace bourbon, angostoura bitters, lemon, egg white</i>	9.50
Tommy's Margarita <i>Ocho Blanco tequila, agave syrup, lime juice</i>	9.00
Espresso Martini <i>Absolut Vanilla, Kahlua, Espresso</i>	10.00
Red Sangria [pitcher] <i>Merlot, Torres Brandy, orange juice, ginger beer</i>	18.00
White Sangria [pitcher] <i>Pinot Grigio, Torres 10 brandy, Americano Vermouth, fanta lemon</i>	18.00

<b>SPRITZ</b>	<b>£</b>
Aperol Spritz <i>Aperol, Prosecco</i>	8.70
Campari Spritz <i>Campari, Prosecco</i>	8.70
Hugo Spritz <i>Mint, Elderflower, Lime, Prosecco</i>	8.70
Rosa Spritz <i>Berry vermouth &amp; Sicilian Lemon tonic</i>	8.70
Yuzu Spritz <i>Yuzu Sake, Prosecco</i>	8.70
Orancello Spritz <i>Wolfe bro's orancello, prosecco</i>	8.70

Ask your server about our drinks specials & 0% options

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

**SARTO**



<b>RED</b>	<b>175</b>	<b>250</b>	<b>BTL</b>
Beppe Morchetta Rosso Merlot <i>Veneto, Italy [12%]</i>	6.50	8.50	26.00
Ontanon Ecologico Rioja <i>Rioja, Spain [13.5%]</i>	8.00	11.00	32.00
Integro Negroamaro <i>Puglia, Italy [13.5%]</i>	9.00	11.70	35.00
Serbal Pinot Noir <i>Mendoza, Argentina [14%]</i>	10.00	13.50	40.00
<b>WHITE</b>	<b>175</b>	<b>250</b>	<b>BTL</b>
Pendenza Pinot Grigio <i>Pavia, Italy [11%]</i>	6.50	8.50	25.00
M. Chapatier Vermentino <i>Pays d'Oc, France [13.5%]</i>	7.50	10.00	29.00
Mañoso Rioja <i>Rioja, Spain [12.5%]</i>	9.00	11.70	35.00
A Mano Bianco <i>Puglia, Italy [12.5]</i>	9.75	13.00	39.00
<b>ORANGE</b>	<b>175</b>	<b>250</b>	<b>BTL</b>
Vicoletto Cattarato <i>Sicily [13%]</i>	8.50	12.00	35.00
Gismondi Foresta <i>Campania, Italy [11.5%]</i>			42.00
<b>FIZZ</b>		<b>125</b>	<b>BTL</b>
Le Dolci Colline Prosecco <i>Venezie, Italy [10.5%]</i>		7.20	32
Abbazia Cuvée Brut Rosé <i>Piedmont, Italy [11%]</i>			34
<b>ROSÉ</b>	<b>175</b>	<b>250</b>	<b>BTL</b>
Villa Blanche Grenache <i>Languedoc, France [12.5%]</i>	8.50	12.00	35
<b>DRAUGHT</b>			<b>PNT</b>
Sarto Lager <i>[Brewed by Anthology] 4.2%</i>			5.60
Birra Moretti 4.6%			6.10
Beavertown Neck Oil 4.3%			6.50
North Brew Co Pinata 4.1%			6.50

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**SARTO**



<b>DESSERT</b>	<b>£</b>
Cannoli of the week <i>[v][n]</i>	6.50
Sorbet of the day <i>[ve][gf]</i>	5.50
Valrohna chocolate cremeux, salted caramel, hazelnut shortbread [n]	6.50
Northern Bloc Madagascan vanilla ice cream affogato <i>[v][gf]</i>	5.50
Tiramisu <i>[v]</i>	7.00
Torte Caprese with mascarpone <i>Chocolate &amp; Almond Tart [v][gf][n]</i>	7.00
Sgroppino <i>Whipped lemon sorbet, vodka, prosecco [ve][gf]</i>	8.00

<b>COFFEE &amp; TEA</b>	<b>£</b>
Espresso	3.10
Cappuccino	3.60
Americano	3.10
Tea	2.10
Peppermint tea	2.60
Green tea	2.60

<b>DIGESTIF</b> <i>*Available with coffees</i>	<b>£</b>
Limoncello	4.20
Amaro*	3.70
Grappa	6.20
Baileys *	4.20
Frangelico*	4.20
Amaretto *	4.20

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**SARTO**



**Pre theatre Menu - MONDAY - THURSDAY 5PM - 6PM**

**£**

17.50

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

**SNACKS**

Focaccia & marinated mixed olives with extra virgin olive oil & balsamic [ve]

Three cheese arancini, sweet tomato and red pepper dip [v]

Roast heirloom beetroot, labneh, pomegranate chimichurri [gf] [v]

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

**PASTA**

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

Fettuccini, wild mushrooms & marsala cream [v]

Rigatoni, lamb shoulder ragu, mint & sheep rustler cheese

Campanelle, pork & 'nduja ragu

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**SARTO**



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

£

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

13.50

**SNACKS**

Focaccia with extra virgin olive oil & balsamic *(ve)*

Three cheese arancini, sweet tomato and red pepper dip *(v)*

Roast heirloom beetroot, labneh, pomegranate chimichurri *(gf)(v)*

**PASTA**

Rigatoni, lamb shoulder ragu, mint & sheep rustler cheese

Radiatori, courgette puree, slow roasted tomatoes, pine nuts *(ve)(n)*

Radiatori, pomodoro, buffalo mozzarella *(v)(ve\*)*

**COCKTAILS & SPRITZ - £7 WHEN ORDERING LUNCH**

£

Negroni

7.00

Aperol Spritz

Yuzu Spritz

Hugo Spritz

Rosa Spritz

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**SARTO**