

Appetisers

MIXED OLIVES (v) 4.50 Marinated olives with garlic and chilli in olive oil	PIZZA ALL AGLIO (v) 7.95 Pizza garlic bread with tomato sauce, garlic and olive oil	PANE ALL AGLIO E FORMAGGIO (v) 8.95 Full size pizza bread with garlic, mozzarella and red onion	TAVOLOZZA DI ANTIPASTI 15.95 Mixed Italian salami and cheese
---	--	--	---

Antipasti & Starters

ARANCINI SICILIANI 8.50 Deep fried Sicilian rice balls with tomato, garlic and chilli	BURRATA CON POMODORINI 9.95 Burrata mozzarella with cherry tomatoes, parma ham and rocket	CALAMARI CON ZUCCHINI FRITTI 8.50 Crispy calamari and courgettes served with horseradish and tomato sauce
GAMBERONI PICCANTI 8.95 Tiger prawns fried in white wine with chilli, garlic and lemon	INSALATA CAPRESE (v) 6.90 Mozzarella served with sliced tomato, basil, balsamic and olive oil	POLLO GOUJON 7.95 Deep fried chicken fillet in breadcrumbs with horseradish and tomato sauce
BRUSCHETTA TRADIZIONALE (v) 7.50 Toasted bread with fresh chopped tomatoes, black olives, basil, rocket, garlic and shaved parmesan	FUNGHI ALLA NAPOLETANA 7.95 Pan fried mushrooms in a rich tomato sauce topped with Gorgonzola.	CAMEMBERT FRITTO (v) 7.00 Deep fried camembert cheese served with cranberry sauce and toasted bread
COPPA GAMBERI 8.70 Classic prawn and avocado cocktail		

Pasta & Risotto

SPAGHETTI ALLA BOLOGNESE 11.95 Spaghetti with a rich tomato & meat ragu	SPAGHETTI AL POMODORO (v) 10.50 Spaghetti with a tomato and basil sauce	SPAGHETTI AL POLPETTE 12.95 Spaghetti and beef meatballs in a rich tomato sauce
LINGUINE AI GAMBERONI 15.95 Linguine with peeled tiger prawns, asparagus, cherry tomatoes, olive oil, garlic and white wine	PENNE ALL'AMATRICIANA 12.95 Penne with smoked pancetta, onion and fresh basil in a red wine and tomato sauce	TAGLIATELLE AL SALMONE 13.50 Thin, wide strips of pasta with cream, smoked salmon and fresh baby spinach
TAGLIATELLE AL FREDO (v) 12.50 Thin, wide strips of pasta with mushrooms, spinach and parmesan in a white wine and cream sauce.	TAGLIATELLE AI PESTO E BURRATA 13.95 Thin, wide strips of pasta with fresh pesto sauce and burrata mozzarella	SPAGHETTI ALLA CARBONARA 12.95 Spaghetti with crispy pancetta, egg, parmesan and cream
LINGUINE AI FRUITTI DI MARE 15.95 Linguine with fresh squid, prawns and mussels, cooked in a tomato sauce with white wine and garlic	SAFFRON RISOTTO (v) 13.50 Slow cooked Italian Arborio rice in a saffron sauce with crispy parmesan	RISOTTO AI GAMBERONI E ZUCCHINI 15.95 Slow cooked Italian Arborio rice with king prawns and courgette in a tomato sauce.
GNOCCHI AL SORRENTINA (v) 11.95 Potato dumplings in a tomato sauce with fresh basil and buffalo mozzarella	WE MAKE ALL OUR SAUCE FRESH, SO CAN MAKE ANY OF THESE DISHES GLUTEN FREE ON REQUEST.	
		LASAGNA AL FORNO 11.90 Layers of pasta baked in the oven with tomato, meat and bechamel sauce

Filled Pasta

RAVIOLI DI SPINACI E RICOTTA (v) 12.95 Ravioli with Spinach and Ricotta in a mushroom and cream sauce	RAVIOLI GRANCHIO 14.95 Large ravioli filled with Crab and Shellfish in a tomato sauce with white wine and garlic
--	---

Traditional Italian Pizza *Pizza* All come with Tomato Sauce and Mozzarella base unless otherwise requested

