



EVENTS – CLASSIC GROUP DINING MENU

3 COURSES £35

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. All prices include VAT. Service charge will be added to your final bill.

EVENTS – CANAPE AND BOWL FOOD MENU

CANAPES

MEAT

Beef tartare, mostarda, pickled black truffle - 5

Veal and pickled artichoke – 5

Beef ragu arancini - 5

Spicy meatball – 5

FISH

Burrata, brown bread, anchovies - 5

Smoked salmon and avocado – 5

Tuna and onion pizzette - 5

Tuna and caviar - 7

Mazara prawns and Amalfi lemon - 7

Spicy seabass carpaccio – 7

VEGETARIAN AND VEGAN

Pappa al pomodoro, mozzarella, bottarga (V) - 5

Crostini medley (V) - 5

Grana Padano cheese puff (V) – 5

Margherita pizzette (V, VG on request) - 5

Chicory and lentils hummus (VG) – 5

Pepper and olive pizzette (VG) - 5

DESSERT

Pistachio doughnuts (V) - 5

Caprese cake (V) - 5

Marsala tiramisu (V) - 5

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. All prices include VAT. Service charge will be added to your final bill.

BOWL FOOD

All £10

Pork belly and apple sauce

Tuna tartare, avocado

Lamb chop Milanese style

Mezze maniche veal ragu

Prawns ravioli

Squid and chilli jam

Burrata and peppers (V)

Risotto alla Milanese (V)

Tortelli spinach and ricotta (V)

PORTION RECCOMEDATIONS

We recommend 4-6 canapés for person for pre-lunch or dinner.

If you are just dining from our canape menu, we recommend ordering 8-10 per person.

If pairing canapes with Bowl Foods, we recommend ordering 4-6 canapes and 3 bowl foods per person.

This menu is made specially to order, so a pre-order is required in advance.

There is a minimum order number of 15 per item.

Please ask our events team for details.

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. All prices include VAT. Service charge will be added to your final bill.