

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 positioned above the yellow one. The overall aesthetic is soft and modern.

Sapori Restaurant & Bar

Party Menu

Party Menu

3 courses £30.00*

Starters

Zuppa del giorno (V)

Homemade soup served with crusty sourdough bread

Salmone affumicato, crème fraîche al rafano, barbabietola in agrodolce rucola

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

Paté, pane uvetta, chutney di cipolle

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

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

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

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

Mezzi paccheri al ragu` di salsiccia e broccoli

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

Gnocchi di patate gratinati con melanzane e scamorza (V)

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

Sapori . . . di mare!

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

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

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

Pan-fried British beef fillet served with dauphinoise potatoes and green pepper corn 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 pistacchio con amarene e meringa al cocco

Pistachio parfait served with candied sour cherries and coconut meringue

Cheesecake al cioccolato bianco, sorbetto ai frutti di bosco e cialda cioccolato

White chocolate cheesecake, mixed berries sorbet and chocolate crisp

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

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

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