	12"	16"		12"	16"		12"	16"
MARGHERITA (v) Tomato sauce with mozzarella and basil	9.90	12.95	DIAVOLA Pepperoni and fresh chilli. Spicy!	12.50	15.90	'NDUJA CALABRESE Nduja, red onion, rocket	12.95	16.95
NAPOLI (v) Black olives, capers and anchovies	12.95	15.90	QUATTRO STAGIONI Pepperoni, mushroom, ham, artichoke, olives	13.50	16.95	RUSTICA Parma ham, parmesan, rocket	13.95	17.95
QUATTRO FORMAGGI (v) Four cheeses	13.40	16.50	AMERICANA Pepperoni, peppers, fresh chilli	12.90	16.50	HAWAII Ham and pineapple	11.90	15.80
CAPRONE (v) Red onions, mushrooms, goats cheese, cherry tomatoes	12.90	16.00	TUTTE CARNE Salami, ham, Parma ham, chicken and pepperoni	13.80	18.90	CAPRICCOSA Artichoke, ham, black olives, fried egg	12.80	16.95
VEGETARIANA (v) Mushroom, red onion, peppers, spinach, olives	12.50	15.95						
PROSCIUTTO E FUNGHI Ham and mixed mushrooms	11.95	15.95						

EXTRAS

COURGETTE, MOZZARELLA, AUBERGINE, PEPPERONI, MUSHROOMS, PEPPERS, HAM, EGG, OLIVES, CAPERS, ARTICHOKE, ANCHOVIES, ROCKET, GOAT'S CHEESE. 1.50

CHICKEN, ITALIAN SAUSAGE, PARMA HAM, BRESAOLA 2.50

Fish Secondi

SALMONE ALLA FIORENTINA 15.95 Pan-fried salmon fillet in white wine, lemon and spinach cream sauce, served with sautéed potatoes	
BRANZINO AL LIMONE 16.95 Fresh Seabass fillet served with cherry tomatoes, spinach and new potatoes	
TUNA STEAK 15.95 Grilled tuna steak served with mixed vegetables	
ZUPPA DI PESCE 16.95 Traditional Neapolitan fish stew with garlic in tomato and basil sauce	

Contorni

PATATE SALTATE (v) 3.50 Sautéed potatoes	PATATE FRITTE (v) 3 Fresh fries
INSALATA MISTA (v) 3.50 Mixed salad	SPINACI ALL'AGLIO (v) 3.95 Spinach with garlic and chilli
TOMATO & RED ONION (v) 3.50	ROCKET & PARMESAN 4

Meat Secondi

BISTECCA ALLA GRIGLIA 17.95 Char-grilled sirloin steak served with chips, grilled tomato and mushrooms.	
AGNELLO 16.95 Lamb steak served with roast potato, cherry tomato, black olives and red wine sauce.	
POLLO CREMA E FUNGHI 15.50 Pan fried chicken breast in a creamy mushroom sauce, served with sautéed potatoes.	
POLLO AL PARMESAN 15.95 Chicken breast in parmesan and breadcrumbs served with linguine, cherry tomato and spring onion.	
VITELLA ALLA MILANESE 15.95 Pan fried veal escalope in breadcrumbs, served with spaghetti Napoli	

Salad

INSALATA TRICOLORE (v) 10.95 Tomato, avocado, mozzarella, basil and extra virgin olive oil	
FORMAGGIO DI CAPRA ALLA GRIGLIA (v) 12.95 Grilled goats cheese with red peppers and mixed leaves in a mustard dressing	
INSALATA DI POLLO ALLA GRIGLIA 13.50 Grilled chicken with smoked bacon and mixed leaves	

Our team are here to make sure you enjoy the best food. If you are not sure if a dish is vegan or vegetarian, please ask a member of our team.

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. We take precautions to prevent cross-contamination, but any of our dishes may contain traces as our entire menu is produced in the same kitchen. If you have a food allergy, please speak to a member of our team before placing an order. Full allergen information is available and we can advise on the ingredients used.

