

VINOTECA

di
SARTORIA

SET LUNCH MENU

2 COURSES £20 | 3 COURSES £25

ANTIPASTI

ARANCINI ARRABBIATA

Spicy Arancini

INSALATA DI RADICCHIO (vg)

Radicchio salad, pears, walnut, mustard dressing

CRUDO DI TONNO

Cipolla di Tropea Tuna tartare with pickled Tropea onions

SECONDI

IGOLA AL GUAZZETTO DI POMODORO

Sea bass, tomato sauce, basil

TAGLIATELLE BURRO E SALVIA (v)

Tagliatelle, butter and sage

TONNARELLI ALLA CARBONARA

Tonnarelli, guanciale, carbonara sauce

CHICKEN MILANESE

Chicken breast, tomato & lettuce salad

CONTORNI *Sides*

SPINACI RIPASSATI (v) £7

Sautéed Spinach, garlic, parmesan

ZUCCA IN CARPIONE (vg) £6.5

Pumpkin in white wine vinegar, thyme

CHIPS AL PARMIGIANO E TARTUFO (vg) £7.5

Oven baked potatoes

DOLCI

PERSIMMON PANNA COTTA (v)

Whipped panna cotta, granola

GELATO E SORBETTI

Choose from Ice Cream (v) or Sorbet (vg)

Ask your server for today's flavours

(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request

All prices include VAT at the current rate. A discretionary 14.5% service charge will be added to your bill. When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. We are a cashless venue.