

Sapori

ristorante italiano

menu

Bread & Olives

V Cestino di pane e focaccia Basket of home made bread & focaccia	£2.50
V Olive miste Provençale mixed pitted olives	£2.75
V Pane Tostato all' Aglio Garlic bread	£1.50

Starters

Calamari fritti con verdure croccanti Fried calamari with crispy vegetables and chive mayo	£6.50
Muscoli ripieni Stuffed mussels in a lightly spiced fish bisque	£6.50
Capesante con panatura alla frutta secca e pane con crema di ceci e olio al pistacchio Breaded scallops served with chickpea puree and pistachio flavoured olive oil	£9.50
Zuppa del giorno Soup of the day	£5.50
V Brie fritto servito con marmellata di mirtillo Deep fried breaded brie served with a cranberry sauce	£6.00
Antipasto misto all'italiana Classic Italian antipasto to share	£7.25 p.p.
V Insalata caprese tricolore Buffalo mozzarella, avocado and tomato salad	£6.00

Salad

V Insalata mista con quinoa avocado e pomodori pachino Super salad with quinoa, avocado and cherry tomato	£6.50
V Insalata di lenticchie alla Mediterranea Mediterranean lentil salad with olives, capers & mozzarella	£6.50

Pasta

	Starter	Main
Risotto di mare alla Portofino Seafood risotto with a touch of basil pesto	£7.50	£9.95
Ravioli al cacao con stufato di costolette di manzo e burro chiarificato Stuffed cocoa ravioli with pulled beef stew, Parmesan cheese and clarified butter	£7.25	£9.95
Spaghetti alla chitarra con condimenti a scelta: Chitarra spaghetti with your choice of:		
Bolognese	£7.25	£9.95
Carbonara	£7.25	£9.95
V Arrabiata	£7.00	£9.95
V Gnocchi di patate al pesto Potato gnocchi with basil pesto		£9.95
Farrotto con ragu' di agnello, menta e pecorino Barley risotto style with minty lamb ragu and pecorino cheese		£9.95
Pappardelle al cinghiale Pappardelle pasta in a wild boar stew		£9.95

Main

All main courses are served with a side selection of
vegetables and potatoes

Lasagne alla bolognese Lasagne à la bolognese	£10.95
V Cannelloni verdi, ricotta, funghi selvatici e quenelle di parmigiano Wild mushroom and ricotta cheese stuffed green cannelloni with a Parmesan quenelle	£10.95
Petto d'anatra alle ciliegie e salsa al Porto Seared duck breast with cherries and port sauce	£16.95
Tagliata di manzo rucola e grana Grilled sirloin steak served with wild rocket, Parmesan cheese and roast potatoes	£18.95
Pollo alla diavola Boneless half chicken served with watercress mashed potato, sautéed spinach and natural jus	£14.00
Costoletta di vitello alla milanese Veal cutlet Mileanese style with rocket, diced tomato and chips	£17.50
Darna di tonno in crosta di pistacchio con quenelle di melanzane Pistachio crusted tuna steak, pan seared and served with an aubergine quenelle	£17.50
Cacciucco Classic Tuscan fish stew	£17.95
V Melanzane alla parmigiana Traditional aubergine à la parmigiana	£10.00
Filetto di Manzo Foie Gras e Porcini Trifolati 8oz beef tenderloin served with foie gras and porcini mushrooms	£22.95

Side Order

V Patatine Fritte Chips	£2.50
V Insalata della Casa House salad	£2.50
V Spinaci Saltati Sautéed spinach	£2.50
V Verdure grigliate Grilled vegetables	£3.00

Dessert

Mousse al cioccolato bianco con coulis di fragole White chocolate mousse with strawberry coulis	£4.00
Panna cotta al caffè Toffee panna cotta	£4.00
Torta cioccolato e pere Chocolate and pear pie	£4.00
Piatto di formaggi con pane al cioccolato e albicocche Cheeseboard with toasted home made chocolate and apricot bread	£6.50

Please make staff aware of any food allergies or dietary restrictions. All prices include VAT at the current rate. All tips are kept by our team.

