

Sapori di Napoli

A stylized graphic of the Italian flag (green, white, and red horizontal stripes) is positioned to the right of the word 'Sapori'. The stripes are rendered with a brushstroke effect, appearing slightly blurred and overlapping.

Menu

Appetisers

MARINATED OLIVES WITH BREAD	£5.90	PANE AGLIO E MOZZARELLA (V)	£8.90
BRUSCHETTA SAPORITA (V)	£5.90	Pizzastyle garlic bread with mozzarella cheese	
Toasted bread with tomato, basil and garlic		PANE AGLIO E TOMATO E MOZZARELLA (V)	£9.00
PANE AGLIO E POMODORO (V)	£8.30	Pizzastyle garlic bread with tomato and mozzarella	
Pizzastyle garlic bread with tomato			

Antipasti – Starters

ZUPPA DEL GIORNO	£6.45	GAMBERONI VESUVIANA	£10.90
Homemade soup of the day, served with bread		King prawns sautéed with garlic, white wine, chilli, parsley and tomato sauce	
FUNGHETTI ALLACREMA (V)	£8.70	PARMA E BUFALA	£11.35
Mushrooms sautéed in a creamy garlic sauce		Parma ham, buffalo mozzarella served with a rocket salad and balsamic dressing	
INSALATA CAPRESE (V)	£9.20	ANTIPASTO PICCOLO	£11.80
Buffalo mozzarella, tomatoes, basil and olive oil		A selection of cold Italian meats and cheeses	
MELANZANE PARMIGIANA (V)	£9.60		
Layers of aubergine baked with parmesan, mozzarella and a tomato and basil sauce		SPAGHETTI AND TAGLIATELLE MAIN PASTA DISHES ARE AVAILABLE AS A STARTER AT £9.95	
CALAMARI	£10.15		
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	£9.95 / £13.20
Classic Italian meat sauce	
CARBONARA	£9.95 / £13.20
Pancetta, cream, egg yolk, parmesan and black pepper	
FRUTTI DI MARE	£9.95 / £15.40
Mixed seafood fish cooked in a tomato and garlic sauce	

TAGLIATELLE

SALMON E ASPARAGI	£9.95 / £13.20
Smoked salmon, asparagus, tomatoes, brandy, onions, in a cream sauce	
POLLO E PESTO BASILICO	£9.95 / £13.85
Panfried diced chicken breast cooked with onions and cream with a touch of basil pesto	
GAMBERETTI E ZUCCHINE	£9.95 / £14.00
Prawns, courgettes, cream, parsley and garlic	
POLPETTINE	£9.95 / £14.00
Homemade Italian meatballs served in a Neapolitan tomato sauce	

PENNE

ARRABBIATA (V)	£10.60
Tomato, chilli and garlic	
PUTTANESCA (V)	£11.25
Tomato, capers, black olives, garlic and oregano	
DIABOLO	£12.15
Tomato, chilli, garlic, basil and pepperoni with a touch of Bolognese sauce	

PIATTI CLASSICI – CLASSIC DISHES

LASAGNA	£13.30
Chef's homemade meat lasagna	
MELANZANA PARMIGIANA (V)	£13.30
Layers of aubergines baked with parmesan, mozzarella and a tomato and basil sauce	
AGNOLOTTI ARAGOSTA	£15.40
Fresh pasta filled with lobster meat, cooked in a tomato and cream sauce with a touch of white wine	
RISOTTO	
FUNGHI DI BOSCO (V)	£14.55
Arborio rice with wild mushrooms, cooked in a cream and parsley sauce	
POLLO E PESTO BASILICO	£16.55
Arborio rice with chicken and pesto basil, cooked in a cream sauce	
GAMBERETTI E ASPARAGI	£16.55
Onions, prawns, asparagus, parsley with a touch of cream	

