



# Sapori Restaurant & Bar

## Party Menu

## Party Set Menu

3 courses £30.00\*

*Please select your choices from the menu below  
for party of 10 and 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

#### **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 coniglio, olive essiccate e fave di cacao**

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

#### **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)*

*Main dishes are inclusive of seasonal vegetables and hand cut chips, enough for all to share*

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

## **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)

*\*offer valid on selected Menu only*

*A choice of gluten free or wholemeal pasta is available on request  
All our pasta is cooked 'al dente'. Please just ask if you would like your pasta more cooked  
A discretionary 10% service charge will be added to tables of 6 or more people.*