



Sapori

christmas menus 2018

www.sapori-restaurant.co.uk

Christmas Lunch & Early Evening Menu

(available from 20th Nov)

2 courses £17.50 3 courses £20.00

LUNCH: Tuesday - Saturday EARLY EVENING: Tuesday - Friday until 6.30pm

ANTIPASTI STARTERS

Zuppa del giorno (V)

Homemade soup, sourdough bread

Pâté di fegatini di pollo, chutney di cipolla rossa, pane tostato e ketchup di carote

Chicken liver pâté, red onions chutney, toasted sourdough bread, carrots ketchup

Salmone affumicato con barbabietola, rucola e rafano

Home-smoked Scottish salmon, pickled beetroot, rocket and horseradish crème fraiche

Parmigiana di melanzane (V)

Aubergine parmigiana. Layers of aubergine oven baked with Napoletana sauce, parmesan, mozzarella and basil

PIATTI DI MEZZO MAIN COURSES

La lasagna classica emiliana

Fresh egg pasta layered with bolognese, béchamel sauce, mozzarella and parmesan cheese, finished in the oven

Pappardelle al salmone fresco e fagiolini

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

Pollo pancetta e funghi

Pan-fried chicken breast with pancetta, mushrooms and cream

Pizza caprino (V)

Pizza with S. Marzano tomato, fior di latte, basil, welsh goat cheese and EVOO

Guancia di manzo con patate e pastinaca

Slow cooked beef cheek served with parsnips and potatoes mash

Spigola con patate e broccoli

Pan-fried sea bass with sautéed new potatoes and broccoli purée

Side dishes to be ordered separately if required

DOLCI DESSERTS

Tiramisù

Classic tiramisu

Gelato al panettone

Panettone gelato

Cheesecake al burro di arachidi, sorbetto al cioccolato amaro, banane e caramello salato

Peanut butter cheesecake, dark chocolate sorbet, banana and salted caramel

Crème brûlée alla cannella, sorbetto alla mela

Cinnamon crème brûlée, apple crumble sorbet

A choice of gluten free pasta is available upon request.

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

Christmas Set Menu £32.00

(available from 20th Nov)

ANTIPASTI STARTERS

Zuppa di porri e patate (V)

Leek and potato soup served with homemade sourdough bread

Gamberoni con crema di pomodori alla griglia, pomodori confit, crumble di basilico al limone, olio al basilico e flocchi di burrata

Argentina tiger prawns, bbq vine tomato coulis, confit cherry tomatoes, basil and lemon crumble, burrata and basil oil

Terrina d'anatra confit, confettura di sedano, maionese di lamponi, pan brioche al pepe nero

Terrine of confit Gressingham duck leg served with celery compote, raspberry mayonnaise, toasted black pepper pan brioche

Caprino, barbabietola in tre consistenze, spugna di spinaci, kumquat candito (V)

Deep fried goat cheese fritters, three ways beetroot, spinach sponge and candit kumquat

PIATTI DI MEZZO MAIN COURSES

Ravioli di melanzane al funghetto e scamorza (V)

Homemade ravioli filled with aubergine, ricotta and basil served in garlic, basil, tomato sauce and smoked scamorza cheese fondue

Pollo... alla cacciatora

Corn fed chicken breast hunter style, red pepper coulis, confit cherry tomatoes, braised and pickled onions, rosemary and wine sauce, black olives dust

Merluzzo crema di cavolfiore allo zafferano, cozze e salicornia

Atlantic cod fillet served with saffron cauliflower purée, samphire and mussels

Filetto di manzo con purè di patate affumicate scalogni fondenti e salsa al vino rosso

Pan-fried British beef fillet, smoked Maris piper potato mash, fondant shallots, red wine and beef jus (£5 supplement)

DOLCI DESSERTS

Tiramisù

Classic tiramisu

Gelato alla vaniglia e amarene, salsa al cioccolato

Vanilla and sour cherry gelato served with warm chocolate sauce

Cheesecake al burro di arachidi, sorbetto al cioccolato amaro, banane e caramello salato

Peanut butter cheesecake, dark chocolate sorbet, banana and salted caramel

Selezione di formaggi con uva, sedano e mostarda di pere

Continental cheese board served with a pear chutney, homemade bread and biscuits (£2 supplement)

The Christmas menu cannot be mixed with the A la Carte menu when dining at the same table.

For Christmas Parties a non-refundable deposit of £10.00 per person is taken when booking.

Food pre-order must be received at least four days in advance of your booking.

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

Menu di Natale 2018

Christmas Day Menu £90.00

(25th December, 12pm - 4pm)

ANTIPASTI STARTERS

Zuppa di pomodori ramati, olio al basilico e mascarpone (V)

Roasted vine tomato soup, basil oil and mascarpone served with sourdough bread

Pappardelle al ragu di fagiano, tartufo nero e provola

Homemade pappardelle with wild pheasant ragout, black truffle and smoked provola cheese

Cocktail di gamberi

Classic prawn cocktail

PIATTI DI MEZZO MAIN COURSES

Arrosto di tacchino

Roast turkey crown, sage, red onions and orange stuffing, bacon wrapped sausage, rosemary roast potatoes, cranberry sauce

Merluzzo in crosta di basilico e limone

Oven roasted Atlantic cod fillet with basil and lemon crust and Mediterranean sauce

Stinco di agnello, puré al timo

Slow cooked shank of lamb in red wine and herbs, served with thyme potato mash

Lasagna di parmigiana di melanzane (V)

Vegetarian lasagna with tomato, aubergine, mozzarella, parmesan and basil

- Pear and ginger sorbet -

DOLCI DESSERTS

Profiteroles con crema alla nocciola, pralina e salsa al caramello

Profiteroles filled with hazelnut creme patissiere, hazelnut praline and caramel sauce

Classico dolce natalizio inglese con salsa all'Armagnac

Christmas pudding served with Armagnac sauce

Crème brûlée al cioccolato, sorbetto all'arancia e kumquat canditi

Dark chocolate crème brûlée, orange sorbet, candied kumquat

Selezione di formaggi con uva, sedano e mostarda di pere

Continental cheese board served with a pear chutney, homemade bread and biscuits

- Coffee and mince pie -

- Limoncello -

A non-refundable deposit of £45.00 per person is taken when booking.

Children Menu £45. Pre-order is required by the 15th December.

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