

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

Spaghettoni ai pomodorini del piennolo e basilico

Spaghettoni pasta with EVOO, garlic, basil and piennolo tomatoes from Vesuvius

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

Pescatrice, piselli, maitake, basilico, broccoli, pomodori

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

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, melanzane affumicate, patate delfino, zucchine e peperoni

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

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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