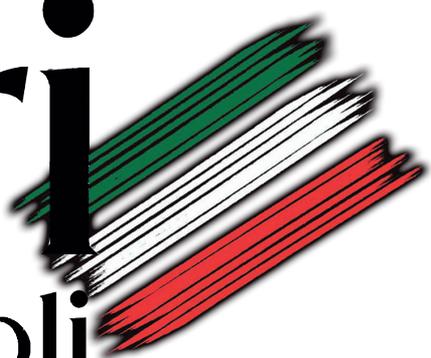


Sapori di Napoli

A stylized graphic of the Italian flag, consisting of three horizontal stripes of green, white, and red, rendered with a brushstroke effect and positioned to the right of the word 'Sapori'.

Menu

Appetisers

MARINATED OLIVES WITH BREAD	£4.15	PANE AGLIO E MOZZARELLA (V)	£6.95
BRUSCHETTA SAPORITA (V)	£4.55	Pizza style garlic bread with mozzarella cheese	
Toasted bread with tomato, basil and garlic		PANE AGLIO E TOMATO E MOZZARELLA (V)	£7.20
PANE AGLIO E POMODORO (V)	£6.75	Pizza style garlic bread with tomato and mozzarella	
Pizza style garlic bread with tomato			

Antipasti – Starters

ZUPPA DEL GIORNO	£5.50	GAMBERONI VESUVIANA	£9.25
Homemade soup of the day, served with bread		King prawns sautéed with garlic, white wine, chilli, parsley and tomato sauce	
FUNGHETTI ALLA CREMA (V)	£7.15	PARMA E BUFALA	£9.50
Mushrooms sautéed in a creamy garlic sauce		Parma ham, buffalo mozzarella served with a rocket salad and balsamic dressing	
INSALATA CAPRESE (V)	£7.95	ANTIPASTO PICCOLO	£9.50
Buffalo mozzarella, tomatoes, basil and olive oil		A selection of cold Italian meats and cheeses	
MELANZANE PARMIGIANA (V)	£7.95	ALL MAIN PASTA DISHES ARE AVAILABLE AS A STARTER AT £8.35	
Layers of aubergine baked with parmesan, mozzarella and a tomato and basil sauce			
CALAMARI	£8.25		
Deep fried calamari, served with salad garnish, lemon and homemade dressing			

Main Courses

Please note we have gluten free pasta and pizza available if required, extra £2.00 to undernoted prices

PASTA

SPAGHETTI

BOLOGNESE £10.95

Classic Italian meat sauce

CARBONARA £10.95

Pancetta, cream, egg yolk, parmesan and black pepper

FRUTTI DI MARE £12.95

Mixed seafood fish cooked in a tomato and garlic sauce

TAGLIATELLE

GAMBERETTI E ZUCCHINE £11.35

Prawns, courgettes, cream, parsley and garlic

GORGONZOLA E PESTO BASILICO (V) £11.35

Gorgonzola cheese, pan fried onions and cream with a touch of basil pesto

POLPETTINE £11.50

Homemade Italian meatballs served in a Neapolitana tomato sauce

PENNE

ARRABBIATA (V) £8.95

Tomato, chilli and garlic

SALMON E ASPARAGI £10.95

Smoked salmon, asparagus, tomatoes, brandy, onions, in a creamy sauce

RIGATONI

PUTTANESCA (V) £9.75

Tomato, capers, black olives, garlic and oregano

DIABOLO £9.95

Tomato, chilli, garlic, basil and pepperoni with a Neapolitana sauce

PIATTI CLASSICI – CLASSIC DISHES

LASAGNA £10.95

Chef's homemade meat lasagna

MELANZANA PARMIGIANA (V) £10.95

Layers of aubergines baked with parmesan, mozzarella and a tomato and basil sauce

AGNOLOTTI ARAGOSTA £12.95

Fresh pasta filled with lobster meat, cooked in a tomato and cream sauce with a touch of white wine

RISOTTO

FUNGHI DI BOSCO (V) £12.35

Arborio rice with wild mushrooms, cooked in a cream and parsley sauce

POLLO E PESTO BASILICO £13.95

Arborio rice with chicken and pesto basil, cooked in a cream sauce

GAMBERETTI E ASPARAGI £13.95

Onions, prawns, asparagus, parsley with a touch of cream

PIZZA

MARGHERITA (V) £8.95

The traditional pizza, tomato, basil, olive oil and mozzarella

SAPORI DI NAPOLI £10.95

Tomato, basil, olive oil, mozzarella, parma ham, rocket and parmesan shavings

VESUVIO £10.95

Tomato, basil, olive oil, mozzarella, pepperoni salami and duja (Calabrian spicy pork)

FUNGHI E PROSCIUTTO £11.35

Tomato, mozzarella, mushrooms and ham

TONNO £11.35

Tomato, oregano, onions, tuna and olives

SORRENTINA (V) Tomato, basil, olive oil, mozzarella, wild mushroom, shavings of parmesan cheese, rocket, dressed with a balsamic glaze	£11.35
QUATTRO STAGIONI Mushrooms, ham, olives, salami, mozzarella and tomato sauce	£11.35
CALZONE CLASSICO Folded pizza filled mozzarella, ham, mushrooms, served with a tomato sauce	£11.95
CALZONE VEGETARIANO (V) Folded pizza filled with mozzarella, mushrooms, spinach and served with a tomato sauce	£11.95

If you would like to add any other toppings please don't hesitate to ask, these will be charged at £1.30 each.

