



Lunch Menu

Antipasti

Crespelle Del Santo Natale

A roulade of crêpes filled with mixed vegetables and served gratinated with breadcrumbs and Parmesan

Zuppa Invernale

Traditional Tuscan soup with Cavolo Nero (black cabbage), vegetables and beans served with garlic rubbed Altamura toast

Patè Beato

Smooth chicken liver pate with a red onion chutney and toasted Italian bread

Antipasto Dell'Angelo

Creamy buffalo mozzarella filled with fig jam then wrapped with delicious prosciutto di Parma on a bed of rocket

Spiedini Stella Cometa (Supplement £2.00)

Pan fried skewers of king prawn, baby octopus, baby calamari and hake cooked in a smoked chilli oil, served simply with a wedge of lemon

Piatto Della Buona Novella

Filletted sardines oven baked with a pistachio crumb

Secondi

Cotechino Augurale

Traditional Modena sausage served with lentils in a sage butter and a side of creamy mashed potato

Orata del Firmamento (Supplement £3.00)

Fillets of Bream cooked in a caper butter served with baby boiled potatoes and fine green beans

Ravioli di Babbo Natale

Large ravioli with aubergines and smoked scamorza (cheese) in a cream and tomato sauce

Porchetta Notte Santa

Slow roasted rolled pork belly with fennel seeds and apricots served with roast potatoes and green beans

Tacchino Natalizio

Traditional Christmas dinner with all the trimmings

Zucchine Cielo di Stelle

A savoury strudel with courgettes, pine nuts, taleggio and ricotta served with baked tomatoes and baby boiled potatoes

Rib-Eye (Supplement £5.00)

A 10oz Rib-Eye cooked to your liking with your choice of red wine or pepper sauce served with roast potatoes and vegetables

Dolci

Tiramisù del Polo Nord

*Homemade Tiramisù with savoiardi, mascarpone, Marsala and espresso
Pesche Santo Stefano*

*Oven baked peaches stuffed with Amaretti biscuits, dark chocolate and hazelnuts,
served warm with a drizzle of Amaretto liqueur and vanilla ice cream*

Magia di Formaggi

A trio of Italian cheese: Pecorino dolce, Gorgonzola and Taleggio with biscuits and fruit

Astro Del Gelo

Toffee ice cream smothered with a warm fudge sauce.

Cheesecake Calda Atmosfera

Baked strawberry cheesecake served with freshly whipped cream

2 Courses £19.95 3 Courses £24.95* per person

Christmas menu available from 1st December - 12noon– 2.30pm, 3.00pm until 5.30pm

**Sitting Times 12noon– 2.30pm, tables must be vacated by 2.30pm,
3.00pm—5.30pm, tables must be vacated by 5.30pm**

Last booking time for lunch menu 4pm

***Only 3 Courses available – 8th, 9th & 14th to 24th December incl**

***Please note that only the Christmas menu will be available to
parties of 8 or more from the 1st of December**

*For tables of six or more people, customers are invited to pay a discretionary service charge of 10% which
is itemised as such, on the bill.*

*Sarti are committed to the code of best practise on service charges, tips, gratuities and cover charges.
All cash tips go to the staff through a system controlled by a staff representative and in line with HMRC
guidelines.*

*Please let the manager know of any allergy or strong intolerance and we will advise you if the dish can be adapted to
suit your dietary requirement*