

# FIUME

BY

## SARTORIA

### GROUP MENU

3 COURSES £35

#### ANTIPASTI

##### VITELLO TONNATO

Cold veal carpaccio, tuna and capers sauce

##### INSALATA DI

##### RADICCHIO (vg)

Radicchio salad, pears, walnut, mustard dressing

##### CRUDO DI TONNO

Cipolla di Tropea Tuna tartare with pickled Tropea onions

#### SECONDI

##### SPIGOLA ALLA PIZZAIOLA

Sea bass, tomato sauce, basil

##### MARGHERITA (v)

Tomato, Fior di Latte & fresh basil

##### TONNARELLI ALLA CARBONARA

Tonnarelli, guanciale, carbonara sauce

##### CHICKEN MILANESE

Chicken breast, tomato & lettuce salad

##### TAGLIATA DI MANZO *Supplemento* + £10

Sustainably raised, grass-fed Aberdeen Angus Bavetta, rocket, parmesan, chips

#### CONTORNI *Supplementi*

##### SPINACI RIPASSATI (v) £7

Sautéed Spinach, garlic, parmesan

##### SCAROLA GRATINATA (vg) £8

Baked endive, olives, raisins

##### ZUCCA IN CARPIONE (vg) £6.5

Pumpkin in white wine vinegar, thyme

##### PATATE AL FORNO (vg) £6.5

Oven baked potatoes

#### DOLCI

##### TORTA DIPLOMATICA (v)

Italian layered cake with sponge, puff pastry, diplomatica cream

##### PERSIMMON PANNA COTTA (v)

Whipped panna cotta, granola

#### GELATO E SORBETTI

*Choose from the below selection:*

Ice Cream (v) or Sorbet (vg) *Ask your server for today's flavours*

(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.