

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 10 and above.*

Antipasti

Starters

Parmigiana di melanzane (V) £15.00

A retake of the aubergine parmigiana

Capesante, crema di 'nduja e peperoni, zucchine alla scapece £18.50

Native king sea scallops, roasted peppers, 'nduja sauce, scapece courgette

Stracciatella, carciofi, cipolla agrodolce, asparagi e saba (V) £15.50

Stracciatella burrata with grilled artichoke and asparagus, pickled Tropea onions and saba

Carpaccio di manzo affumicato, barbabietola, parmigiano, brioche, emulsione all'aglio orsino £17.50

Smoked British beef fillet carpaccio, wild garlic emulsion, parmesan cremeux, beetroots and milk brioche

Polpo alla griglia, crema di patate dolci, pomodori semi dry, chutney di sedano, finocchi, patate allo zafferano £17.50

Grilled octopus, sweet potato purée, confit tomato, celery chutney, fennel and saffron potatoes

Tartelletta con caprino, spinaci e cipolla caramellata, salsa alle mandorle (V) £14.50

Goat cheese, caramelised onions and goat cheese tartlet, almond sauce

Antipasto da condividere £25.00

Sharing platter for 2 of Italian cured meat, pecorino cheese, cherry tomatoes, olives and pickled onions

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Paste

Pasta Dishes

Tubettone di Gragnano Gerardo di Nola con salsiccia, melanzane e scamorza £19.50

Large ring pasta from Gragnano with sausage, aubergine, smoked provola cheese, tomato and basil

Linguine di Gragnano con vongole e gamberi £22.00

Linguine pasta from Gragnano with vongole (palourde clams) and prawns, piennolo tomatoes from the Vesuvius, garlic, chili and Sicilian EVOO

Ravioli con broccoli, burrata, aglio, olio e peperoncino (V) £19.50

Homemade ravioli filled with broccoli, sautéed in EVOO, garlic, chili, finished with burrata

Agnolotti, genovese, piselli e tartufo estivo e funghi selvatici £21.50

Homemade agnolotti pasta filled with "Genovese beef ragout" and ricotta cheese, pea purée, summer black truffle and wild mushrooms

Pappardelle con ragù bolognese £17.50

Homemade fresh egg pappardelle with bolognese ragout

Rigatoni alla carbonara £17.50

Rigatoni pasta with guanciale, egg yolk and black pepper

Spaghettoni di Gragnano cacio e pepe £17.50

Spaghettoni pasta from Gragnano with Roman pecorino cheese and black pepper

Risotto del giorno £20.00

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

Please note risotto is served lukewarm as it should be. This is because once the risotto is cooked parmesan and very cold butter are added to stop the rice to overcook. Then after the "mantecazione" the risotto will rest between 3/4 minutes. All this process is done away from the heat.

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.

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Secondi

Meat & Fish Dishes

Maiale, pastinaca e aceto di sherry £32.50

Four ways pork: pan-fried tenderloin, slow cooked cheek, crispy belly, shoulder ragout raviolo, parsnips purée, sherry jus

Agnello, piselli, aglio orsino, maitake ed asparagi £35.00

British rump of lamb, pea purée, local wild garlic, hen of the woods mushrooms and asparagus

Filetto di manzo, terrina di patate e parmigiano, spinaci, cardoncelli, pepe verde £37.50

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

Pescatrice, zucchine alla griglia, melanzane alle spezie d'oriente, limone sotto sale £32.00

Monkfish cooked in brown butter, grilled courgette, spiced aubergine, preserved lemon

Halibut, finocchi, cipolla di Tropea, gamberetti della Cornovaglia £33.00

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

Contorni (V)

Side orders

Olive di Nocellara £5.00

Nocellara olives from Sicily

Spinaci al burro £5.50

Sautéed spinach with butter and pinenuts

Pomodori e cipolla £5.50

Tomatoes and onion salad

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

Patatine fritte £5.50

Fresh cut chips

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Dolci Desserts

Tiramisù £11.50

Tiramisu

Panna cotta alla vaniglia, dulce de leche e rabarbaro £12.00

Madagascan vanilla panna cotta, Yorkshire forced rhubarb and dulce de leche

Terra mia...dedicato a Torre del Greco £12.00

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

Delizia al limone £12.00

Lemon delight (classic dessert from the Amalfi area)

Mousse al pistacchio di Sicilia, fragole £12.00

Sicilian pistachio mousse, strawberries

Selezione di formaggi con uva, sedano e chutney £14.50

Selection of cheeses served with chutney, homemade sourdough bread and biscuits

Pizza Menu (only available Tues to Thurs at the Main Restaurant and all week at the Pizza Bar)

Margherita (V) £14.50

Crushed peeled tomatoes, fior di latte cheese, EVOO, basil

Salsiccia £17.00

Crashed peeled tomato, 100% homemade pork sausage crumble, roasted peppers, fior di latte cheese, EVOO, basil

Schiacciata £17.00

Spicy salame from Calabria, smoked scamorza cheese, crushed peeled tomatoes, fior di latte cheese, EVOO, basil

'Nduja £18.50

'Nduja, grilled courgettes, burrata, crushed peeled tomatoes, fior di latte cheese, EVOO, basil

Primavera (V) £17.50

Crushed peeled tomatoes, fior di latte cheese, artichoke, aubergine, cherry tomatoes and peppers, basil, EVOO

Provola e pepe (V) £18.00

White base, smoked provola cheese, black pepper, pinenuts, basil pesto, EVOO

Caprino (V) £17.50

White base, goat cheese, caramelised onions, fior di latte cheese, spinach, EVOO

Please note some dishes might change due to produce availability

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