La Saporita



Mineral Water 50CL

SAN PELLEGRINO SPARKLING	3.45
ACQUA PANNA STILL	3.45

Soft Drinks

COCA COLA, DIET COKE	2.95
ARANCIATA, LIMONATA	2.95
JUICE: ORANGE, APPLE	2.95
TONIC WATER	2.95

Bottled Beers 33cl

MORETTI	3.95
PERONI NASTRO AZZURO	3.95
MORETTI 0.0%	3.95

Draught Beers

PERONI 1/2	3.95
PERONI PINT	6.95

Italian Aperitivo

3.95

CAMPARI | MARTINI | APEROL

Italian Digestivo

25CL 3.95

LIMONCELLO | AMARO DEL CAPO
SAMBUCA | STREGA | AVERNA FERNET
BRANCA | MIRTO | FRANGELICO |
AMARETTO DISARONNO

Spirits

50CL 7.50 | 25CL 3.95
MIXER + £2

GIN | VODKA | WHISKY | BRANDY |
IRISH WHISKEY | BACARDI | MALIBU
JACK DANIELS | TEQUILA

Liquori

50CL 7.50

KAHLUA | BAILEYS | TIA MARIA |
COINTREAU

125ml available on request.
Please ask a waiter about our full drinks selection

Red Wine

	Glass 175ml	Bottle
HOUSE WINE Pleasant easy drinking wine. Ruby red with a fruity bouquet and a good body. Smooth and harmonious.	6.50	18.95
MERLOT Fruity and full nose. Notes of cherry and mixed berries on the palate. Smooth and dry mouthfeel.		22.95
BARBERA Mouth filling ripefruit flavours, gentle spice and a hint of sweetness.		24.50
NERO D'AVOLA Intense ruby red. Complex taste of dried red fruits and berries. Velvety in the mouth with good structure.		25.95
MONTEPULCIANO Red fruit with spicy notes of chocolate and vanilla. Well-bodied, supple, balanced and persistent taste	6.95	26.95
VALPOLICELLA Intense red. Complex bouquet with a floral fragrance with hints of wild berries. Slightly savoury with persistence.		27.95
CHIANTI CLASSICO Full bodied and elegant with scents of violets, roses and vanilla. Smooth and velvety in the mouth, lightly tannic and refreshing.	7.50	29.95
PRIMITIVO Intense and seductive bouquet, full and round body with superior complexity, slightly refined in barrique.		32.95
BAROLO Evolved for at least 18 months in oak casks, giving spicy notes of cinnamon, vanilla and tar. Warm and dry on the palate, with good structure.		49.00

White Wine

	Glass 175ml	Bottle
HOUSE WINE Floral, fruity aroma, reminiscent of cherry and sweet apple blossom. Fresh and lively, dry and persistent.	6.30	18.95
GRILLO Notes of ripe pineapple, apricot and citron with floral summer flowers, followed by Mediterranean spice and thyme.		22.95
FRASCATI SUPERIORE Persuasive aromas and full fruitiness. Aromatic, with notes of fresh apple, pear and wild herbs. Fresh, savoury and persistent.		25.95
SAUVIGNON Soft pressing of the grapes. The nose exhibits typical notes of sage, tomato, lead and menthol, followed by citrus. Lively and aromatic.	6.75	25.95
VERDICCHIO SUPERIORE Straw-yellow coloured wines. Aromas of fresh flowers and white fruit, a delicate and persistent taste, and a typically slightly bitter finish.		26.95
PINOT GRIGIO Pale yellow in colour. Slight hints of flint, very fruity notes of ripe peach and pear on the nose, structured and well balanced on the palate.	7.50	28.95
GAVI DI GAVI Straw yellow. Rich, elegant scent, with pleasing floral and balsamic notes, strong fresh fruit nuances and mineral hints. Its dry, lively, warm and full-bodied, persistent and savoury taste reveals traces of flint and fresh hay.		36.95

Rosé Wine

	Glass 175ml	Bottle
LA CORTE ROSATO Rich, fruity and floral with hints of raspberry and strawberry. Dry and fresh.	6.30	18.95
BARDOLINO CHIARETTO Delicate bouquet with hints of white pulp fruit. The palate is dry, savoury and fresh. From vineyards to the east of Lake Garda giving a delicious mineral freshness to the wine.		24.50

Sparkling Wine

	200ml Bottle	Bottle
PROSECCO	8.95	26.50
PROSECCO ROSÉ		27.50

