

Sapori

Tasting Menu

Il nostro Benvenuto

Sapori's Snacks

Apertas - Aperol, lime, soda water

Quaglia alla diavola, panissa ligure, cipollotti e melanzane affumicate

Grilled quail, chickpea panisse, spring onions, smoked aubergine, jus

Shiraz, Bull Ant - Plum and chocolate aroma, a vibrant full body

Tortelli aglio...nero olio e peperoncino, broccoli e pecorino

Black garlic, EVOO and chili tortelli, broccoli and pecorino cheese

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

Halibut, finocchi, cipolla di Tropea, gamberetti della Cornovaglia

Halibut with fennel (purée, candied, shaved), pickled Tropea onions, Cornish brown shrimps

Greco Di Tufo DOCG, Cutizzi - An aromatic Greco with hint of pear, peach and balsamic

Filetto di manzo, terrina di patate e parmigiano, spinaci, cardoncelli, pepe verde

Pan-fried British beef fillet, potato and parmesan terrine, green pepper jus, spinach and king oyster mushrooms

Brunello di Montalcino, Antinori - Complex, generous nose with ripe aromas of cherries and raspberries, light tobacco notes and hints of coffee and cocoa powder

Pavlova al limone, latte di mandorla

Lemon pavlova, almond milk

Terra mia...dedicato a Torre del Greco

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

Recioto della Valpolicella - Sweetness perfectly balanced by acidity and tannins

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 notify us of any food allergies.

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