

Sapori

Tasting Menu

Il nostro Benvenuto

Sapori's Snacks

Valdespino - Citrusy, spicy with an elegant bitterness, slightly sweet

Quaglia alla diavola, panissa ligure, cipollotti e melanzane affumicate

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

Cannonau di Sardegna Riserva - Slightly gamey nose, hints of violets, plum and dark fruits

Ravioli caprese

Homemade ravioli pasta filled with ricotta cheese, caciotta and marjoram, cherry tomatoes sauce

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

Conero Riserva Cumaro - Ruby red in colour, this smooth wine has a sweet nose of intense plum, currant and maraschino. The palate is soft with an aftertaste of chocolate

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 rhum, 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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