

## BREAD & ANTIPASTI

Ideal for sharing

### TASTE OF SICILY OLIVES v vg 3.95

Big green olives sourced from Sicily

### GARLIC FOCACCIA v g 7.95

Our own pizza base with fresh garlic, extra virgin olive oil, rosemary and garlic butter

### GARLIC FOCACCIA WITH MOZZARELLA v g m 9.95

Garlic bread with mozzarella cheese

### CLASSIC ITALIAN BRUSCHETTA vg g 8.95

Sourdough bread, with cherry tomato, garlic, oregano, basil and extra virgin olive oil

### BRUSCHETTA AL PROSCIUTTO DI PARMA n g 11.95

Parma ham and 100% buffalo mozzarella on sourdough bread

### GAMBERONI ALL'AGLIO fmc 13.95

King Prawns in garlic butter sauce with toasted sourdough bread

### PARMIGIANA DI MELANZANE AL FORNO v g m 11.95

Classic Mamma's dish made with aubergines, tomato sauce, basil and scamorza

### INSALATE CAPRESE v m 11.95

Sliced fresh buffalo mozzarella, tomatoes, sweet basil & olive oil

### POLPETTE DELLA NONNA e g m 11.95

Traditional meatballs in tomato sauce with toasted sourdough bread

## FOR SHARING

### SAPORE VERO PLATTER g m 24.95

Tray of salumi, artichokes, Sicilian sun-dried tomatoes, Scamorza Affumicata, olives, buffalo mozzarella

### BURRATA CON CIPOLLE CAMELLATE SU LETTO DI RUCOLA CON PROSCIUTTO CRUDO E FOCACCIA (PUGLIA) m 18.95

Fresh burrata mozzarella with caramelised onion, 12 month cured Parma ham and fresh baked focaccia

## PASTA

### TRADITIONAL HOMEMADE LASAGNE ALLA BOLOGNESE g m e 17.95

Layers of egg lasagne sheets with homemade bolognese sauce, mozzarella, Parmesan and fresh basil

### RAVIOLI WILD BOAR WITH BOLOGNESE RAGU' 16.95

Homemade ravioli filled with wild boar and served with traditional ragu' bolognese

### AGNOLI RAVIOLI CON BURRATA AND TARTUFO NERO v g n e 17.95

Fresh ravioli filled with burrata and black truffle served with Porcini mushrooms, cherry tomatoes, in light wine sauce, walnuts

### PAPPARDELLE BOLOGNESE g e m 17.95

Durum wheat pasta with homemade beef bolognese sauce, Parmesan and basil

### PENNE ARRABIATA v g e 14.95

Classic penne pasta with tomato sauce, garlic and spicy chilli

### SPAGHETTI CON POLPETTE g 18.95

Slow cooked beef & pork meatballs in a spicy San Marzano tomato sauce

### BEEF SHIN RAVIOLI g m e 19.95

Artisanal made ravioli filled with beef shin ragu served with spicy N'duja, mascarpone and Parmesan

### SPAGHETTI AI GAMBERI fmc 19.95

Spaghetti, tiger prawns, tomato & chilli sauce, vine-ripened cherry tomatoes, Calabrian chill flakes

## SALADS

### SAPORE VERO SALAD fmc m 14.50

Avocado, rocket, tuna in olive oil, red onion, cherry tomatoes, black olives, buffalo mozzarella

### ROCKET SALAD (side) v 6.95

Rocket, cherry tomatoes, spring red onion and olives

### WARM FRESHLY CUT GRILLED VEG v vg 10.95

Grilled courgettes, aubergines, mixed peppers, rocket and black olives

## CLASSIC PIZZA

### SAPORE VERO m 16.95

BIO tomato, mozzarella, crispy pancetta, spicy N'duja and fresh buffalo burrata

### SAPORE VERO ON THE ROAD PIZZA m 16.95

Bio tomato, mozzarella, cooked ham, spicy Spianata, spicy N'duja, speck

### MARGHERITA m v 13.95

BIO tomato, mozzarella and fresh basil (vegan option available)

### SALAME MILANO m 15.95

BIO tomato, mozzarella and salame Milano

### NAPOLETANA m fmc 14.95

BIO tomato, mozzarella, anchovies, capers & olives

### PARMA m g 16.95

BIO tomato, mozzarella, rocket, Parma ham and slivers of parmesan

### PROSCIUTTO E FUNGHI m g 16.95

BIO tomato, mozzarella, cooked ham & mushrooms

### VEGETARIANA m g v 13.95

BIO tomato, mozzarella, aubergines, courgettes and peppers (vegan option available)

### CALABRESE m g 15.95

BIO tomato, mozzarella, N'duja sausage from Calabria and black olives

### 4 STAGIONI m g 16.95

BIO tomato, mozzarella, cooked ham, artichokes, mushrooms and black olives

### POLLO CLASSIC m g 16.95

BIO tomato, mozzarella, wood fired oven roasted chicken, mixed peppers, fresh red onion, olives and fresh chilli

## Add Extra Toppings

Extra mozzarella, Parmesan, goat's cheese, Pecorino, buffalo mozzarella, mushrooms, courgette, mixed peppers, aubergines, rocket, olives, spinach, other veg 2.50 each

Extra king prawns, salame, spianata, N'duja sausage, ham, Parma ham, other meat, vegan cheese 3.50 each

v - vegetarian vg - vegan n - nuts e - egg fmc - fish/molluscs/crustaceans g - gluten m - milk

Gluten free and vegan options are available on request. All dishes are prepared in an environment that is not free from nuts, seeds, gluten or lactose. Therefore all dishes may contain traces of these and other allergens. If you have any concerns about the presence of allergens in any of our menu items, please ask a member of staff who will be happy to help you.