PIZZA

MARGHERITA (V)	£10.70
The traditional pizza, tomato, basil, olive oil and mozzarella	
SAPORI DI NAPOLI	£13.20
Tomato, basil, olive oil, mozzarella, parma ham, rocket and parmesan shavings	
VESUVIO	£13.20
Tomato, basil, olive oil, mozzarella, pepperoni salami and nduja (Calabrian spicy pork)	
FUNGHI E PROSCIUTTO	£13.85
Tomato, mozzarella, mushrooms and ham	
TONNO	£13.85
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	£13.85	BISTECCA – STEAK	
QUATTRO STAGIONI Mushrooms, ham, olives, salami, mozzarella and tomato sauce	£13.85	BISTECCA ALLA GRIGLIA Grilled sirloin steak served with a garnish of salad	£22.95
CALZONE CLASSICO Folded pizza filled mozzarella, ham, mushrooms, served with a tomato sauce	£14.25	BISTECCA AI FUNGHI Panfried sirloin steak cooked in a creamy mushroom sauce	£25.00
CALZONE VEGETARIANO (V) Folded pizza filled with mozzarella, mushrooms, spinach and served with a tomato sauce	£14.25	BISTECCA AL PEPE Panfried sirloin steak in a creamy peppercorn sauce	£25.00
<i>If you would like to add any other toppings please don't hesitate to ask, these will be charged at £1.75 each.</i>		<i>All steaks, min. 8oz in weight.</i>	
CARNE – MEATS			
PETTO DI POLLO – CHICKEN BREAST			
POLLO FUNGHI Panfried chicken breast cooked with a creamy mushroom sauce	£16.00	PESCE – FISH	
POLLO MILANESE Chicken breast wrapped in breadcrumbs topped with ham and mozzarella in a Napolitana sauce	£17.05	SALMONE SEMPLICE Panfried salmon fillet served with salad garnish	£16.65
SALTIMBOCCA Chicken breast with mozzarella and parma ham with a marsala and sage sauce and a touch of cream	£17.90	SALMONE CAMPANO Oven baked salmon with sundried tomatoes, capers, and, mixed olives and garlic	£17.40
		SPIGOLADI MARE Oven baked fillet of seabass with rosemary, parsley, garlic and lemon	£19.35
		CONTORNI/SIDE DISHES	
		INSALATA MISTA Mixed salad	£3.55
		PATatine Chips	£3.55
		SELAZIONEDI VEGETALI Selection of vegetables	£4.65
		RUCOLA E PARMIGGIANO Rocket and parmesan with balsamic glaze	£4.65
		ZUCCHINE FRITTE Courgette fritters	£4.65

(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

£8.00 - 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

PENNE ALLA CREMA

Pasta tubes in a creamy cheese sauce

PENNE AL POMODORO

Penne 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 your order.

I Dolci – Desserts

GELATI (two scoops) A selection of ice creams – please ask for flavours	£5.10	CAFFE/COFFEE	
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 £4.15</i>	£7.60	ESPRESSO STRETTO	£2.50
PROFITEROLES	£7.25	MACCHIATO	£2.80
PASQUALE'S TIRAMISU Made from a traditional Neapolitan recipe	£7.55	AMERICANO	£3.15
CHOCOLATE CAKE A slice of warm chocolate cake with scoop of vanilla ice cream	£7.55	CAPPUCCINO	£3.30
		CAFFE LATTE	£3.30
		CAFFE CON LIQUORE E CRÈME	£7.25
		HOT CHOCOLATE	£3.35
		MOCHA COFFEE	£3.35
		ESPRESSO LUNGO	£3.35
		TEA	
		POT OF TEA FOR ONE	£2.35
		EARL GREY TEA/PEPPERMINT TEA/ FRESHMINT TEA	£2.55

Please ask for special desserts of the day

Drinks

VINI ROSSI- RED WINE

VINO DELLA CASA- HOUSE RED

A Sicilian wine made from 100% merlot grapes; the wine has a vibrant crimson colour with purple highlights. On the nose the bouquet is soft and fruity with blackberries and blueberries dominating. In the mouth the fruit is both fresh and spicy with a soft finish

