

# Sapori

## Tasting Menu

### **Il nostro Benvenuto**

Sapori's Snacks

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

### **Capesante, crema di 'nduja e peperoni, zucchine alla scapece**

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

*Falanghina, Feudi di San Gregorio - Orange flower water, kumquat and crystalised orange peel on the palate. Fresh and fruity with a pleasant profile*

### **Ravioli caprese**

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

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

### **Spigola, riso al salto e broccoli**

Cornish wild sea bass, crispy saffron risotto, broccoli purée

*Ca dei Frati 'I Frati', Lugana - With flavours of ripe lemon, fresh peach and hints of white blossom, this is a rich, concentrated and textured wine with excellent depth*

### **Agnello, piselli, maitake, basilico, broccoli, pomodori**

British rump of lamb, tenderstem broccoli, caramelised tomatoes, pea purée, maitake, basil emulsion

*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*

### **Ibisco e pesca tabacchiera**

Doughnut peach and hibiscus

### **Mousse al pistacchio di Sicilia, fragole**

Sicilian pistachio mousse, strawberries

*Passito di Pantelleria - Intense and persistent smell of citrus, dates, honey, apricot jam, dried figs and raisin*

### **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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