DRINKS MENU OVERLEAF

## WHITE WINES

**Altopiano Bianco, Veneto, Organic Italy** 12% Alc Vol **9.95** 250ml / **25.95** Bottle  
Soft and rounded with lots of character, full in texture and a fresh clean taste on the finish.

**Pinot Grigio, Cielo, Veneto, Italy**  
11% Alc Vol **10.50** 250ml / **28.95** Bottle  
Quality Pinot Grigio from Cielo one of the top producers in Northern Italy. Rounded with distinctive white stone fruit flavours.

**Sauvignon, Ca di Alte, Veneto, Italy**  
13% Alc Vol **10.95** 250ml / **30.95** Bottle  
Popular wine offering fresh grassy aromas and gooseberry flavours. Displaying good length and zesty characteristics.

**Chardonnay, Il Cascinone, Campo Fiorito Piemont, Italy** 13.5% Alc Vol **11.50** 250ml / **32.95** Bottle  
Medium bodied unoaked Chardonnay. Full and rounded showing aromas of peach and wild flowers on the nose.

## ROSÉ WINES

**Pinot Grigio Rose, Cielo, Italy**  
11% Alc Vol **10.95** 250ml / **30.95** Bottle  
A delightful easy drinking rose with strawberry aromas and further red berries on the palate.

## RED WINES

**Altopiano Rosso, Veneto, Organic, Italy** 13% Alc Vol **9.95** 250ml / **25.95** Bottle  
Open and soft, this fruit focused wine is weighty, full and rounded with a supple juicy finish.

**Nero d' Avola, Fedele, Organic, Sicily**  
13.5% Alc Vol **10.50** 250ml / **28.95** Bottle  
Open and soft, this fruit focused wine has an elegant, supple, velvety texture. Another organic wine to add to the collection.

**Montepulciano, Villa del Fiore, Italy**  
12.5% Alc Vol **10.95** 250ml / **30.95** Bottle  
Deep ruby red Sangiovese grape flavours filled with ripe plum, cherry vanilla and raspberry notes.

## PROSECCO & CHAMPAGNE

**Prosecco, Ca'Belli, Italy** 10.5% Alc Vol **9.50** 125ml / **31.95** Bottle  
Great fizz. Lots of fun, creamy with white stone fruit flavours.

**Prosecco Rose, Ca'Belli, Italy**  
10.5% Alc Vol **9.95** 125ml / **34.95** Bottle  
Great fizz. A gentle pink in colour with a refreshing soft fruity finish.

## BEER & CIDER

**Peroni Nastro Azzurro** 5.1% 330ml **5.50**

**Moretti** 5.2% 330ml **5.50**

**La Gradisca** 5.2% 500ml **8.45**

**La Midona** 6.5% 500ml **8.95**

**La Volpina** 6.5% 500ml **9.95**

**Peroni Libera** 0% alcohol 330ml **4.25**

**Craft Cider Apple or Berry** 4.5% 500ml **6.95**

## SPRITZ COCKTAILS 10.95

**APEROL SPRITZ**  
Aperol, Prosecco, soda water

**PIMM'S SPRITZ**  
Pimm's, lemonade, mint, cucumber slices, Prosecco

**CAMPARI SPRITZ**  
Campari, Prosecco, soda water, orange wheel

**LONDON SPRITZ**  
Gin, Aperol, tonic water, Prosecco, orange wheel

## SOFT DRINKS

**SAN PELLEGRINO** 4.50  
Orange, Lemon, Blood Orange

**COKE / FANTA / SPRITE** 4.50

**DIET COKE / COCA ZERO** 4.50

**ITALIAN JUICES BY THE BOTTLE** 4.50  
Peach, Pear, Pineapple (200ml)

**FRUIT JUICES BY THE GLASS** 3.70  
Orange, Apple, Pineapple (175ml)

**STILL / SPARKLING WATER**  
**2.90** Small **4.90** Large

## COCKTAILS 10.95

**PORN STAR MARTINI**  
Vanilla vodka, Passõa, passion fruit purée, lime juice & sugar, a shot of Prosecco on the side

**WATERMELON MARGARITA**  
Tequila, Cointreau, lime, gomme, fresh watermelon, watermelon monin

**SEX ON THE BEACH**  
Vodka, peach schnapps, orange juice, cranberry juice

**STRAWBERRY DAIQUIRI**  
White rum, strawberry puree, lime juice, sugar, served over crushed ice

**MARGARITA**  
Tequila, Cointreau & lime juice

**COSMOPOLITAN**  
Citron vodka, Cointreau, cranberry & lime juice

**PINA COLADA**  
Bacardi coconut rum, coconut water pineapple juice and simple syrup.

**ESPRESSO MARTINI**  
Vodka, Kahlua, & double espresso

**MOJITO**  
Original mint, strawberry or passion fruit Rum, mint leaves, lime wedges, sugar, soda

**MAI TAI**  
Rum, orange curaçao, orgeat syrup & lime juice

**OLD FASHIONED**  
Woodford Reserve, Angostura bitters, brown sugar

**SOURS**  
Amaretto / whiskey / lemon juice, sugar, egg white

**WHITE PEACH BELLINI**  
Peach Schnapps, white peach puree, Prosecco

**MIMOSA**  
Cointreau, orange juice, Prosecco

## COFFEE & TEA

**ESPRESSO / DOUBLE** 2/4 / 2.9

**LATTE / CAPPUCINO / AMERICANO** 4

**POT OF TEA FOR ONE** 3.5

**TEA** 3.5  
Selection of finest green tea, peppermint, Earl Grey tea