



Sapori Restaurant & Bar

Party Menu

Party Set Menu

3 courses £30.00*

*Please select your choices from the menu below
for parties of 10 or more*

Starters

Zuppa del giorno (V)

Homemade soup served with crusty sourdough bread

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

Wild mushrooms tartlet, goat cheese sauce, cashew nuts pesto

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

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

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

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

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 and hand cut chips to share

Pappardelle al salmone fresco e fagiolini

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

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

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

Rigatoni al ragu` di salsiccia e broccoli

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

Sapori . . . di mare!

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

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

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

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

Tartelletta al limone, sorbetto arance e carote, meringa brulée

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

Gelato del giorno

Gelato of the day

Brownie alla nocciola e cioccolato, sorbetto pere e zenzero

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

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