

# SARTORIA

food menu



## SPECIALI

new york (400g) \$685  
potatoe from oaxaca gratin

mountain cheese \$130  
(50g)

candy \$255  
potatoe from oaxaca gratin

## OMAKASE

the best of the day for all the table, half portions

three pastas \$398

four pastas \$548

## APERITIVO

prosciutto croquette  
(1pc) \$44  
with rosemary

green olives (100g) \$167  
olive oil, citrus

squid in polenta crust  
(100g) \$178  
saffron mayonnaise

fried gnocco (4 pzs) \$253  
prosciutto (25g), parmigiano, balsamic

octopus carpaccio (90g) \$315  
cherry tomato, salmoriglio,  
almond, peperoncino

## SALUMI E FORMAGGI

mortadella bologna (50g) \$167  
pickled bell pepper

salame artesanal (50g) \$197  
pickled carrots

prosciutto di parma (50g) \$256  
24 months

pyramid from queretaro  
(100g) \$196 orange jelly

pecorino de sardegna (50g) \$185  
honey from yucatan

parmigiano reggiano (50g) \$254  
with aged balsamic vinegar

## ANTIPASTI

**citrus  
salad \$261 (210g)**

crunchy fennel, wild mackarel (25g),  
avocado and pistachio

**roasted beet salad (180g) \$228**

robiola goat cheese (10g), giant macadamia from  
veracruz, sesame oil

**heirloom tomatoe panzanella  
(220g) \$267**

cherry tomatoe, crispy focaccia,  
burrata (57g), pesto genovese

**raw kampachi (60g) \$254**

cold basil, celery and cucumber broth,  
avocado, peperoncino oil

**eggplant strudel (260g) \$232**

pomodoro, caciocavallo (15g), artisan  
mozzarella (15g), basil

## PASTA FRESCA

**spaghetti alla chitarra (120g) \$287**

cacio e pepe lightly smoked

**tortelli filled with ricotta and  
quelites (120g) \$311**

sage, butter

**malloreddus with ragu (120g) \$319**

rig, sausage, tail, shoulder,  
cheek, pancetta (55g)

**potato gnocchi (120g) \$315**

roasted pecorino cream, black truffle (1g),  
giant toasted macadamia

**tagliolini with sepia ink  
(120g) \$318**

confit cherry, bread crisp, shrimp (55g)

**baked lasagne (400g) \$293**

mushroom and leek ragu, parmigiano

**rye pappardelle  
(120g) \$288**

sausage, cream, pod peas

**cannelloni filled with ricotta  
cheese (120g) \$281**

pomodoro, pesto genovese, preserved lemon

**glutten free pappardelle\*  
(100g) \$294**

pesto genovese, goat cheese, hazelnut, lemon

**handcut tagliolini  
(120g) \$420**

butter, black truffle (1g)

**agnolotti filled with  
short rib (190g) \$375**

creole tomatoe tartare, gremolata,  
sicilian extra-virgin

\*our dough is elaborated next to gluten, so we don't recommend it for celiacs

## RISOTTO

asparagus and  
gorgonzola risotto (290g) \$310  
walnuts from castilla and crunchy prosciutto (10g)

sea rice (135g) \$375  
crustaceans broth, octopus (60g),  
red snapper (20g), shrimp (30g)

## CARNE E PESCA

lacquered short rib in its own  
juice (120g) \$512  
balsamic  
celeriac cream

pork fillet  
milanese (140g) \$346  
low temperature pork fillet, lemon crust,  
homemade mustard, confit pepper

lobina (160g) \$388  
tarragon, capers, shallot confit, fresh herb  
salad

## DOLCI

tiramisu (220g) \$159  
mascarpone cream, biscuit covered in  
espresso, 72% chocolate ice cream,  
cacao dust, amaretti

pannacotta with vanilla from  
papantla (130g) \$159  
tropical fruit sauce,  
meringue, cardamom

lemon cream, mango carpaccio  
(177g) \$159  
macadamia from veracruz, campari and  
grapefruit sorbet

chocolate tart  
(120g) \$159  
caramel ice cream  
(68g)

homemade gelato and sorbets  
(170g) \$139

- chocolate 72% — vanilla from papantla
- pistachio and salt from colima
- stracciatella with cream — campari y and  
grapefruit
- raspberry and lemon

# SARTORIA

drinks



## COCKTAILS

la fusione \$195 (130ml)

glenfiddich 12, barro de cobre, grappa di  
nebbiolo, green lemon, cucumber, egg white

napolitano \$220 (100ml)

balvenie, amaretto di mombaruzzo,  
cinzano rosso

freschezza \$185 (160ml)

hendricks, yellow lemon juice,  
prosecco

little italy \$210 (100ml)

herradura blanco, sour mix, red winte, egg  
white

## VERMOUTH

antica formula \$190

barquero \$120

nebur \$150

valdespino \$135

all vermouths are served  
at 50 ml

## SOFT DRINKS

coke  
(355ml) \$50

diet coke  
(355ml) \$50

velvet soda  
(275ml) \$80

orangeade  
(250ml) \$50

lemonade  
(250ml) \$50

pellegrino  
(505ml) \$85

aqua panda  
(505ml) \$70

## COFFEE

black coffee  
(150ml) \$40

cappuccino  
(150ml) \$55

latte  
(150ml) \$55

espresso  
(60ml) \$40

cut espresso  
(60ml) \$40

# DOPPO MESA

amaro del capo  
\$135

carajillo  
\$165

limoncello  
\$130

sico  
\$235

amaretto dimombaruzzo  
\$340

amaro d'erbe  
\$330

grappa di amarone  
\$390

grappa di barbera  
\$227

all our liquors are served at  
60ml



# SARTORIA

wines



Wherever wine is from, we support  
local producers and sustainable,

organic and natural  
agriculture

## CORAVIN

a selection of italy's most iconic wines

barbaresco \$620

nebbiolo.

giuseppe cortese, piedmont

barolo \$675

nebbiolo.

massimo rivetti, piedmont

saia \$435

nero d'avola.

feudo maccari, sicily

tenuta de la terre nere \$490

nerello mascalese.

etna, sicily

bolgheri superiore \$585

blend.

campo alle comete, tuscany

chianti riserva \$524

sangiovese.

sugame, tuscany

glass contains 150 ml

all bottles are 750 ml

# BY THE GLASS

## bubbly

jeio \$290

glera.

bisol 1542, valdobbiadene superiore

## white

catarrato \$185

catarrato.  
tola, sicilia

terra alpina \$245

pinot grigio.  
alouis lageder, alto adige

terre del föhn \$220

chardonnay.  
cantine monfort, dolomiti

## red

pinot nero \$290

pinot noir.  
casata monfort, trentino

neré \$240

nero d'avola.  
feudo maccari, sicily

chianti colli senesi \$190

sangiovese.  
tenuta di trecciano, tuscany

## rosé

rosé \$175

syrah.  
tola, sicily