

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

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, pomodori e saba (V) £15.50

Stracciatella burrata with grilled artichoke, caramelised and tartare of tomatoes, pickled Tropea onions and saba

Carpaccio di manzo affumicato, barbabietola, parmigiano, brioche, emulsione al basilico £17.50

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

Polpo alla pizza...iola, emulsione ai carboni e limoni sotto sale £17.50

Grilled octopus, confit tomatoes, charcoal emulsion, taggiasche olives, preserved lemon on pizza

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

Paste

Pasta Dishes

Calamarata 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

Spaghettoni all'astice, zucchine e pomodorini del piennolo £35.00

Spaghettoni pasta from Gragnano with native Cornish lobster, courgette, piennolo tomatoes from the Vesuvius, garlic, EVOO and chili

Ravioli caprese (V) £19.50

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

Agnolotti, genovese, piselli, 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

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.

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

Pescatrice, piselli, maitake, basilico, broccoli, pomodori £32.00

Monkfish, tenderstem broccoli, caramelised tomatoes, pea purée, maitake, basil emulsion

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

Agnello, melanzane affumicate, patate delfino, zucchine e peperoni £35.00

British rump of lamb smoked aubergine, roasted peppers, courgette purée, puffed potatoes

Halibut, zucca, lattuga e dashi £33.00

Pan-fried Atlantic halibut, butternut squash purée, braised little gem, dashi

Contorni (V)

Side orders

Olive di Nocellara £5.00

Nocellara olives from Sicily

Verdure di stagione £5.50

Seasonal vegetables

Spinaci al burro £5.50

Sautéed spinach with butter and pinenuts

Patate al forno £5.50

Rosemary roast potatoes

Pomodori e cipolla £5.50

Tomatoes and onion salad

Patatine fritte £5.50

Fresh cut chips

Pane e olio £6.50

Selection of homemade bread with Sicilian, EVOO and Jersey butter

Our food is cooked to order, please notify your server of any food allergies

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Dolci Desserts

Tiramisù £11.50

Tiramisu

Panna cotta alla vaniglia, dulce de leche e pesca tabacchiera £12.00

Madagascan vanilla panna cotta, doughnut peach 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

Parmigiana (V) £18.00

Aubergine parmigiana, smoked provola cheese, basil, 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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