

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

#### **Burrata, crumble di grissini, torpedino confit, cipolle in agrodolce, pesto di basilico £7.95 (V)**

Fresh burrata cheese with grissini crumble, confit baby San Marzano tomatoes, pickled red onions and basil 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

#### **Crostatina di funghi selvatici, fuso di caprino e pesto di anacardi £8.50 (V)**

Wild mushrooms tartlet, goat cheese sauce, cashew nuts pesto

#### **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 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 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 salsiccia e broccoli £13.95**

Rigatoni pasta sautéed with homemade Italian sausage with fennel seed, olive oil, broccoli, parmesan, black pepper

#### **Paccheri di Gragnano con burrata, zucchine, pomodori, crumble di acciughe e gamberi £13.95**

Large tube pasta sautéed with olive oil, garlic, chili, burrata, courgette, tomatoes, anchovies crumble and tiger prawns (*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 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 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

**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

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