

FIUME

BY

SARTORIA

SET MENU

2 COURSES £25 | 3 COURSES £30

STARTERS

Calamari Fritti SARTORIA CLASSIC

Deep fried calamari

Burrata, Datterino e Basilico

Puglian burrata, red and yellow datterino tomatoes, basil

Indivia, Pere e Pecorino

White chicory, pear and pecorino di Pienza salad

MAINS

Fettuccine alla Bolognese SARTORIA CLASSIC

Fettuccine, pork and beef ragout, grana padano cheese

Pollo alla Cacciatora

Corn fed Chicken supreme, capers, olives & tomato sauce

Salmone e Fagiolini

Pan fried salmon fillet, garlic fine beans

DESSERTS

Amaretto Tiramisú SARTORIA CLASSIC

Ice Cream & Sorbets Selection

Vanilla, chocolate, rhubarb, lemon and strawberries

Panna Cotta e Fragole

Panna cotta & marinated strawberries

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 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 (H) made with Halal meat / (VG) suitable for vegan requirements / (V) suitable for vegetarian requirements, (U) unpasteurised cheese. Fiume is a cashless venue - we accept card payments only. A 13.5% service charge will be added to your bill. All prices include VAT.

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From bold antipasti to fresh, homemade pasta
that defines Italian dining, Fiume's menu features
cherished recipes from our sister restaurant,
Sartoria, on Savile Row