

FIUME

BY

SARTORIA

FESTIVE CLASSIC MENU

3 COURSES £50 *per person*

This menu is available for parties of 13 or more in our main restaurant. Please book via our events team. A pre-order may be required.

ANTIPASTI

Steak Tartare

Smoked Paprika mayo, Pickled Fenel and Carasau Bread

Seared Scallops

with Pea Purées, and Crispy Prosciutto

Truffle arancini (v)

Burrata

with Beetroot and Orange Salad (v/vg on request)

SECONDI

Lamb Cutlet Milanese

Lamb Cutlet Milanese Jerusalem Artichoke Purée, Spinach

Salmone Al Cartoccio

Roasted butternut with Hazelnut Salsa

Ravioli al Tartufo

Ravioli Filled with Truffle and served on parmesan Sauce (v/vg on request)

Controfiletto

Sirloin Steak served with Truffle Mash Potato (supplement £10)

Pan Fried Halibut

Served with Leeks and Peas, and Roast Pepper Sauce (supplement £10)

DOLCI

Tiramisu

Semifreddo Alle Castagne

Pear & Chocolate Cake

Gelato and Sorbets (v/vg)



DISCOVER MORE

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

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. A discretionary 13.5% (15% for exclusive hire) service charge will be added to your final bill.