CARNE – MEATS

PETTO DI POLLO – CHICKEN BREAST

SALTIMBOCCA Chicken breast with mozzarella and parma ham with a marsala and sage sauce and a touch of cream	£15.20
POLLO MILANESE Chicken breast wrapped in breadcrumbs topped with ham and mozzarella in a Napolitana sauce	£14.25
POLLO FUNGHI Pan fried chicken breast cooked with a creamy mushroom sauce	£13.50

BISTECCA – STEAK

BISTECCA ALLA GRIGLIA Grilled sirloin steak served with a garnish of salad	£18.95
BISTECCA AI FUNGHI Pan fried sirloin steak cooked in a creamy mushroom sauce	£20.95
BISTECCA AL PEPE Pan fried sirloin steak in a creamy peppercorn sauce	£20.95

All steaks, min. 8oz in weight.

PESCE – FISH

SALMONE SEMPLICE Pan fried salmon fillet served with salad garnish	£13.95
SALMONE CAMPANO Oven baked salmon with sundried tomatoes, capers, and, mixed olives and garlic	£14.50
SPIGOLA DI MARE Pan fried fillet of sea bass with rosemary, parsley, garlic and lemon	£16.95

CONTORNI/SIDE DISHES

INSALATA MISTA Mixed salad	£2.95
PATATINE Chips	£2.95
SELAZIONE DI VEGETALI Selection of vegetables	£3.95
RUCOLA E PARMIGGIANO Rocket and parmesan with balsamic glaze	£3.95
ZUCCHINE FRITTE Courgette fritters	£3.95

(V) – Suitable for vegetarians. Please note that some of our dishes may contain nuts.

If you suffer from a food allergy or intolerance, please let your server know upon placing your order.

As our dishes are made to order, at busy times there may be a delay, we will do our best to expedite your order. Thanks.

Menu per i Bambini – Children's Menu

£7.50 - AVAILABLE FOR CHILDREN UNDER TEN YEARS OLD

A glass of squash is included in this price.
Any other drinks will be charged separately

LA PASTA

SPAGHETTI BOLOGNESE
Classic Italian meat sauce served with spaghetti

RIGATONI ALLA CREMA
Pasta tubes in a creamy cheese sauce

SPAGHETTI AL POMODORO
Spaghetti served with a tomato sauce topped with parmesan

PIZZA MIGNON (SMALL PIZZAS)

MARGHERITA
Tomato, basil and mozzarella

HAM OR PEPPERONI
Tomato, basil, mozzarella, ham or pepperoni

GELATI

A SCOOP OF ICE CREAM

*Please note that some of our dishes may contain nuts.
If your child suffers from a food allergy or intolerance please let your server know when placing you order.*

I Dolci – Desserts

GELATI (two scoops) A selection of ice creams – please ask for flavours	£4.55
AFFOGATO (two scoops) Vanilla ice cream drizzled with Espresso Coffee <i>add a shot of your favourite liqueur: Bailey's, Tia Maria, Amaretto (25ml) for an extra £3.50</i>	£6.55
PROFITEROLES	£6.25
PASQUALE'S TIRAMISU Made from a traditional Neapolitan recipe	£6.55
CHOCOLATE CAKE A slice of warm chocolate cake with scoop of vanilla ice cream	£6.55

Please ask for special desserts of the day

CAFFE/COFFEE

ESPRESSO STRETTO	£2.25
MACCHIATO	£2.50
AMERICANO	£2.75
CAPPUCCINO	£2.95
CAFFE LATTE	£2.95
CAFFE CON LIQUORE E CRÈME	£6.55
HOT CHOCOLATE	£2.90
MOCHA COFFEE	£2.95
ESPRESSO LUNGO	£2.95

TEA

POT OF TEA FOR ONE	£2.15
EARL GREY TEA/PEPPERMINT TEA	£2.35

Drinks

VINI ROSSI – RED WINE

VINO DELLA CASA – HOUSE RED

This elegant and full bodied red wine is one of the oldest indigenous varieties native to the Puglia region in the South East of Italy. It boasts a rich, well balanced and spicy character. The finish is smooth and well rounded.

