

# A la Carte Menu

*Private dining available up to a max of 8 people. Please ask for more details.*

*Pre-order is required at least a week in advance for parties of 6 and above.*

## **Antipasti Starters**

### **Pomodori all'insalata con burrata e pesto (V) £12.50**

Burrata cheese, aged heritage tomatoes, tomato espuma, basil pesto, toasted sourdough bread

### **Tartare di manzo con barbabietole e cipolla in agrodolce, ketchup di pomodori gialli, sorbetto mela e sedano £14.50**

Smoked beef tartare with pickled beetroots and onions, yellow tomato ketchup, apple and celery sorbet, parmesan crisp

### **Gamberi in agrodolce, verdure di stagione, sedano rapa al sale £14.50**

Pan-fried tiger prawns, sautéed seasonal vegetables, salt baked celeriac purée

### **Polpo alla griglia, millefoglie di patate, finocchi, carciofi, aglio nero e crema di peperoni £14.50**

Grilled octopus with potato terrine, artichoke, fennel, black garlic, roasted red pepper sauce

### **Zucchina in fiore, ricotta, scamorza e 'nduja £13.50**

Baked courgette flower with ricotta and smoked scamorza cheese, marinated courgette, 'nduja and courgette sauce (V without 'nduja)

## **Pasta**

### **Gnocchi di barbabietola con nocciole, spinaci, caprino e olio al tartufo (V) £17.50**

Homemade beetroot gnocchi with toasted hazelnut, goat cheese fondue, summer black truffle oil and spinach sauce

### **Spaghettoni con gamberi e pescatrice £18.50**

Spaghettoni with Argentina tiger prawns, monkfish, EVOO, garlic, basil and cherry tomatoes

### **Ravioli con broccoli, salsiccia e burrata £17.50 (V without sausage)**

Homemade ravioli filled with broccoli purée, EVOO, garlic, burrata and sausage crumble

### **Agnolotti di pollo alla cacciatora £18.50**

Homemade agnolotti pasta filled with "hunter" chicken cacciatora, black olives, mushrooms and spring onions

### **Risotto del giorno £18.50**

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

**If you prefer a classic pasta dish like carbonara or bolognese, please just ask; we can prepare them especially for you. Starter portion available for £4 less than 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

Our food is cooked to order, please notify your server of any food allergies

*Follow us on Facebook, Instagram and Twitter #SaporiRestaurant*

## **Carne & Pesce** *Meat & Fish*

### **Pollo con carote, funghi maitake, patate Jersey Royal, Madeira £23.00**

Corn fed chicken breast, glazed carrots, hen of the wood mushrooms, Jersey Royal potatoes, Madeira jus

### **Filetto di manzo alla pizzaiola, carciofi alla griglia, crema di melanzane affumicate £33.00**

Pan-fried British fillet steak, pizzaiola sauce, grilled artichoke and smoked aubergine purée

### **Agnello ai carboni, broccoli gratinati, piselli e menta £28.00**

Rump of British lamb cooked on the BBQ, tender stem broccoli au gratin, crushed peas and mint, lamb jus

### **Ombrina, zuppa di cozze e pomodori confit, carpaccio di zucchine £25.00**

Cornish stone bass with mussels, courgette carpaccio, confit tomato, mussels soup sauce

### **Pescatrice, salsa al lievito madre, gamberi della Cornovaglia e bieta £28.00**

Pan-fried monkfish in brown butter, sourdough and buttermilk sauce, Cornish brown shrimps, Swiss chard

## **Special**

### **Rombo della Cornovaglia, melanzane, tartare di pomodori, carciofi alla griglia e salsa ai pomodori e limone £32.00**

Cornish wild turbot, smoked aubergine purée, tomato tartare, grilled artichoke, tomato and lemon sauce

## **Contorni (V)** *Side orders*

### **Olive di Nocellara £4.00**

Nocellara olives from Sicily

### **Spinaci al burro £4.50**

Sautéed spinach with butter and pinenuts

### **Pane e olio £6.50**

Selection of homemade bread with Sicilian EVOO and Jersey butter

### **Verdure di stagione £4.00**

Seasonal vegetables

### **Patate al forno £4.00**

Rosemary roast potatoes

### **Patatine fritte £4.00**

Fresh cut chips

Our food is cooked to order, please notify your server of any food allergies

*Follow us on Facebook, Instagram and Twitter #SaporiRestaurant*

## Dolci (V)

### Desserts

#### **Tiramisù 2022 £10.50**

Peekaboo Tiramisu (*recommended with Gewürztraminer Terminum*)

#### **Tartelletta con fragole e panna cotta ai fiori di sambuco £10.50**

British strawberries and elderflower's panna cotta tartlet  
(*recommended with Gewürztraminer Terminum*)

#### **Cheesecake allo yogurt greco con ganache al cocco, sorbetto al kaser mango, mango confit £10.50**

Greek yogurt baked cheesecake, coconut ganache, mango sorbet and confit  
(*recommended with Passito di Pantelleria*)

#### **Terra mia...dedicato a Torre del Greco £10.50**

Dedicated to my home town: raspberry mousse, basil gelato, raspberry coral, chocolate crumble, opalys white chocolate cremeux and rhum, raspberry glass and gel  
(*recommended with Recioto della Valpolicella*)

#### **Tortino tiepido al dulcè de leche, sorbetto al cacao e ciliegie al maraschino £11.50**

Warm dulce de leche fondant, cocoa sorbet, cherry and maraschino  
(*please allow 12 min for cooking time*) (*recommended with Recioto della Valpolicella*)

#### **Selezione di formaggi con uva, sedano e chutney £14.00**

Selection of cheeses served with chutney, homemade sourdough bread and biscuits  
(*recommended with any Port below*)

### **Port and Dessert Wine** (50ml)

**LBV Port £4.50**

**Tawny Port (10 years) £6.50**

**Tawny Port (20 years) £8.50**

#### **Passito di Pantelleria, Sicily £8**

Intense and persistent smell of citrus, dates, honey, apricot jam, dried figs and raisin

#### **Vin Santo del Chianti, Tuscany £12**

Aromas of peach and apricot are complemented with pineapple and tropical fruit

#### **Gewürztraminer Terminum Late Harvest, Alto Adige £12**

Rich and silky on the palate with refreshing acidity to perfectly balance the sweetness

#### **Recioto della Valpolicella, Veneto £12**

The sweetness is balanced by acidity and tannins, creating an approachable wine of great finesse

Please note some dishes might change due to produce availability

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

*Follow us on Facebook, Instagram and Twitter #SaporiRestaurant*