Sapori

ristorante italiano

wine list

Sparkling Wine

1 Prosecco Frizzante Spago ~ Italy £5.25 125ml £20.50 75cl
Elegant floral bouquet, soft white fruit flavours and a creamy palate. Well balanced acidity and a persistent mousse. Perfect for parties and wines by the glass.

2 Prosecco Nua ~ Italy £23.95
Pale yellow with green undertones. It has an elegant, yet fruity bouquet with flavours of mellow greengage and a light, pleasantly crisp citrus note. This Prosecco is not overly dry, but has a harmonious balance that makes it an ideal aperitif.

3 Nua Sparkling Rosé ~ Italy £23.95
This elegant pink sparkling wine from Piemonte in Italy is light and dry with enchanting hints of raspberry and strawberry. Its delightful summery character makes it perfect at any time of the day.

White Wine

4 Versare Sauvignon Blanc ~ Italy £4.95 175ml £18.75 75cl
Crisp lemons and limes, very refreshing.

5 Pinot Grigio Arcano ~ Italy £5.25 175ml £19.25 75cl
Fragrant, fresh and crisp Pinot from the Veneto region.

6 Viala Garganega Trebbiano ~ Italy £5.50 175ml £20.50 75cl
Crisp, light and fresh, with lovely hints of lime, a wine packed full of summer in a glass.

7 Lamura Grillo Sicilia ~ Italy £21.95
Distinct floral bouquet with hints of citrus and tropical fruit flavours and refreshing acidity.

8 Soave Villalta ~ Italy £22.50
Pale, straw coloured. Fresh and fruity dry wine from the Veneto.

9 Frascati Superiore Fontella ~ Italy £22.75
Golden colour, elegant bouquet. Dry and full flavoured, very smooth on the palate.

10 "E" Chardonnay ~ Italy £24.50
Sicilian Chardonnay, ripe stone fruit with a good mouthfeel, clean acidity and a long finish.

11 Gavi Antario Docg ~ Italy £26.50
From Piedmonte; dry and fruity with a complex finish of almonds. Attractive pale straw colour.

Champagne

12 Pommery Brut Royal ~ France £55.50 75cl
Elegant and lively Champagne. It has a rounded, rich yet delicate flavour that lingers.

13 Pommery Rose Brut ~ France £55.50 75cl
Delicate pink with salmon tones in colour and fine bubbles. The nose has small red berries suggesting roundness and softness enhanced by vivacious freshness. A subtle rosé character with a perfectly rounded, long finish.

Rosé Wine

14 Pinot Grigio Rose Arcano ~ Italy £4.95 175ml £18.95 75cl
Light and fresh Pinot with delicate strawberry hints.

15 Pink Zinfandel Decanal ~ Italy £19.95
Red berries and lots of candyfloss aromas with an underlying hint of sweet apples.

Red Wine

16 Versare Montepulciano ~ Italy £4.95 175ml £18.95 75cl
Smooth easy drinking with rounded cherry flavour.

17 Cantastorie Merlot ~ Italy £5.25 175ml £19.25 75cl
Easy drinking light style, good balance with a soft red fruit driven finish.

18 Viala Sangiovese ~ Italy £5.50 175ml £20.50 75cl
Light in weight and tannin, an easy drinking Italian red, rich in cherry flavour.

19 Primitivo Decanal ~ Italy £21.95
Opaque in colour with lots of heat and spices, supported by generous body and length.

20 Pinot Noir Pavia Igt Canaletto ~ Italy £22.50
Gentle red wine with a cherry nose and a palate bursting with summer fruits and raspberries.

21 Chianti Ruffino D.O.C (in Florentine Bottle) ~ Italy £28.00
Deep ruby, pronounced nose and smooth palate with good balance of tannins, fruit and alcohol.

22 Barolo Docg Antario ~ Italy £35.50
Big & generous with 2 years minimum oak ageing. Classic Nebbiolo fruit and great depth.

125ml available on request

Please be aware that Wines may change and are subject to availability