

Sapori

italian restaurant & bar

A la Carte Menu

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*A minimum order of two courses per person is required on Fridays, Saturdays and Bank Holiday.
Private dining available up to a max of 8 people. Please ask for more details.*

Antipasti

Starters

Burrata con melanzane alla griglia, pomodori confit, pesto di basilico, olive nere £11.50 (V)

Burrata cheese, grilled aubergine, confit cherry tomatoes, basil pesto, black olives

Tartare di manzo affumicata, pomodori dell'isola di White marinati, gelato aglio, olio e peperoncino £14.95

Cured and smoked beef tartare, marinated Isle of White heritage tomatoes, EVOO, garlic and chili gelato

Uovo d'oca a 62 gradi, parmigiano, fagiolini, cipollotti e tartufo £12.50 (V)

62c cooked duck egg, parmesan purée, fine beans, spring onions and black truffle

Capesante, salsa al latticello e lievito madre, 'nduja e salicornia £14.95

Pan-fried king sea scallops, buttermilk and yeast sauce, 'nduja salame and salicornia

Chef Andrea's Signature Dish - Polpo alla griglia e la sua maionese, pancotto ai broccoli, aglio, olio e peperoncino, pomodorini confit e cipolla in agrodolce £14.25

7 hours sous vide rock octopus then grilled, served with "pancotto" of broccoli in olive oil, garlic and chili, confit cherry tomatoes, pickled red onions

Antipasto misto di salumi con pane carasau fatto in casa e pecorino sardo £12.95

Selection of Italian cured meat served with olives, homemade carasau bread and Sardinian pecorino cheese

Our food is cooked to order so please notify us of any food allergies
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Paste

Pasta Dishes

Ravioli farciti alla Nerano, burro di bufala Costanzo, provolone del monaco e basilico (V) £17.50

Homemade ravioli filled with courgettes and ricotta, sautéed with buffalo butter, basil and provolone del Monaco cheese

Paccheri con salsa di pomodori alla griglia, pomodori gialli di Ercolano e gamberi affumicati £17.95

Paccheri with EVOO garlic and chilli, yellow tomatoes from Ercolano, grilled tomato sauce and smoked and grilled Argentina tiger prawns (*please allow 15 min for cooking time*)

Gnocchi integrali con crema di melanzane, burrata, pesto di basilico, riduzione di peperoni rossi (V) £17.50

Homemade wholemeal gnocchi with aubergine purée, burrata, basil pesto and red pepper reduction

Agnolotti del plin di ragú alla genovese con carote e tartufo £17.50

Agnolotti pasta filled with "genovese ragout" (ragout made from beef meat), glazed little carrots, onions purée and black truffle

Linguine all'astice blu della Cornovaglia e pomodorini del piennolo del Vesuvio £29.95

Linguine with Cornish lobster, garlic, chilli and piennolo tomatoes from the Vesuvius

Risotto del giorno £17.50

Risotto of the day (*please allow 15 min for cooking time*)

If you prefer a classic pasta dishes like carbonara or bolognese, please just ask; we can prepare them especially for you

Our pasta dishes are available as a starter portion for £4 less the main course price

Our pasta is served 'al dente' - with bite
If you would like your pasta cooked for longer, please ask when ordering
Gluten free pasta is available upon request

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Secondi

Meat & Fish Dishes

Agnello al BBQ con broccoletti, crema di piselli ed olio alla melissa £27.00

English rack of lamb cooked over binchotan charcoal, tender stem broccoli, lemon balm oil, pea purée

Filetto di manzo con purea di scalogni, ciliegie e carciofi £29.00

Pan-fried British beef fillet, shallots purée, marinated cherries and caramelised artichoke

Merluzzo con melanzane speziate, zucchine alla griglia, coriandolo £22.00

Atlantic cod, spiced aubergine, grilled courgette, coriander oil

Pescatrice con finocchi, cipollotti e riduzione di peperoni £25.50

Monkfish, fennel purée, spring onions, yellow pepper reduction

Sapori . . . di mare! £23.50

Selection of fish cooked with olive oil, garlic and chilli, finished with cherry tomatoes

Contorni (V)

Side orders

Olive marinate £3.95

Nocellara and Kalamata olives from Sicily

Pomodori e cipolla £3.75

Cherry tomatoes and onion salad

Spinaci al burro £4.20

Sautéed spinach with butter and parmesan

Pane e olio £5.50

Selection of homemade bread with Sicilian EVOO, balsamic vinegar and homemade Jersey butter

Insalata mista o verde £3.95

Mix salad or simply green

Verdure di stagione £3.50

Seasonal vegetables

Patatine fritte £3.95

Fresh cut chips

Patate al forno £3.95

Rosemary roast potatoes

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Dolci Desserts

Tiramisù 2021 £9.50

Tiramisu 2021

Torta della nonna £9.50

A retake of "Grandmother cake" made with pine nuts and lemon crème patisserie, served with a lemon and pine nuts gelato

Terra mia...dedicato a Torre del Greco £9.95

Dedicated to my home town...fresh raspberry and mousse, opalys white chocolate and rum cremeux, red coral, raspberry gel, chocolate crumble, basil gelato

Creoso olio d'oliva, fragole, caramello esotico £10.50

Extra virgin olive oil cremeux, exotic caramel, strawberry sorbet and meringue

Tortino al cioccolato 66% Caraibe, gelato alla nocciola, albicocche £9.95

66% Caraibe dark chocolate fondant, hazelnut gelato, apricot
(please allow 12 min for cooking time)

Selezione di formaggi con uva, sedano e chutney £11.50

Selection of cheeses served with chutney, homemade sourdough bread and biscuits

All of our desserts are made in house, including our gelato and sorbet

A discretionary 10% gratuity will be added to table of 5 or more

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