
FIUME

BY

SARTORIA

PICCOLI PIATTI

*A Small Plate Menu Designed
to Share or Enjoy Individually*

To Start... Sourdough, breadsticks, olive oil, flatbread, soft focaccia (vg) 873Kcal £ 7

CRUDO

VITELLO

TONNATO £9.5

Cold veal carpaccio,
tuna and capers sauce 148Kcal

TUNA

TARTARE £9.5

Tuna loin tartare,
lemon zest, chives 197Kcal

TARTARE DI MANZO £11.5

Beef tartare, sundried tomatoes, parmesan, thyme,
sourdough bread 380Kcal

Why not try...

CROCCHETTE £8

Crispy mature Cheddar cheese
croquettes served with aioli
1089Kcal

TAGLIERE DI
FORMAGGI (v) £16.5

Gorgonzola dolce, Pecorino,
Cravot served with Carasau
bread and tomato chutney 741Kcal

ANTIPASTO
DI SALUMI £9

Charcuterie board
of cured meats 414Kcal

INSALATA

RUSSA (v) £8

Peas, potatoes, carrots,
mayonnaise 537Kcal

RADICCHIO (vg) £11

Radicchio salad, pears,
walnut, mustard dressing 188Kcal

CARNE E PESCE

POLPETTE

AL SUGO £11.5

Beef and pork meatballs, toma-
to sauce, basil, pecorino cheese
478Kcal

TAGLIATA

DI MANZO £22

Sustainably raised, grass-fed
Aberdeen Angus Sirloin,
rocket, parmesan, balsamic 665Kcal

SPIGOLA ALLA

PIZZAIOLA £15

Sea bass, tomato sauce, basil
152Kcal

PASTA

TAGLIATELLE BURRO E SALVIA (v) £9.5

Tagliatelle, butter and sage 653Kcal

CALAMARATA ALLA PESCATORA £18

Calamarata, mussels, clams, cherry tomatoes 452Kcal

TONNARELLI CARBONARA £14.5

Tonnarelli, guanciale, carbonara sauce 960Kcal

PINSA

Hand-stretched and made fresh daily, our Roman-style pinsa is a light, crisp base, stone-baked to golden perfection in our forno di pietra

MARGHERITA (v) £16

Tomato, Fior di Latte & fresh basil 963Kcal

SAN DANIELE E RUCOLA £20.5

San Daniele ham and rocket, tomato sauce, Fior di Latte 1128Kcal

CAPRICCIOSA £18

Tomato sauce, Fior di Latte, cooked ham, artichokes, olives 1178Kcal

TONNO E CIPOLLA £19.5

Tomato sauce, Fior di Latte, tuna, red onion, basil 1055Kcal

DIAVOLA £19.5

Tomato sauce, Fior di Latte, spicy salami, Calabrian Nduja 1628Kcal

ORTOLANA £18

Tomato sauce, Fior di Latte, aubergines, zucchini, red peppers 1023Kcal

QUATTRO FORMAGGI £20

Gorgonzola, Taleggio, Pecorino, Mozzarella & hot honey 1168Kcal

CONTORNI

SPINACI RIPASSATI (v) £7

Sautéed Spinach, garlic, parmesan 238Kcal

SCAROLA GRATINATA (vg) £8

Baked endive, olives, raisins 134Kcal

ZUCCA IN CARPIONE (vg) £6.5

Pumpkin in white wine vinegar, thyme 56Kcal

PATATE AL FORNO (vg) £6.5

Oven baked potatoes 810Kcal

ZUCCHINE FRITTE £9

Fried courgette 1126Kcal

(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.