

FIUME

BY

SARTORIA

SET MENU

INCLUDES A COMPLIMENTARY GLASS OF PROSECCO

2 COURSES £20 | 3 COURSES £25

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.