



Valentine's Tasting Menus

Sapori

Valentine's Tasting Menu

14th February 2024

Il nostro Benvenuto

Sapori's Snacks

Prosecco, Santa Margherita - Luscious, aromatic, Glera grapes

Capesante, 'nduja, cipollotto, latticello, topinambur e grani

Orkney scallops, 'nduja, spring onions, buttermilk dressing, Jerusalem artichoke, toasted seeds

Soave Classico, Ca'Rugate - Rich and golden in colour, with a beautiful layering of exotic, tropical fruits and a touch of minerality. Full and rich in flavour, this is a structured wine with a fresh, mineral finish

Tortelloni di ricotta affumicata, pomodori gialli, pesto di basilico e pinoli

Homemade tortelloni filled with smoked ricotta, basil pesto, pine nuts and yellow tomato sauce

Petra Hebo Toscana, IGT - The wine is a blend of Cabernet Sauvignon and Merlot and a little Sangiovese to retain the regional character, reflecting the rich soil in which it is grown in the Val di Cornia

Halibut, limoni canditi, scorzonera, cavolo nero e sesamo

Halibut, preserved lemon, salsify, cavolo nero and sesame crisp

Gavi di Gavi, San Silvestro - A refined but intense, tangy dry wine with an intriguing hint of lime

Cervo, more, sedano rapa, maitake e barbabietola

Leicestershire fallow deer, beetroot purée, hen of the woods mushrooms, celeriac, blackberry gel

Amarone della Valpolicella Classico - Complex perfume of black cherry, prune, raisin and cedar spice

Cocco, mango e curry

Coconut, mango and curry

Tiramisù...Martini

Sapori Tiramisu Martini

Passito di Pantelleria - Predominant notes of apricots, dried figs and hints of candied fruit and peaches

Coccole finali

Final cuddles

8 Courses £90 pp Wine Pairing £60 pp

Our food is cooked to order, please notify us of any food allergies
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Sapori

Valentine's Vegetarian Tasting Menu

14th February 2024

Il nostro Benvenuto

Sapori's Snacks

Prosecco, Santa Margherita - Luscious, aromatic, Glera grapes

Zuppa di cipolle di Tropea, funghi selvatici, cavolo nero e olive taggiasche

Tropea onion soup, wild mushrooms, crispy cavolo nero, Taggiasche black olives

Soave Classico, Ca'Rugate - Rich and golden in colour, with a beautiful layering of exotic, tropical fruits and a touch of minerality. Full and rich in flavour, this is a structured wine with a fresh, mineral finish

Tortelloni di ricotta affumicata, pomodori gialli, pesto di basilico e pinoli

Homemade tortelloni filled with smoked ricotta, basil pesto, pine nuts and yellow tomato sauce

Petra Hebo Toscana, IGT - The wine is a blend of Cabernet Sauvignon and Merlot and a little Sangiovese to retain the regional character, reflecting the rich soil in which it is grown in the Val di Cornia

Risotto allo zafferano

Saffron risotto

Gavi di Gavi, San Silvestro - A refined but intense, tangy dry wine with hint of lime

Parmigiana di melanzane

A retake of the aubergine parmigiana

Amarone della Valpolicella Classico - Complex perfume of black cherry, prune, raisin and cedar spice

Cocco, mango e curry

Coconut, mango and curry

Tiramisù...Martini

Sapori Tiramisu Martini

Passito di Pantelleria - Notes of apricots, dried figs and hints of candied fruit and peaches

Coccole finali

Final cuddles

8 Courses £90 pp Wine Pairing £60 pp

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A discretionary 10% service charge will be added to the final bill