Bottle £16.95 | Glass 175ml £4.20 | Glass 250ml £5.95

MUINA SYRAH SALENTO I.G.P

Intense ruby-red, full bodied with persistent aromas. Flavours are velvety, harmonious and rounded. Particularly enjoyable with starters, mixed meats, pasta dishes and cheeses.

Bottle £18.95

CANONICO NEGROMARO SALENTO I.G.P

Intense ruby-red in colour, with vibrancy reflected in the boldness of the aromas and a slightly dry, pleasantly tannic finish. Best paired with meat sauces in pasta dishes, grilled meat and poultry.

Bottle £19.75

MONTECOCO SALICE SALENTO ROSSO D.O.C

Deep purple in colour with dark plum and blackberry flavours. The richness of the fruit is balanced by the savoury spice from the oak and the tannins. Well suited to red meats, pasta dishes and cheeses.

Bottle £20.75

VALPOLICELLA CLASSICO SUPERIORE

Ruby-red colour with a hint of violet, spicy on the palate. It is well balanced, full bodied and velvety smooth.

Bottle £23.75

CHIANTI CLASSICO D.O.C.G

Full, clean fragrances of forest fruits, smooth and velvety with good persistence. The colour is bright, deep ruby-red with slightly garnet tints. The nose perceives the full clean fragrances of forest fruits, spices and cherries while on the palate, blackberry conserve and spices are the notes that stand out.

Bottle £27.55

VINI BIANCHI – WHITE WINE

VINO DELLA CASA – HOUSE WHITE

Straw colour with full bodied aromas of vanilla and ripe fruit. It is fresh, lively and well balanced on the palate with a dry and delicate flavour.

Bottle £16.95 | Glass 175ml £4.20 | Glass 250ml £5.95

FALANGHINA DEL BENEVENTANO I.G.T

Bright straw yellow colour with greenish reflections; it's aroma is intense with notes of green apples and pear. Fruity and savoury on the palate with a good match between smell and taste.

Bottle £18.95

PINOT GRIGIO DELLE VENEZIE I.G.T

Straw yellow with copper shades in colour. The bouquet is intense, fruity, fine and elegant. The palate is full, soft and characteristic.

Bottle £19.25

SAUVIGNON I.G.T

A dry and elegant white wine, pale yellow in colour with greenish hints. Particularly suitable as an aperitif making a fresh and crispy wine.

Bottle £19.75

FRASCATI SUPERIORE D.O.C

Dry and light in colour and flavoured with a lingering taste of bitter almond.

Bottle £21.75

GAVI DI GAVI D.O.C.G

Gavi, produced in the foothills of the Liguria Apennines just south of the town of Novi Ligure, is Piedmont's leading white wine. This small, family run estate produces a prime example: a refined but intense, tangy dry white wine with an intriguing hint of lime.

Bottle £23.75

VINI ROSATO – ROSE WINE

PINOT GRIGIO ROSE I.G.T

The faint pinkish hue lends towards light copper. Fresh delicate aromas that open up in the glass, an excellent balance between mellow fruit and fresh acidity on the palate.

Bottle £16.95 | 175ml £4.20 | Glass 250ml £5.95

VINI FRIZZANTE – SPARKLING WINE

PROSECCO DI VALDOBBIADENE BRUT D.O.C.G

A brilliant pale colour with fine perlage, this is a very clean, fresh sparkling wine. The aromas of green apple and peach blossom are complemented by a soft gentle texture with a crisp finish.

Bottle £21.50

SPIRITS AND LIQUEURS

All spirit and liqueurs measures 25ml

Baileys	£3.50
Ameretto Di Saronno	£3.50
Tia Maria	£3.50
Martini Bianco Rosso Dry	£3.50
Cinzano	£3.50
Malibu	£3.50
Galliano	£3.50
Limoncello	£3.50
Campari	£3.50
Ramazotti	£3.50
Southern Comfort	£3.50
Vodka	£3.50
Gordon's Gin	£3.50
Bacardi	£3.50
Pernod	£3.50
Whisky, Grouse	£3.50
Jack Daniel's	£3.50
Glenfiddich	£4.20
Bombay Sapphire	£4.20
Port, Graham's Vintage	£4.20
Sambuca	£4.20
Grappa	£4.20
Vecchia Romangna	£4.20
Fernet Branca	£4.20

MIXERS

Tonic Water	£1.80
Slimline Tonic	£1.80
Soda Water	£1.50

BEERS

Peroni 33cl	£3.20
Moretti 33cl	£3.00
Magners Cider 33cl	£3.00
Beck's non-Alcoholic 33cl	£2.95

COLD DRINKS

Juices – Orange, Apple, Pineapple	£2.25
Lemonade (33cl)	£2.50
J2O – Various flavours	£2.60
Coke and Diet Coke	£2.60
Bottle of sparkling mineral water	£2.30
Soft drinks (pint, 57cl)	£4.30