Bottle £18.95 | Glass 175ml £5.00 | Glass 250ml £6.65

COSTA ROSSO NEGRO AMARO

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 £19.80 | Glass 175ml £5.20 | Glass 250ml £6.95

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 £22.95

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 £24.50

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 £28.15

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 £35.45

BAROLONEIRANO DOCG

A wine from the Piedmont in the north of Italy. The wine is produced from 100% Nebbiolo grapes and is unquestionably one of the finest and most prestigious of the world! Deep in colour, delicate flora aroma, with a vanilla note and full flavour.

Bottle £46.95

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 £18.95 | Glass 175ml £5.00 | Glass 250ml £6.65

PINOT GRIGIO D.O.C

A dry light-bodied wine, crisp and fruity, with citrusy acidity and a long refreshing finish. A great match to creamy pasta dishes, chicken and white fish.

Bottle £21.45 | Glass 175ml £5.65 | Glass 250ml £7.50

SAUVIGNON BLANC D.O.C.

Straw yellow in colour with golden reflections. Intense citrus notes on the nose of pink grapefruit along with sage and tropical fruit. Very fresh and pleasantly aromatic on the palate.

Bottle £24.00 | Glass 175ml £6.30 | Glass 250ml £8.40

PECORINO BIANCO IGT

A wine from the Abruzzo region in central Italy, the wine is produced from 100% pecorino grapes. The wine has a delicate bouquet, this wine depicts the fresh notes of ripe tropical fruits. Balanced and smooth with a medium body and lengthy finish

Bottle £24.00

FRASCATI SUPERIORE D.O.C

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

Bottle £25.00

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 £29.75

VINI ROSATO- ROSE WINE

PINOT GRIGIO ROSE D.O.C

A pinkish hue lends towards light copper. Fruity and refreshing with flavours of apricot and strawberries.

Bottle £21.40 | 175ml £5.65 | Glass 250ml £7.50

VINI SPUMANTE - SPARKLING WINE

PROSECCO SPUMANTE DOC

This elegant extra dry prosecco spumante has delicate lemon style fruit notes and a refreshing lively style.

Bottle (75cl) £23.50 | Bottle (20cl) £8.90

CHAMPAGNE DEL CASA- HOUSE CHAMPAGNE

CHAMPAGNE PAUL LANGIER BRUT

An outstanding Cuvée blended champagne from Pinot Noir, Pinot Meunier and Chardonnay grapes, this is a stylish dry wine, offering ripe fruit and a biscuity finish.

Bottle £36.50

SPIRITS AND LIQUEURS

All spirit and liqueurs measures 25ml

Baileys	£4.10	Pernod	£4.10
Amaretto di Saronno		Grouse Whisky	
Tia Maria		Jameson's Whisky	
Martini Bianco Rosso Dry		Jack Daniel's Whisky	
Cinzano		Vodka	£4.40
Malibu		Special Italian Gin - Melfi	£5.15
Galliano		Bombay Sapphire	
Limoncello		Glenfiddich Whisky	
Campari		Graham's Vintage Port	
Ramazotti		Sambuca	
Southern Comfort		Grappa	
Gordon's Gin		Brandy, Vecchia Romagnana	
Bacardi		Fernet Branca	

MIXERS

Tonic Water	£2.40
Slimline Tonic	£2.40
Soda Water	£2.10

BEERS

Peroni (33cl)	£3.55
Peroni Libera - non-alcoholic (33cl)	£3.55
Moretti (33cl)	£3.55
Magners Cider (57cl)	£3.70
Beck's - non-alcoholic (33cl)	£3.55

COLD DRINKS

Juices: Orange, Apple, Pineapple,	£2.60
Lemonade (33cl)	£2.80
J2O - Various flavours	£3.00
Coke and Diet Coke	£3.00
Bottle of sparkling mineral water	£2.70
Soft drinks (57cl) - pint	£3.75