

Snacks

Marinated mixed olives VE GF	4.75
Focaccia, extra virgin olive oil & balsamic VE	6.5
Caramelised onion arancini, whipped goats' cheese, rosemary V	10
Charcuterie, house pickles GF	9.5
Burrata, broad bean & chilli salsa, toasted pumpkin seeds V GF	11.5
Sea bass crudo, charred grapefruit, crispy leeks GF	11
Capunsei fries, garlic & thyme butter, Parmesan VEO	7
Confit parsley root, labneh, balsamic, candied lemon V GF	8.5

Pasta

GLUTEN-FREE PASTA AVAILABLE!

Radiatori, tomato, basil, mozzarella V VEO	14
Campanelle, cashew cream, slow-roast tomatoes, panagratato VEN	15.5
Ditalini, caramelised leek & fennel, toasted pine nuts VEN	15.5
Spaghetti, slow roast pumpkin, garlic, chilli VE	15.5
Pappardelle, beef shin ragù, béchamel	18
Fettuccine, guanciale, vodka cream, pistachio, chilli N	17
Rigatoni, confit duck leg ragù, spiced orange, crispy duck skin	18

Dessert

Sorbet VE GF	6
OF THE DAY (PLEASE ASK)	
Affogato V GF	6.5
MADAGASCAN VANILLA ICE CREAM	
Lemon, almond & ricotta cake, crème fraîche V GF N	7
Tiramisu V	7
Cannoli V N	8
OF THE WEEK (PLEASE ASK)	
Sgroppino VE GF	9
WHIPPED LEMON SORBET, VODKA, PROSECCO	

Pre-Theatre

TUE TO THU, 5–6PM

1 snack & 1 pasta	18.5
Snacks	
Focaccia, marinated olives, extra virgin olive oil & balsamic VE	
Caramelised onion arancini, whipped goats' cheese, rosemary V	
Charcuterie, house pickles GF	
Confit parsley root, labneh, balsamic, candied lemon V GF	

Pasta

Radiatori, tomato, basil, mozzarella V VEO
Campanelle, cashew cream, slow-roast tomatoes, panagratato VEN
Ditalini, caramelised leek & fennel, toasted pine nuts VEN
Rigatoni, confit duck leg ragù, spiced orange, crispy duck skin

Lunch

FRIDAYS, 12–4PM

1 snack & 1 pasta	16.5
Snacks	
Focaccia, marinated olives, extra virgin olive oil & balsamic VE	
Caramelised onion arancini, whipped goats' cheese, rosemary V	
Charcuterie, house pickles GF	
Confit parsley root, labneh, balsamic, candied lemon V GF	

Pasta

Radiatori, tomato, basil, mozzarella V VEO
Campanelle, cashew cream, slow-roast tomatoes, panagratato VEN
Ditalini, caramelised leek & fennel, toasted pine nuts VEN
Rigatoni, confit duck leg ragù, spiced orange, crispy duck skin

Spritz

+8

Aperol
APEROL, PROSECCO
Yuzu
YUZU SAKE, PROSECCO
Hugo
MINT, ELDERFLOWER, LIME, PROSECCO
Limoncello
WOLFE BROS LIMONCELLO, PROSECCO

SARTO

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Wine

Red	175	250	BTL
Il Traliccio Sangiovese	6.75	9	25
RUBICONE, ITALY (11%)			
Adobe Reserva Pinot Noir	7.5	11	30
BIO VALLEY, CHILE (13.5%)			
Seriade Merlot IGT	8.75	12	35
FRIULI-VENEZIA GIULIA, ITALY (13%)			
Terre Bentivoglio Barbera Riserva			38
PAVIA, ITALY (13%)			
White	175	250	BTL
Il Traliccio Trebbiano	6.75	9	25
RUBICONE, ITALY (11%)			
Wild House Chenin Blanc	7.5	10	29
WESTERN CAPE, SOUTH AFRICA (12.5%)			
Seriade Ribolla Gialla IGT	8.75	11.75	34
FRIULI-VENEZIA GIULIA, ITALY (12%)			
The Dot Peach Riesling			39
NIEDEROSTERREICH, AUSTRIA (13.5%)			
Orange	175	250	BTL
Vicoletto Cattarato	8.5	12	35
SICILY, ITALY (13%)			
Gismondi Cerreto Malvasia di Candia			40
CAMPANIA, ITALY (11%)			
Sparkling	125		BTL
Le Dolci Colline Prosecco	6		32
VENEZIE, ITALY (10.5%)			
Strange Kompanjie		7	37
Methode Ancestrale Pét Nat			
COASTAL REGION, SOUTH AFRICA (12%)			
Rosé	175	250	BTL
Villa Blanche Grenache Céres	8.5	12	35
PAYS D'OC, FRANCE (12.5%)			

Spritz

Aperol	9
APEROL, PROSECCO	
Campari	9
CAMPARI, PROSECCO	
Hugo	9
MINT, ELDERFLOWER, LIME, PROSECCO	
Yuzu	9
YUZU SAKE, PROSECCO	
Limoncello	9
WOLFE BROS LIMONCELLO, PROSECCO	
SARTO	9
SARTI ROSA, SICILIAN LEMON TONIC, PROSECCO	
Fleur Royale	11
COCCHI ROSA VERMOUTH, ELDERFLOWER, LEMON, PROSECCO	

Draught Beer

	HALF	PINT
SARTO Lager	2.95	5.85
BY ANTHOLOGY BREWING (4.2%)		
Birra Moretti	3.2	6.35
LAGER (4.6%)		
Northern Monk Faith	3.5	6.9
HAZY PALE ALE (5%)		
Kirkstall Virtuous GF	3.45	6.85
SESSION IPA (4.5%)		

Cocktails

Wolfe Bros G&T	6.7
SICILIAN LEMON TONIC AVAILABLE	
Negroni Bianco	10
WOLFE BROS GIN, STRAWBERRY-INFUSED SUZE, COCCHI VERMOUTH, BASIL	
Mango Margarita	10
OCHO BLANCO TEQUILA, COINTREAU, HOUSE CHILLI, MANGO SHRUB, LIME	
Espresso Martini	10
ABSOLUT VANILLA, KAHLUA, ESPRESSO	
Peach Iced Tea	10.5
YUZU SAKE, WOLFE BROS GIN, PEACH SYRUP, GREEN TEA	
Lychee Sour	11
WOLFE BROS GIN, LYCHEE SYRUP, APPLE, LEMON	
Jungle Bird	11.5
APPLETON ESTATE SIGNATURE, CAMPARI, PINEAPPLE JUICE, LIME	

Pitchers

Red Sangria	19
SANGIOVESE, TORRES 10, ORANGE JUICE, GINGER BEER	
White Sangria	19
TREBBIANO, AMERICANO VERMOUTH, TORRES 10, FANTA LEMON	

Digestif

*AVAILABLE WITH COFFEES

Amaro*	3.7
Limoncello	4.2
Orancello	4.2
Baileys*	4.2
Amaretto*	4.2
Grappa	6.2

Hot

Coffee

Espresso	3.1
Americano	3.1
Cappuccino	3.6

Tea

Breakfast	2.1
Peppermint	2.6
Green	2.6

Soft

Coca-Cola ORIGINAL / DIET COKE	3.35
Old Jamaica Ginger Beer	3.35
Fruit Juice APPLE / ORANGE	3.35
Sanpellegrino BLOOD ORANGE / LEMON	3.85
S.Pellegrino Sparkling Water	4.85

All our 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.