

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 VO	7
Confit parsley root, labneh, balsamic, candied lemon, hazelnuts V GF N	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
Served as and when

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, hazelnuts V GF N	

Pasta

Radiatori, tomato, basil, mozzarella V VEO
Campanelle, cashew cream, slow-roast tomatoes, panagratato VEN
Ditalini, caramelised leek & fennel, toasted pine nuts VEN
Fettuccine, guanciale, vodka cream, pistachio, chilli N

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, hazelnuts V GF N	

Pasta

Radiatori, tomato, basil, mozzarella V VEO
Campanelle, cashew cream, slow-roast tomatoes, panagratato VEN
Ditalini, caramelised leek & fennel, toasted pine nuts VEN
Fettuccine, guanciale, vodka cream, pistachio, chilli N

Spritz

+8

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

SARTO

Follow us on Instagram @SartoPasta

V vegetarian **VE** vegan **GF** gluten-free **N** nuts
VO vegetarian option **VEO** vegan option

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.

Wine

Red	175	250	BTL
Il Traliccio Sangiovese RUBICONE, ITALY (11%)	6.75	9	25
Cantine Paolini Nero d'Avola SICILY, ITALY (14%)	7.75	10.5	30
San Patrimo Primitivo PUGLIA, ITALY (14%)	8.75	12	35
Darriaud Côtes du Rhône Villages RHÔNE VALLEY, ITALY (14%)			38
White	175	250	BTL
Il Traliccio Trebbiano RUBICONE, ITALY (11%)	6.75	9	25
Ke Bonta Cortese DOC PIEDMONTE, ITALY (11.5%)	7.5	11	29
Essence Riesling REISLING, GERMANY (10%)	8.75	11.75	34
Luc Pouillain Sauvignon Blanc TOURAIN, FRANCE (12%)			39
Orange	175	250	BTL
Vicoletto Cattarato SICILY, ITALY (13%)	8.5	12	35
Gismondi Cerreto Malvasia di Candia CAMPANIA, ITALY (11%)			40
Sparkling	125		BTL
Le Dolci Colline Prosecco VENEZIE, ITALY (10.5%)	6		32
Château de Cossé Crémant LOIRE, FRANCE (12.5%)			43.5
Il Poggiarello Gutturino Frizzante PIEDMONT, ITALY (12.5%)			47

V vegetarian VE vegan GF gluten-free N nuts
VO vegetarian option VEO vegan option

Wine

Rosé	175	250	BTL
Villa Blanche Grenache Céres PAYS D'OC, FRANCE (12.5%)	8.5	12	35
Cocktails			
Wolfe Bros G&T SICILIAN LEMON TONIC AVAILABLE			6.7
Negroni WOLFE BROS GIN, COCCHI VERMOUTH, CAMPARI			10
Pomegranate Margarita QUIQUIRIQUI MEZCAL, PAMA, POMEGRANATE SYRUP, LIME			11.5
New York Sours AMARETTO, LEMON JUICE, ANGOSTURA BITTERS, SANGIOVESE			10
Bitter Giuseppe CYNAR AMARO, ANTICA FORMULA VERMOUTH, LEMON, ORANGE BITTERS			11
Espresso Martini ABSOLUT VANILLA, KAHLUA, ESPRESSO			10.5
Italian Greyhound APEROL, WOLFE BROS GIN, GRAPEFRUIT, ROSEMARY SYRUP			11.5
Sun-dried Martini SUN-DRIED TOMATO INFUSED VODKA, COCCHI VERMOUTH			11
Red Sangria		GLASS PITCHER	
SANGIOVESE, TORRES 10, ORANGE JUICE, GINGER BEER		9	18

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Spritz

Aperol APEROL, PROSECCO			9
Campari CAMPARI, PROSECCO			9
Hugo MINT, ELDERFLOWER, LIME, PROSECCO			9
Yuzu YUZU SAKE, PROSECCO			9
Limoncello WOLFE BROS LIMONCELLO, PROSECCO			9
SARTO SARTI ROSA, SICILIAN LEMON TONIC, PROSECCO			9
Italicus ITALICUS ROSOLIO DI BERGAMOTTO, PROSECCO, OLIVE			9.5
Draught Beer		HALF	PINT
SARTO Lager BY ANTHOLOGY BREWING (4.2%)	2.95		5.85
SARTO Pale BY KIRKSTALL BREWERY (3.8%)	3.1		6.2
Birra Moretti LAGER (4.6%)	3.2		6.35
Kirkstall Virtuous GF SESSION IPA (4.5%)	3.45		6.85

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

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