SAPORE

MODERN ITALIAN KITCHEN

CHRISTMAS MENU

~ APERITIVO ~

MONTANARINA & APEROL

Fried Dough, Ricotta, Prosciutto, Fig, Aperol Spritz Jelly Shot (vegetarian option available)

~ ANTIPASTI ~

CHOICE OF

VELLUTATA DI LENTICCHIE

Lentil Veloutè, Stracciatella Cheese (Burrata Heart), Rosemary Oil, Herb Crostini

GAMBERONI & SPIANATA

King Prawns, Spianata (Spicy Salami), Butter, Lime Juice, Toasted Sourdough

PATÉ

Chicken Liver Paté, Cranberry Compote, Toasted Brioche

COSTINE DI MAIALE

Braised Meaty Ribs, Barolo Red Wine Sauce

~ SECONDI ~

MAINS CHOICE OF

TACCHINO SALTIMBOCCA

Turkey Escalope rolled in 24 months aged San Daniele, Butter, Stuffing, Seasonal Vegetables, Roasted Potatoes, Jus

PORCHETTA

Roasted Suckling Pig and its own Jus, Lentils & Pancetta Stew, Hasselback Potato, Tender Stem Broccoli

RAVIOLI ALL ZUCCA

Butternut Squash Ravioli, Pumpkin Chips, Sage, Toasted Pumpkin Seeds

FRITTO MISTO

Fried Selection of Calamari, Prawns, Whitebait, Salmon and Cod, Squid Ink & Garlic Mayo, Burnt Lemon, Honey Mustard Dressed Salad

~ DESSERT ~

PANETTONE

Bread and Butter Pudding, Creme Anglaise, Raisins

RUM BABA

Chantilly Cream, Amarena Cherry

ANGIOLETTI AL PISTACCHIO

Strips of Pizza Dough, Pistachio Cream

4 COURSES 30pp