



Tasting Menu

Sapori Tasting Menu

Il nostro Benvenuto

Sapori's welcome

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. 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 - A blend of Cabernet Sauvignon and Merlot and Sangiovese, 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 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

Delizia al limone

Amalfi lemon delight (classic dessert from the Amalfi area)

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

Coccole finali

Final cuddles

8 Courses £90.00 Wine Pairing £60.00

Our Tasting Menu is available all week (lunch & dinner). To be taken by the all table.

Friday & Saturday evenings please ask for availability. Pre-booking is advisable.

Our food is cooked to order, please inform us of any food allergies.