SAPORE

MODERN ITALIAN KITCHEN

ALLERGEN LIST
PLEASE SCAN THE QR

DA DIVIDERE
TO SHARE

FOCACCIA 6
Warm Olive Focaccia, EV Olive Oil, Balsamic Vinegar

OLIVE NOCELLARA 5
Sicilian Nocellara Olives

CAMEMBERT DI BUFALA NEW 18
Buffalo Camembert, Toasted Sourdough, Pesto, Smoky Tomato Relish

PANE ALL'AGLIO*
(PIZZA BREAD & CONFIT GARLIC)
Rosemary 7
Pomodoro 8
Fior di Latte & Provola 9

SCARPETTA* Mamma Mia Che Buono 6
In Italy, Scarpetta means sopping up all the sauce left on your plate or in a pot with bread. A great sharing appetiser! Our Own rich sugo, toasted Sourdough Bread

TAGLIERE MISTO 26
Mixed Cured Meats, Nocellara Olives, Pickled Artichoke, Balsamic Onions, Tarallucci, Smoked Burrata, Warm Olive Focaccia

ANTIPASTI
TO START

MONTANARINA Mamma Mia Che Buono 13
Fried Pizza Dough, Mortadella, Burrata, Pistachio & Basil Pesto

POLPETTE DELLA NONNA* 9
Grandma's Recipe – Meatballs, Rich Tomato, Parmesan Shavings, Toasted Sourdough Bread

BRUSCHETTA* 9
Autumn Mushrooms, Shaved Parmesan, Balsamic Glaze

CAPRESE 12
Burrata, Yellow & Red Cherry Tomato, Pesto, Basil Oil

CUOPPO Customer Favourite 14
The Ultimate Neapolitan Street Food, served in a straw paper cone, a mixture of Deep-Fried Calamari, King Prawns, Whitebait, Charred Lemon, Garlic Aioli

GAMBERONI 13
King Prawns N'duja Butter, White Wine, Samphire

ARANCINO SICILIANO* 10
Saffron Risotto with a core of Ragù & Provola, Salsa Marinara

PASTA & RISOTTO

RISOTTO ALLO ZAFFERANO 26
Saffron Risotto, Seabass Fillet, Lemon Balm, Samphire, Green Oil

TROFIE AL PESTO* 16
Semolina Pasta, Firm to Bite Pistachio & Basil Pesto, Cherry Tomato, Stracciatella Cheese

ORECCHIETTE AL RAGÙ 19
8 hours Slow Braised Beef Shin Ragù, Aged Parmesan, Tomato Sugo

LARDIATA NAPOLETANA* NEW 16
Paccheri Pasta, Lardons, Shallots, Confit Garlic, Tomato Sugo, Pecorino

LASAGNA 18
Layers of Rich Wild boar & Beef Ragù, Bechamel Sauce, Fior di Latte & Parmesan Cheese

FETTUCCINE AI FUNGHI Mamma Mia Che Buono 19
Cream of Mushrooms with Truffle, Confit Garlic, Sautéed Winter Mushrooms, Smoked Burrata

TROFIE SALSICCIA & ZOLA 18
Semolina Pasta, Firm to Bite, Tuscan Fennel Sausage, Shallots, Creamy Gorgonzola Sauce

SPAGHETTI CARBONARA* 17
Original Roman Recipe, Guanciale, Egg Yolk, Toasted Black Pepper, Pecorino Cheese

RAVIOLI 19
N'duja & Pecorino Cheese Filled Ravioli, Butter & Sage, Pistachio Crumb

CHEF'S SCOGLIO 20
King Prawns, Calamari, Mussels, White Wine, Samphire, Cherry Tomato & Sugo, Hint of Chilli, Confit Garlic

CONTORNI
SIDES

PATATE FRITTE French fries 5.5
FRIES Truffle & Pecorino 7.5
ROSEMARY NEW POTATO 5
INSALATA DI POMODORO 6
FRIARIELLI NEAPOLITAN BROCCOLI 6

SAPORE'S SIGNATURE PIZZA

SAPORE Spicy 18
Nonna's Meatballs, N'duja, Salame Spianata, Salame Milano, Chilli Flakes, Nduja Honey

PORCHETTA Mamma Mia Che Buono 18
White Base (no tomato), Our Slow Cooked Porchetta, Fior di Latte, Gorgonzola Cheese, Rosemary Roasted Potato, Crispy Onions

SALSICCIA* 16
White Base (no tomato), Fior di Latte, Provola, Tuscan Fennel Sausage, Friarielli, Chilli Flakes

CLASSIC PIZZA

Our Neapolitan Home-Made Pizza dough is fermented for a minimum of 48h. Light & Bubbly, Hand Stretched and topped with Fior di Latte Mozzarella, Strianese Tomato Sauce, Basil & EV Olive Oil (unless stated otherwise)

MARGHERITA 12
Strianese Tomato, Fior di Latte, Basil, EV Olive Oil

CAPRINA* 16
Goats Cheese, Caramelised Onions, Rocket, Balsamic Glaze

AI FORMAGGI* 16
White Base (no tomato), Gorgonzola, Fior di Latte, Parmesan, Stracciatella, Caramelised Onions

BOLOGNA 17
White Base (no tomato), Fior di Latte, Mortadella, Burrata, Pistachio Crumbs

PROSCIUTTO & FUNGHI* 16
Prosciutto Cotto, Autumn Mushrooms

SAN DANIELE 18
Prosciutto San Daniele, Rocket, Parmesan Shavings, Burrata

CAPRICCIOSA* 17
Prosciutto Cotto, Grilled Artichoke, Leccino Black Olives, Autumn Mushrooms

CALZONE PICCANTE 19
Prosciutto Cotto, Salame Spianata, Leccino Black Olives, Fior Di Latte, Chilli, Topped with 8h Slow Braised Beef Shin Ragù

EXTRA TOPPINGS

MEAT 3 EACH
N'duja, Ham, Prosciutto San Daniele, Spianata Calabrese, Mortadella, Salame Milano, Meatball, Tuscan Fennel Sausage

VEGS & CHEESE 2 EACH
Mushrooms, Leccino Black Olives, Cherry Tomato, Vegan Cheese, Artichoke, Gorgonzola, Stracciatella, Rocket

ADD BURRATA TO ANY PIZZA 5

GLUTEN FREE BASE 4
(subject to availability)

DIPS

GARLIC AIOLI OR N'DUJA AIOLI 2

SECONDI PIATTI
MAINS

POLLO ALFREDO 28
Chicken Supreme, Kale, Mushrooms Alfredo Sauce, Rosemary Roasted Potato

TAGLIATA DI CARNE 30
10oz Flat Iron, Cooked Medium Rare, Carved and Served on a Bed of Rocket, Cherry Tomatoes Salad, Parmesan Shavings, Balsamic Glaze, French Fries

Peppercorn or Gorgonzola Sauce 4

PANINO CON PORCHETTA* Mamma Mia Che Buono 19
Carved Roasted Pork Belly, Friarielli, Provola Cheese, Brioche Bun, Fries

PARMIGIANA DI MELENZANE* 18
Layers of Fried Aubergine, Fior Di Latte, Tomato Sugo, Aged Parmesan, Basil, Baked in the Oven, Sourdough Bread

2 & 3 COURSES MENU

Sunday to Thursday until 6pm except bank holiday, on *asterisked Items

2 COURSES - £22PP

3 COURSES - £26PP

Please note a discretionary 10% service charge is added to the bill. 100% of this is paid to the team.