

Set Menu

# Sapori Set Menu

3 courses £35.00

This menu is available on Tuesday to Thursday evenings and Saturday lunchtime.

### **Starters**

#### Parmigiana di melanzane (V)

A retake of the aubergine parmigiana

#### Antipasto misto di salumi e pecorino sardo

Selection of Italian cured meat and Sardinian pecorino

#### Gamberi aglio, olio, peperoncino e pomodorini

Pan-fried Argentinian tiger prawns with EVOO, garlic chili and cherry tomatoes

### Mains

#### Spaghettone ai pomodorini e basilico (V)

Spaghettone pasta with EVOO, garlic, basil and fresh tomatoes

#### Pappardelle con ragù bolognese

Homemade fresh egg pappardelle with bolognese ragout

#### Rigatoni alla carbonara

Rigatoni pasta with guanciale, egg yolk and black pepper

#### Spigola, salsa pomodori e limone, scalogni, patate e prezzemolo

Seabass, tomatoes and lemon sauce, shallots, potatoes and parsley

#### Pennette melanzane e scamorza (V)

Penne pasta with aubergine, tomatoes sauce and smoked provola cheese

#### Pollo, funghi, mais e cipollotti

Church hill farm chicken breast, sweetcorn purée, spring onions, wild mushrooms

Side dishes to be ordered separately if required

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.

# Side orders (V)

Olive di Nocellara £5.00 Nocellara olives from Sicily

**Spinaci al burro £5.50**Sautéed spinach with butter and pinenuts

Pane e olio £6.50
Selection of homemade bread with Sicilian,
EVOO and Jersey butter

**Verdure di stagione £5.50** Seasonal vegetables

Patate al forno £5.50 Rosemary roast potatoes

Pomodori e cipolla £5.50 Tomatoes and onion salad

## **Desserts** (V)

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

Tiramisù

Tiramisu

Pavlova al limone

Lemon pavlova

**Brownie al cioccolato, gelato al fior di latte**Dark chocolate brownie, fior di latte gelato

Please note some dishes might change due to produce availability.