



SNACKS

£

Marinated mixed olives <i>(ve)(gf)</i>	4.75
Focaccia, extra virgin olive oil & balsamic <i>(ve)</i>	6.50
Feta & pea arancini, mint aioli <i>(v)</i>	10.00
Pork salami, house pickles <i>(gf)</i>	9.00
Braised leeks, labneh, spiced shallot oil <i>(v)</i>	8.00
Burrata, poached apple salsa, honey, almond, pickled chilli <i>(gf)(n)</i>	11.50
Sea bass crudo, charred orange, pickled fennel, dill oil <i>(gf)</i>	11.00
Aubergine Milanese, garlic pesto, cherry balsamic vinaigrette, vegetarian parmesan <i>(v)</i>	8.00

PASTA

£

Radiatori, tomato, basil & mozzarella <i>(v)(ve*)</i>	14.00
Campanelle, cashew cream, slow-roast tomatoes, pangrattato <i>(ve)(n)</i>	15.50
Radiatori, roasted broccoli & garlic pesto, toasted walnuts <i>(ve)(n)</i>	15.50
Spaghetti, confit aglio e olio, chili <i>(ve)</i>	15.50
Rigatoni, pork, fennel & orange ragu	16.50
Prosciutto, lemon & ricotta ravioli, confit heirloom tomatoes	16.50
Fettuccine, guanciale, vodka cream & pistachio crumb, chili flakes <i>(n)</i>	17.00
Pappardelle, beef shin ragu, bechamel	18.00

(v) Vegetarian *(ve)* Vegan *(gf)* Gluten-free *(ve*)* Can be Vegan
(n) contains nuts *(v*)* Can be vegetarian

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



SOFT DRINKS

	£
Coca-Cola <i>Original or Diet</i>	3.35
San Pellegrino Blood Orange	3.85
San Pellegrino Lemon	3.85
Old Jamaica Ginger Beer	3.35
Apple or Orange Juice	3.35
San Pellegrino Sparkling Water	4.85

COCKTAILS

	£
Wolfe Bro's G&T <i>Sicilian lemon tonic available</i>	6.70
Negroni Bianco <i>Wolfe Bro's Gin, strawberry infused suze, Cocchi vermouth, basil</i>	10.00
Mango Margarita <i>Ocho Blanco tequila, cointreau, house chilli mango shrub, lime</i>	10.00
Peach Iced Tea <i>Yuzu sake, Wolfe Bro's Gin, peach syrup, green tea</i>	10.50
Lychee Sour <i>Wolfe Bro's Gin, lychee syrup, apple, lemon</i>	11.00
Espresso Martini <i>Absolut vanilla, kahlua, espresso</i>	10.00
Jungle Bird <i>Appleton Signature, campari, pineapple juice, lime</i>	11.50
Red Sangria [pitcher] <i>Sangiovese, Torres 10, orange juice, ginger beer</i>	19.00
White Sangria [pitcher] <i>Trebbiano, americano vermouth, Torres 10, fanta lemon</i>	19.00

SPRITZ

	£
Aperol Spritz <i>aperol, prosecco</i>	9.00
Campari Spritz <i>campari, prosecco</i>	9.00
Hugo Spritz <i>mint, elderflower, lime, prosecco</i>	9.00
Yuzu Spritz <i>yuzu sake, prosecco</i>	9.00
Lemoncello Spritz <i>Wolfe bro's Lemoncello, prosecco</i>	9.00
Sarto Spritz <i>Sarti rosa, sicilian lemon tonic, prosecco</i>	9.00
Fleur Royale <i>Cocchi rosa vermouth, elderflower, lemon, prosecco</i>	11.00

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DESSERT

£

Cannoli of the week <i>(v) (n)</i>	8.00
Sorbet of the day <i>(ve) (gf)</i>	6.00
Lemon, almond & ricotta cake, crème fraîche <i>(gf)(n) (v)</i>	7.00
Northern Bloc Madagascan vanilla ice cream affogato <i>(v) (gf)</i>	6.50
Tiramisu <i>(v)</i>	7.00
Sgroppino <i>Whipped lemon sorbet, vodka, prosecco (ve) (gf)</i>	9.00

£

COFFEE & TEA

3.10

Espresso	3.60
Cappuccino	3.10
Americano	2.10
Tea	2.60
Peppermint tea	2.60
Green tea	

DIGESTIF **Available with coffees*

£

Limoncello	4.20
Orancello	4.20
Amaro*	3.70
Grappa	6.20
Baileys *	4.20
Amaretto *	4.20

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(n) contains nuts

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RED	175	250	BTL
Il Traliccio Sangiovese <i>Rubicone, Italy [11%]</i>	6.75	9.00	25.00
Adobe Reserva Pinot Noir <i>Bio Valley, Chile [13.5%]</i>	7.50	11.00	30.00
Seriade Merlot IGT <i>Friuli-Venezia Giulia, Italy [13%]</i>	8.75	12.00	35.00
Terre Bentivoglio Barbera Riserva <i>Pavia, Italy [13%]</i>	10.00	13.00	38.00

WHITE	175	250	BTL
Il Traliccio Trebbiano <i>Rubicone, Italy [11%]</i>	6.75	9.00	25.00
Wild House Chenin Blanc <i>Western Cape, S. Africa [12.5%]</i>	7.50	10.00	29.00
Seriade Ribolla Gialla IGT <i>Friuli-Venezia Giulia, Italy [12%]</i>	8.75	11.75	34.00
The Dot Peach Riesling <i>Niederosterreich, Austria [13.5%]</i>	10.00	13.50	39.00

ORANGE	175	250	BTL
Vicoletto Cattarato <i>Sicily [13%]</i>	8.50	12.00	35.00
Gismondi Cerreto Malvasia di Candia <i>Campania, Italy [11%]</i>			40.00

FIZZ	125	BTL
Le Dolci Colline Prosecco <i>Venezie, Italy [10.5%]</i>	6.00	32
Strange Kompanjie Methode Ancestrale <i>S. Africa [12%]</i>	7.00	37

ROSÉ	175	250	BTL
Villa Blanche Grenache Cères Rosé <i>Pays d'Oc [12.5%]</i>	8.50	12.00	35

DRAUGHT	1/2	PNT
Sarto Lager <i>[Brewed by Anthology] 4.2%</i>	2.95	5.85
Birra Moretti 4.6%	3.20	6.35
Kirkstall Virtuous 4.5% <i>[GF]</i>	3.45	6.85
Northern Monk Faith 5%	3.55	7.10

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SARTO



DRINKS SPECIALS

COCKTAIL OF THE WEEK

Negroni Sours

*Wolfe Bro's Gin, Campari, Cocchi Vermouth, Lemon,
Foamer*

£10.50

WINE OF THE MONTH

Pierre Borel L'Homme Canon

Cabernet Franc

Loire, France

Black cherry, herbaceous, subtle spice

175ml: £10

Btl: £40

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