

Sapori

italian restaurant & bar

Party Menu

3 COURSES £32.50

Starters

Zuppa del giorno (V)

Homemade soup served with crusty sourdough bread

Asparagi, tartufo nero, uovo a 62 gradi e spuma di salsa olandese (V)

Fresh asparagus au gratin, poached hen egg, black truffle and hollandaise sauce foam

Gamberi aglio, olio e peperoncino, crema di ceci, asparagi, chips di pane

Pan-fried tiger prawns with olive oil, garlic, chili, chickpea purée, asparagus, sourdough bread chips

Burratina, melanzane affumicate, torpedino confit, pesto di basilico, cipolla in agrodolce, pane aglio e olive (V)

Fresh burrata cheese, smoked aubergine, confit baby San Marzano tomatoes, basil pesto, pickled onions and toasted olives and garlic bread

Antipasto misto con focaccia calda fatta in casa

Selection of Italian cured meat served with sundried tomatoes, deep fried goat cheese, olives and homemade warm focaccia

Mains

Served with seasonal vegetables to share

Ravioli caprese (V)

Homemade ravioli filled with ricotta, caciotta, parmesan and marjoram, sautéed in olive oil, garlic, basil and baby S.Marzano tomatoes

Pappardelle al salmone fresco e fagiolini

Homemade large egg ribbon pasta, cooked with fresh salmon, brandy, tomatoes, fine beans and a touch of cream

Candele spezzate al ragú di agnello alla genovese e spuma di ricotta

Broken candles pasta with lamb and onions ragout, ricotta espuma

Pollo con crema di mais e cipolla, porri e carote baby al burro affumicato

Oven roasted corn fed chicken breast, sweetcorn sauce, burnt onions purée, baby leek and carrots sautéed in smoked butter

Spigola alla Nerano

Pan-fried sea bass Nerano style...courgette purée, basil oil and sponge, parmesan crisp, grilled baby courgette, crumble of basil, courgette and parmesan

Filetto di manzo, spuma di patate, cipolla fondente, salsa al vino rosso

Pan-fried British beef fillet, Maris Piper potato espuma, fondant onions, red wine sauce
(£5 supplement)

Our food is cooked to order so please notify your server of any food allergies

Desserts

Tiramisù

Classic tiramisu

Sorbetto del giorno

Sorbet of the day

Semifreddo al limone, cremoso al tè matcha e croccante alla mandorla

Lemon parfait, matcha green tea cremeux, almond tuille

Gelato alla nocciola

Hazelnut gelato and praline

Selezione di formaggi con uva, sedano e mostarda di pere

Italian cheese board served with a pear chutney, homemade sourdough bread and biscuits
(£2 supplement)

All of our desserts are made in house, including our gelato and sorbet

Our pasta is served 'al dente' - with bite

If you would like your pasta cooked for longer, please ask when ordering

A choice of gluten free or wholemeal pasta is available upon request

Our food is cooked to order so please notify your server of any food allergies

A discretionary 10% service charge will be added to tables of 6 or more

Follow us on Facebook, Instagram and Twitter #SaporiRestaurant