

FIUME

BY

SARTORIA

CICCHETTI

Olive di Nocellara (vg) Sicilian green olives <i>245Kcal</i>	5.00
Pane della Casa Freshly baked Italian bread <i>683Kcal</i>	5.00
Arancini all' Arrabbiata (v) Spicy tomato arancini <i>1320Kcal</i>	6.75
Bruschetta al Pomodoro (vg) Tomato & basil bruschetta <i>202Kcal</i>	7.00

Sartoria Classics

Tartare di Manzo Beef tartare, sundried tomatoes, parmesan, thyme, sourdough <i>374Kcal</i>	14.00
Calamari Fritti Crispy squid & chili jam <i>789Kcal</i>	10.00

ANTIPASTI

Radicchio (vg) Radicchio salad, pears, walnut, mustard dressing <i>188Kcal</i>	12.00
Zuppa di Zucca e Funghi (v) Butternut Squash & Mushroom with creme Freiche <i>197Kcal</i>	11.00
San Daniele e Bufala Campana Aged San Daniele ham with creamy buffalo mozzarella <i>687Kcal</i>	15.75
Capesante, N'duja e Salicornia Seared scallop, n'duja sauce & samphire <i>197Kcal</i>	17.00

Sartoria Classics

Vitello Tonnato Thinly sliced veal with a creamy tuna sauce <i>141Kcal</i>	17.50
Crudo di Tonno, con Cipolla di Tropea Tuna Tartare with pickles Tropea onions <i>332Kcal</i>	20.00

Three-course Sunday Roast

£45 PER PERSON

Available on Sundays from Midday – 5pm

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.

PASTA

Tortelli Ricotta e Spinaci (v) Spinach and ricotta cheese tortelli, butter & tomato <i>822Kcal</i>	23.50
Tagliolini alla Scoglio Tagliolini tossed with squid, prawns & a rich mussel sauce <i>1058Kcal</i>	29.50
Rigatoni alla Carbonara Rigatoni tossed in a silky egg yolk sauce, crispy pork cheek and aged pecorino <i>1256Kcal</i>	19.50

Sartoria Classics

Fettuccine alla Bolognese Slow-cooked beef and pork ragù over fresh fettuccine ribbons <i>872Kcal</i>	21.50
Tagliolini Cacio & Pepe (v) Tagliolini with pecorino cheese & black pepper <i>919Kcal</i>	18.50

SECONDI

Tonno alla Puttanesca Tuna belly, tomato sauce, olives, chilli and capers <i>387Kcal</i>	29.50
Peperoni Ripieni (vg) Oven-roasted bell pepper filled with seasoned vegetables <i>286Kcal</i>	19.00
Agnello, Spinaci e Patate Lamb cutlets with garlic spinach & roast potato <i>1506Kcal</i>	34.75

Sartoria Classics

Ombrina "Zafferano e Calamari" <i>514Kcal</i> Stone bass with Saffron and Squid	33.25
Tagliata di Manzo, Rucola e Grana <i>1615Kcal</i> Sliced 21-dayaged Sirloin Steak, Wild Rocket, shaved Grana Padano	33.50

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)(vg-r) Tomato, Fior di Latte & fresh basil <i>963Kcal</i>	16.25
San Daniele e Rucola San Daniele ham and rocket, tomato sauce, Fior di Latte <i>1248Kcal</i>	21.00
Capricciosa Tomato sauce, Fior di Latte, cooked ham, artichokes, olives <i>1299Kcal</i>	18.00
Tonno e Cipolla Tomato sauce, Fior di Latte, tuna, red onion, basil <i>1055Kcal</i>	19.50

Diavola Tomato sauce, Fior di Latte, spicy salami, Calabrian Nduja <i>1813Kcal</i>	21.00
Ortolana Tomato sauce, Fior di Latte, aubergines, zucchini, red peppers <i>1023Kcal</i>	18.00

By Sartoria

Quattro Formaggi Gorgonzola, Taleggio, Pecorino, Mozzarella & hot honey <i>1168Kcal</i>	20.50
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CONTORNI

Spinaci (vg) Garlic & chili spinach <i>320Kcal</i>	7.00	Zucchine Fritte Crispy courgette fries <i>1126Kcal</i>	9.00
Patate (vg) Triple cooked potatoes, rosemary & garlic <i>810Kcal</i>	7.00	Rucola e Parmigiano (vg) Rocket & parmesan salad	7.00
		Insalata mista con pomodoro (vg) Mixed leaf salad, tomato <i>128Kcal</i>	7.00

DOLCI Finish with something sweet

Marsala Tiramisù (v) <i>487Kcal</i>	7.50	Gelato e Sorbetti <i>Per Scoop</i>	3.00
Torta al Cioccolato (vg) Vegan chocolate cake, blood orange sorbet <i>686Kcal</i>	8.00	<i>Choose from:</i> Ice Cream (v): Chocolate <i>351Kcal</i> Vanilla <i>126Kcal</i> Pista- chio <i>156Kcal</i> Sorbet (vg): Blood Orange <i>140Kcal</i> Strawberry <i>84Kcal</i> Lemon <i>57Kcal</i> Panettone (v)	15.00
Babà al Limoncello (v) With vanilla mascarpone cream <i>437Kcal</i>	8.50	<i>Choose from:</i> Amaretto: Panettone, Mascarpone Amaretto Cream, Amaretto Biscuit <i>722Kcal</i> Pistachio: Panettone, Pistachio Cream, Pistachio Crumble <i>625Kcal</i>	
Torta di Pane (v) <i>417Kcal</i> Lemon bread cake & lemon sorbet	8.50		
Zabaione al Marsala con Gelato al Pistacchio (v) <i>For Two</i> <i>929Kcal</i>	19.00		