

SAPORE

MODERN ITALIAN KITCHEN

BENVENUTI A SAPORE

Welcome to Sapore Italian Restaurant, where the heart of Italy meets the outskirts of the Lake District. Our kitchen celebrates the essence of Italian cuisine—simple, seasonal ingredients transformed into beautifully crafted dishes. From rustic classics to refined favourites, every plate is prepared with passion, tradition, and a touch of modern flair

DA DIVIDERE TO SHARE

FOCACCIA VB	£6
Warm Olive Focaccia, EV Olive Oil, Balsamic Vinegar	
OLIVE NOCELLARA	£5
Sicilian Nocellara Olives	
CAMEMBERT DI BUFALA	£18
Buffalo Camembert, Toasted Sourdough Smoky Tomato Relish, Pesto	
PANE ALL'AGLIO* (Pizza Bread & Confit Garlic)	
Rosemary	£7
Pomodoro	£8
Fior di Latte & Provola	£9
SCARPETTA*	£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 £13PP MIN 2 PEOPLE	
Mixed Cured Meats, Nocellara Olives, Pickled Artichoke, Balsamic Onions, Tarallucci, Smoked Burrata, Warm Olive Focaccia	

PROMO

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

2 COURSES – £22PP

3 COURSES – £26PP

ANTIPASTI TO START

MONTANARINA	£14
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*	£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	£12
King Prawns N'duja Butter, White Wine, Samphire	
ARANCINO SICILIANO*	£10
Saffron Risotto with a core of Ragu & Provola, Salsa Marinara	

ALLERGEN LIST
PLEASE SCAN THE

QR



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

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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, Yellow Cherry Tomato, Stracciatella Cheese

ORECCHIETTE AL RAGÙ £19

8 hours Slow Braised Beef Shin Ragù, Aged Parmesan, Tomato Sugo

LARDIATA NAPOLETANA* £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

CHEF'S SCOGLIO £20

King Prawns, Calamari, Mussels, White Wine, Samphire, Cherry Tomato & Sugo, Hint of Chilli, Confit Garlic

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

PENNE ALLO SCARPARIELLO* £17

Cherry Tomato & Sugo, Smoked Burrata

SECONDI PIATTI MAINS

POLLO ALFREDO £27

Chicken Supreme, Mushrooms, Kale, Fondant Potato, Alfredo Sauce

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* £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

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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)

SAPORE'S SIGNATURE PIZZA

SAPORE £18

Nonna's Meatballs, N'duja, Salame Spianata, Salame Milano, Chilli Flakes, Honey

PORCHETTA £18

White Base (no tomato), Our Slow Cooked Porchetta, Fior di Latte, Gorgonzola Cheese, French Fries, Crispy Onions

SALSICCIA* £16

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

DIPS

Garlic Aioli or N'duja Aioli £2

EXTRA TOPPINGS

Meat £3each – N'duja, Ham, Prosciutto San Daniele, Spianata Calabrese, Mortadella, Salame Milano, Meatball, Tuscan Fennel Sausage

Vegs & Cheese £2each – 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)

CLASSIC PIZZA

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

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

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A BIT OF ITALIAN

GLOSSARY

FIOR DI LATTE

Unlike mozzarella this is 100% Cow's Milk

FRIARIELLI

Is a traditional Neapolitan leafy green vegetable made from the tender flower shoots and young stems of *Brassica rapa*, known in English as broccoli rabe or turnip tops

GUANCIALE

Cured pig cheeks like pancetta

A BIT OF ITALIAN

GLOSSARY

PECORINO

Sheep Cheese

SALAME SPINATA

Spicy Salami from Calabria Region

STRIANESE TOMATO

Plum tomato from Striano Village

SUGO

Slow Cooked Tomato Sauce

N'DUJA

Spicy spreadable sausage from Calabria

CHRISTMAS

NOW TAKING BOOKINS FOR YOUR CHRISTMAS PARTY
ENQUIRY WITH OUR STAFF

2 & 3 COURSES MENU

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

2 COURSES - £22PP 3 COURSES - £26PP

HAPPY HOUR

5-6PM EVERY DAY

SAPORE LAGER PINT £5

125ML GLASS OF PROSECCO £6

175ML GLASS OF HOUSE RED, WHITE OR ROSE £5

2 COCKTAILS FOR £16

From Asterisked cocktails