

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 CAMELATE 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