

The background features abstract, overlapping shapes in shades of pink and yellow. A large, light yellow shape is on the right side, with a smaller, darker pink shape nested within it. Another pink shape is visible in the upper right quadrant.

Sapori Restaurant & Bar

A la Carte Menu

Per cominciare . . .

Appetizers

Olive marinate £3.00 (V)

Marinated olives

Pane e olio £3.50 (V)

Homemade crusty sourdough bread with olive oil and balsamic vinegar

Pane all'aglio £3.50 ...e con mozzarella £4.50 (V)

Garlic bread...or garlic bread topped with melted mozzarella

Bruschetta al pomodoro £5.50 (V)

Marinated cherry tomatoes bruschetta

Bruschetta cipolla e caprino £6.50 (V)

Caramelized onion and goat cheese bruschetta

Antipasti

Starters

Zuppa del giorno £6.25 (V)

Homemade soup served with crusty sourdough bread

Crostatina di funghi selvatici, fuso di caprino e pesto di anacardi £7.95 (V)

Wild mushrooms tartlet, goat cheese sauce, cashew nuts pesto

Anatra marinata e affumicata all'anice stellato, con pesche marinate all'aceto di lamponi £7.95

House-smoked Gressingham duck breast served with peaches marinated in raspberry vinegar

Salmone marinato, guacamole, sorbetto alla mela verde, sable al lime £8.95

Marinated Scottish salmon, guacamole, Granny Smith Apple sorbet, lime sable

Fresella integrale con verdure di stagione, burrata, datterino e pesto di basilico £8.50 (V)

Homemade wholemeal fresella with burrata, confit cherry tomatoes, smoked aubergine, marinated pepper, grilled courgette

Polipo alla griglia e la sua maionese, pancotto ai broccoli, aglio, olio e peperoncino, pomodorini confit e cipolla in agrodolce £9.95

7 hours sous vide rock octopus then grilled, served with "pancotto" of broccoli in olive oil, garlic and chili, confit cherry tomatoes, pickled red onions

Antipasto misto con focaccia calda fatta in casa £17.95 (for two)

Selection of Italian cured meat served with sundried tomatoes, deep fried goat cheese, olives and homemade warm focaccia...ideal to share!

Our food is cooked to order so if you have any food allergies please inform us when ordering

Paste

Pasta Dishes

La lasagna classica emiliana £12.95

Fresh egg pasta layered with bolognaise, béchamel sauce, mozzarella and parmesan cheese, finished in the oven

Ravioli di zucca e scamorza affumicata con burro e salvia, crema di zucca e funghi jasmine £13.95 (V)

Homemade butternut squash and smoked scamorza cheese ravioli sautéed with butter and sage, touch of chili, enoki mushrooms on butternut squash purée

Pappardelle al salmone fresco e fagiolini £13.95

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

Rigatoni al ragu` di coniglio, olive essiccate e fave di cacao £13.95

Rigatoni pasta with slow cooked rabbit ragout with dried black olives and dark chocolate from Modica (Sicily)

Paccheri di Gragnano con burrata, zucchine, pomodori, crumble di acciughe e sgombro affumicato £13.95

Large tube pasta sautéed with olive oil, garlic, chili, burrata, courgette, tomatoes, smoked Cornish mackerel, anchovies crumble (*please allow 15 min for cooking time*)

Linguine all'amatriciana di pescatrice £13.95

Linguine pasta sautéed with olive oil, red onions, pancetta, tomatoes, monkfish and basil

Gnocchi di barbabietola con caprino, mandorle tostate, asparagi e crema di spinaci (V) £12.95

Homemade beetroot and potato gnocchi sautéed with goat cheese, toasted almond, asparagus and spinach sauce

Risotto del giorno

Risotto of the day (*please allow 15 min for cooking time*)

If you fancy one of the most classic dishes like carbonara, bolognese, arrabbiata and more...please just ask and we will prepare them especially for you!

All our pasta dishes are also available as a starter portion for £4 less the main course price.

All our pasta is cooked 'al dente'.

If you would like your pasta more cooked, please ask when ordering.

A choice of gluten free or wholemeal pasta is available on request.

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Secondi

Meat & Fish Dishes

Pollo arrosto con patate parmentier, cipolla in tre consistenze, salsa al limone £15.50

Half roast chicken with roasted potatoes, onions three ways, BBQ, pickled and purée, lemon and chicken jus

Agnello con patate ratte menta e basilico, crema di piselli, provolone del monaco liquido (e colatura di alici) £18.50

Sous vide rump of British lamb, then pan-fried and served with sautéed ratte potatoes with basil and mint, garden peas purée, provolone del Monaco cheese (and optional Amalfi anchovies oil)

Filetto di manzo con crema di pastinaca, funghi selvatici, spinaci e pomodorino torpedino confit £22.50

Pan-fried British beef fillet, Lincolnshire parsnips purée, wild mushrooms, confit torpedino tomatoes and fresh spinach

Merluzzo con pappa al pomodoro, crumble di capperi, cenere di olive e salsa alle mandorle £16.50

Steamed Atlantic cod, Tuscan pappa al pomodoro (tomato and bread) capers crumble, black olives hash, Sicilian almond sauce

Sapori . . . di mare! £16.95

Selection of seafood cooked with olive oil, garlic and chili, finished with cherry tomatoes on garlic croutons

Spigola marinata alla soya, verdure baby alla griglia, spuma di salsa orientale £16.50

Marinated fillet of sea bass with honey and soy sauce, grilled baby vegetables, oriental sauce foam

Pescatrice, broccoli, asparagi, pancetta, polvere aglio e olio £17.95

Sous vide Cornish monkfish, then pan-fried with broccoli, asparagus, broccoli purée, olive oil and garlic snow

Contorni

Side orders

Pomodori e cipolla £2.50

Cherry tomatoes and onion salad

Verdure di stagione £3.00

Seasonal vegetables

Patate al forno £3.00

Rosemary roast potatoes

Spinaci al burro £3.95

Sautéed spinach with butter and parmesan

Insalata mista o verde £2.50

Mix salad or simply green

Rucola e parmigiano £3.00

Rocket and parmesan

Patatine fritte £3.50

Hand cut chips

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Dolci

Desserts...*all made in our kitchen, even gelato & sorbets!*

Tiramisù £6.50

Classic tiramisu

Sorbetto del giorno £6.95

Sorbet of the day

Tartelletta al limone, sorbetto arance e carote, meringa brulée £7.50

Sorrento lemon tart, Sicilian orange and carrots sorbet, brulée meringue

Brownie alla nocciola e cioccolato, sorbetto pere e zenzero £7.50

Chocolate and hazelnut brownie, pear and ginger sorbet, hazelnut sponge and tuille

Gelato del giorno £6.95

Gelato of the day

Tortino tiepido alle amarene, sorbetto al cioccolato bianco e lamponi £7.95

Sour cherry fondant, white chocolate and raspberry sorbet, white chocolate crisp
(please allow 12 min for cooking time)

Selezione di formaggi con uva, sedano e mostarda di pere £8.50

Italian cheese board served with a pear chutney, homemade sourdough bread and biscuits