

Small Plates

House marinated olives VE GF	4.25
Focaccia, extra virgin olive oil, balsamic VE	6.5
Tomato & basil bruschetta VE	5.5
Braised leeks, labneh, burnt shallot oil V GF	6.5
Cavolo nero, blue cheese & orange dressing, hazelnuts V GF N	8
Charcuterie, house pickles GF	9
Smoked cheddar arancini, charred red pepper aioli V	9
Beef & pork meatballs, tomato, parmesan	9.5
Lentil meatballs, tomato, veggie parmesan V VEO	8
Pork Milanese, tomato, mozzarella, rocket	9.5
Applewood & pancetta croquettes, confit garlic aioli	9
Smoked mackerel, poached apple & celeriac remoulade, dill oil GF	8.5
Vegan 'nduja & caramelised onion flatbread, rocket VE	9
Mediterranean lamb, tomato & red onion flatbread, mint yoghurt	9.5
Aubergine Milanese, tomato, mozzarella, rocket V VEO	8.5
Confit garlic & chilli king prawns GF	9.5
Porchetta, apple & wholegrain mustard salsa GF	11

Pasta

GLUTEN-FREE PASTA AVAILABLE!

Radiatori, tomato, basil, mozzarella V VEO	13.5
Macaroni, pumpkin, chilli, peanut, mascarpone V N VEO	15
Spaghetti, aglio e olio VE	13.5
Fettuccine, chicken alfredo, pangrattato	15
Baked gnocchi, tomato, mascarpone, mozzarella V	15

Dessert

Dark chocolate crèmeux, cherry syrup, biscuit crumb V GFO	9
Tiramisu V	8.5
Banoffee pie, amaretto Italian meringue V	8
Focaccia bread & butter pudding V	7
Mulled wine crumble V	7.5
Sorbet VE GF	6
BY MELTINGPOINT	
LEMON / OF THE WEEK (PLEASE ASK)	
Ice cream V GFO	6
BY MELTINGPOINT	
VANILLA / OF THE WEEK (PLEASE ASK)	
Affogato V GF	6.5
VANILLA ICE CREAM, ESPRESSO	

Combos

SWAP PASTA WITH OUR GNOCCHI FOR £2

Veggie / For 2	49
House marinated olives VE GF	
Tomato & basil bruschetta VE	
Braised leeks, labneh, burnt shallot oil V GF	
Lentil meatballs, tomato, veggie parmesan V VEO	
+ 2 pasta dishes of your choice	
Veggie / For 4	90
Veggie combo for 2 +	
Smoked cheddar arancini, charred red pepper aioli V	
Aubergine Milanese, tomato, mozzarella, rocket V VEO	
+ 4 pasta dishes of your choice	
Combo / For 2	55
House marinated olives VE GF	
Tomato & basil bruschetta VE	
Charcuterie, house pickles GF	
Beef & pork meatballs, tomato, parmesan	
+ 2 pasta dishes of your choice	
Combo / For 4	100
Combo for 2 +	
Applewood & pancetta croquettes, confit garlic aioli	
Pork Milanese, tomato, mozzarella, rocket	
+ 4 pasta dishes of your choice	

Lunch

12-4PM / OUR PASTA IS ALSO AVAILABLE

Focaccia Sandwiches

Lentil meatballs, tomato, mozzarella, rocket V VEO	7.5
Coppa, mozzarella, pickled radish, rocket	8
Chicken breast, apple & wholegrain mustard salsa, baby gem lettuce	8.5
Garlic & chilli prawns, shredded lettuce, charred red pepper aioli	8.5

Sides

House marinated olives VE GF	4.25
Braised leeks, labneh, burnt shallot oil V GF	6.5
Cavolo nero, blue cheese & orange dressing, hazelnuts V GF N	8
Charcuterie, house pickles GF	9
Smoked cheddar arancini, charred red pepper aioli V	9
Applewood & pancetta croquettes, confit garlic aioli	9

Order any spritz at lunch for £8

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

All our pasta (except for gluten-free) 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
Sarto Rosso CAB SAUV / MERLOT ITALY (11%)	6.75	9	25
Odd Lot Pinot Noir MONTEREY, USA (13.5%)	8	11	31
The Notes Gamay PAYS D'OC, FRANCE (12.5%)	8.25	11.5	34
San Patrimo Primitivo PUGLIA, ITALY (14%)	9	12.5	36
White	175	250	BTL
Sarto Bianco CHARDONNAY / PINOT G ITALY (11%)	6.75	9	25
Sundown CHENIN BLANC / VIOGNIER COASTAL REGION, SOUTH AFRICA (12.5%)	7.5	11	29
Este Vinho Verde VINHO VERDE, PORTUGAL (11%)	8.25	11.25	32
Essence Riesling MOSEL, GERMANY (10%)	8.75	11.75	35
Rosé	175	250	BTL
Rapariga da Quinta ALENTEJO, PORTUGAL (12.5%)	8.5	12	35
Orange	175	250	BTL
Vicoletto Cattarato ORANGE SICILY, ITALY (13%)	8.5	12	35
Sparkling	125		BTL
Le Dolci Colline Prosecco VENEZIE, ITALY (10.5%)	6		32

Cocktails

Wolfe Bros G&T	7
INDIAN TONIC / SICILIAN LEMON TONIC	
Negroni	11
WOLFE BROS GIN, COCCHI DI TORINO, CAMPARI	
Elderflower & Olive Sour	10
WOLFE BROS GIN, MUDDLED OLIVE, LEMON, ELDERFLOWER SYRUP	
Bitter Giuseppe	11.5
CYNAR AMARO, ANTICA FORMULA VERMOUTH, LEMON, ORANGE BITTERS	
Espresso Martini	11
ESPRESSO, ABSOLUT VANILLA, KAHLUA	
Italian Margarita	11.5
TAPATIO REPOSADO, AMARETTO, ORANGE JUICE, LIME, AGAVE	
Negroni Bianco Bergamotto	11
WOLFE BROS GIN, COCCHI AMERICANO, ITALICUS ROSOLIO DI BERGAMOTTO	
Beericano	10.5
CAMPARI, COCCHI DI TORINO, BIRRIA MORETTI	
Olive Oil Dirty Martini	11
EVOO-WASHED BONOMI VODKA, COCCHI AMERICANO, OLIVE BRINE, BLACK PEPPER	

Ask us about our drinks specials!

Spritz

Aperol	9
APEROL, PROSECCO	
Campari	9
CAMPARI, PROSECCO	
Hugo	9
ST-GERMAIN, MINT, LIME, PROSECCO	
Limoncello	9
WOLFE BROS LIMONCELLO, PROSECCO	
Sarto	9
SARTI ROSA, SICILIAN LEMON TONIC, PROSECCO	
Italicus	9.5
ITALICUS ROSOLIO DI BERGAMOTTO, PROSECCO, OLIVE	

Draught Beer

	HALF	PINT
Sarto Lager	2.95	5.85
BY ANTHOLOGY BREWING (4.2%)		
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

Low & No

Lucky Saint LAGER (0.5%)	4
Crodino	4
NON-ALCOHOLIC ITALIAN APERITIVO	
Virgin Hugo Spritz	4
ELDERFLOWER, MINT, LIME, SODA	
Cucumber & Mint Spritz	5.5
LE VINAIGRE DES COUSINES CUCUMBER & MINT SHRUB, SODA	

Digestif

*AVAILABLE WITH COFFEES

Amaro*	3.7
Limoncello	4.2
Orancello	4.2
Baileys*	4.2
Amaretto*	4.2
Frangelico	4.5
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 250 / 750	2.50 / 4.85