



<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
Mozzarella arancini, lemon & basil aioli <i>(v)</i>	9.00
Pumpkin fritti, ravigote sauce <i>(v)</i>	8.00
Cobble Lane pork and fennel salami, house pickles <i>(gf)</i>	8.75
Red chicory, sheep rustler cheese, orange, candied walnut <i>(v)(gf)(n)</i>	7.50
Burrata, poached apple salsa, honey, almond, pickled chilli <i>(gf)(n)</i>	11.00
Cured mackerel, jalapeno, pickled fennel <i>(gf)</i>	9.00
Steak tartare, shallot, aged parmesan <i>(gf)</i>	10.00

<b>PASTA</b>	<b>£</b>
Bucatini, tomato, basil & scamorza <i>(ve*)</i>	13.50
Radiatori, chestnut ragu & pesto <i>(ve)(n)</i>	13.50
Radiatori, cavolo nero & almond gremolata <i>(ve)(n)</i>	13.50
Bucatini, confit garlic aglio e olio <i>(ve)</i>	13.50
Ditalini, nduja mascarpone & preserved lemon	14.50
Rigatoni, pork, fennel & orange ragu	14.50
Ravioli, beef ragu, rosemary	16.00
Spaghetti, shellfish bisque, parsley	16.00

*We have gluten-free pasta available*

**(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 Pellegrino Blood Orange	3.60
San Pellegrino 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>
Wolfe Bro's G&T <i>Sicilian lemon tonic available</i>	5.70
Figroni <i>Wolfe Bro's Gin, Fig &amp; Cinnamon infused Campari, Cocchi Vermouth</i>	9.00
New York Sours <i>Buffalo Trace, merlot, bitters, lemon, spiced honey syrup</i>	9.00
El Diablo <i>Ocho Blanco tequila, creme de cassis, ginger beer, lime juice</i>	9.50
Espresso Martini <i>Absolut vanilla, kahlua, espresso</i>	10.00
Rum Old Fashioned <i>Appleton 8, maple syrup, JT bitters</i>	10.50
Red Sangria [pitcher] <i>Merlot, Torres 10 brandy, orange juice, ginger beer</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, 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
Lemoncello Spritz <i>Wolfe bro's Lemoncello, prosecco</i>	8.70
Ask your server about our drinks specials & 0% options	

Ask your server about our drinks specials

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**SARTO**



<b>DESSERT</b>	<b>£</b>
Cannoli of the week <i>(v)(n)</i>	7.00
Sorbet of the day <i>(ve)(gf)</i>	5.00
Pear frangipane, creme fraiche <i>(v)</i>	7.50
Northern Bloc Madagascan vanilla ice cream affogato <i>(v)(gf)</i>	5.50
Tiramisu <i>(v)</i>	6.00
Beauvale cheese, pickled walnut, honey	7.50
Sgroppino <i>Whipped lemon sorbet, vodka, prosecco (ve)(gf)</i>	8.50

<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
Oranccello	4.20
Amaro*	3.70
Grappa	6.20
Baileys*	4.20
Amaretto*	4.20

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**SARTO**



<b>RED</b>	<b>175</b>	<b>250</b>	<b>BTL</b>
Beppe Morchetta Rosso Merlot <i>Veneto, Italy [12%]</i>	6.75	9.00	27.00
The Notes Gamay <i>Pays d'Oc, France [13.5%]</i>	8.30	11.00	33.00
Santa Digna Cabernet Sauvignon <i>Chille [13.5%]</i>	9.00	11.00	36.00
Susumaniello Salento Rosso <i>Puglia, Italy [14%]</i>			40.00
<b>WHITE</b>	<b>175</b>	<b>250</b>	<b>BTL</b>
Pendenza Pinot Grigio <i>Pavia, Italy [11%]</i>	6.50	8.75	26.00
Adaras Lluvia Blanco Sauvignon <i>Almansa, Spain [12.5%]</i>	8.00	11.00	32.00
Mañoso Rioja <i>Rioja, Spain [12.5%]</i>	9.00	11.70	35.00
Villa Blanche Chardonnay <i>Languedoc, France [13.5%]</i>			38.00
<b>ORANGE</b>	<b>175</b>	<b>250</b>	<b>BTL</b>
Vicoletto Cattarato <i>Sicily [13%]</i>	8.50	12.00	35.00
<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>
Camel & Joseph Céres Rosé <i>Cinsault, Grenache [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
Kirkstall Virtuous 4.5% <i>[GF]</i>			6.50

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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]

Pumpkin fritti, ravigote sauce [v]

Red chicory, sheep rustler cheese, orange, candied walnut [v] [gf] [n]

Burrata, poached apple salsa, honey & almond, pickled chilli [gf] [n]

**PASTA**

Radiatori, chestnut ragu & pesto [ve] [n]

Radiatori, cavolo nero & almond gremolata [ve] [n]

Rigatoni, pork, fennel & orange ragu

Ditalini, nduja mascarpone & preserved lemon

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**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)*

Pumpkin fritti, ravigote sauce *(v)*

Red chicory, sheep rustler cheese, orange, candied walnut *(v) (gf) (n)*

Burrata, poached apple salsa, honey & almond, pickled chilli *(gf) (n)*

**PASTA**

Radiatori, chestnut ragu & pesto *(ve) (n)*

Radiatori, cavolo nero & almond gremolata *(ve) (n)*

Rigatoni, pork, fennel & orange ragu

Ditalini, nduja mascarpone & preserved lemon

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

Negroni

Aperol Spritz

Yuzu Spritz

Hugo Spritz

Rosa Spritz

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**SARTO**