

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

Montanara £5.95 (V)

Deep fried little pizza with tomato sauce and parmesan

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

Salmon affumicato, crème fraîche al rafano, barbabietola in agrodolce rucola £9.50

Home smoked Scottish salmon, horseradish crème fraîche, pickled beetroot, rocket

Paté, pane uvetta, chutney di cipolle £8.50

Homemade chicken liver paté, red onions chutney, toasted sultana bread

Gamberi in agrodolce con catalana di verdure £11.50

Pan-fried tiger prawns, sweet and sour sauce, chili, vegetables 'Catalana', garlic bread

Burrata, pomodorino torpedino confit, pesto di basilico, tapenade di olive £8.95 (V)

Fresh burrata cheese, confit baby S.Marzano tomatoes, basil pesto, olive tapenade

Chef Andrea's Signature Dish - 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 £8.95

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

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

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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 caprese (V) £13.95

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 £13.95

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

Mezzi paccheri al ragu` di salsiccia e broccoli £13.95

Large tube pasta sautéed with homemade Italian sausage with fennel seed, olive oil, onions, broccoli, parmesan and black pepper

Linguine con puttanesca di gamberi al peperoncino £13.95

Linguine pasta with tiger prawns, capers, black olives, garlic, chili, and tomato sauce

Gnocchi di patate gratinati con melanzane e scamorza (V) £12.95

Homemade potato gnocchi with aubergine, scamorza, tomato, basil and parmesan, finished in the oven

Risotto del giorno

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

If you prefer a classic pasta dishes like carbonara, bolognese or arrabbiata, please just ask; we can prepare them especially for you

Our pasta dishes are available as a starter portion for £4 less the main course price

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

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Secondi

Meat & Fish Dishes

Pollo con pancetta, funghi e patate al rosmarino £15.50

Sous vide chicken breast then pan-fried served with wild mushrooms and pancetta, roasted potatoes and chicken jus

Agnello cotto a bassa temperatura, crema di piselli e menta, caprino, scalogno fondenti e sedano rapa £18.95

Sous vide rump of lamb then pan-fried with fondant shallots and celeriac, green peas and mint purée, goat cheese curd

Filetto al pepe verde, tortino di patate £22.50

Pan-fried British beef fillet served with dauphinoise potatoes and green pepper corn sauce

Spigola al forno, verdure verdi, salsa al burro e limone £16.50

Oven roasted seabass with sautéed green vegetables and lemon and butter emulsion

Sapori . . . di mare! £16.95

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

Pescatrice cotta a bassa temperatura con gamberi, pancetta croccante, cipolla rossa al sale e patate dolci £17.95

Sous vide monkfish then pan-fried with prawn, pancetta, salt baked red onions, sweet potato purée

Pescato del giorno

Catch of the day (*please see Specials Menu*)

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

Tiramisù £6.50
Classic tiramisu

Sorbetto del giorno £6.95
Sorbet of the day

Semifreddo al pistacchio con amarene e meringa al cocco £7.95
Pistachio parfait served with candied sour cherries and coconut meringue

Cheesecake al cioccolato bianco, sorbetto ai frutti di bosco e cialda cioccolato £7.50
White chocolate cheesecake, mixed berries sorbet and chocolate crisp

Gelato alla nocciola £7.25
Hazelnut gelato and praline

Tortino tiepido con mele, pere e gelato al rum e uvetta £7.95
Golden delicious apple and Williams pear fondant served with rum and raisin gelato
(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

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