

# FOOD MENU

## STARTERS

<b>Taste of Sicily Olives</b> <i>V VG</i> .....	£3.55
<small>Big Green Olives sourced from Sicily</small>	
<b>Classic Italian Bruschetta</b> <i>V VG</i> .....	£4.95
<small>Sourdough Bread, with Cherry Tomato, Garlic, Oregano and Extra Virgin Olive Oil</small>	
<b>Garlic Focaccia</b> <i>V</i> .....	£4.00
<small>Our own Pizza Base with Fresh Garlic, Extra Virgin Olive Oil and Parsley</small>	
<b>Warm Freshly Cut Grilled Veg</b> <i>V VG</i> .....	£7.55
<small>Grilled Courgettes, Aubergines, Mixed Peppers, Rocket and Black Olives</small>	
<b>Salsiccie Brasate al Vino Rosso con Polenta</b> .....	£6.75
<small>The Freshest Sausage Patty Grilled in the Wood Fired Oven and cooked with Montepulciano Wine Sauce and served with Polenta</small>	
<b>Avocado Prawns</b> .....	£5.95
<small>Avocado, Prawns, Extra Virgin Olive Oil and Tomato served in Cocktail Sauce</small>	
<b>Mixed Crostini</b> .....	£8.95
<small>N'duja di Spilinga, Funghi Porcini e Gorgonzola, Formaggio di Capra al Miele, Carciofi Arrostiti Alla Romana and Prosciutto Cotto Alla brace</small>	
<b>Parmigiana di Melanzane al Forno</b> <i>V</i> .....	£7.95
<small>Classic Mamma's Dish made with Aubergines, Tomato Sauce Basil and Scamorza</small>	
<b>Guazzetto di Moscardini e Gamberi</b> <i>/</i> .....	£9.95
<small>King Prawns and Octopus in Light Tomato Sauce, Garlic, Olives and Capers</small>	

## FOR SHARING

<b>Sapore Vero Platter</b> .....	£21.35
<small>Tray of Salumi, Antichokes, Sicilian Sun-Dried Tomatoes, Scamorza Affumicata, Olives, Buffalo Mozzarella</small>	
<b>Tray of Salumi</b> .....	£13.45
<small>Italian Charcuterie Served with Cheese and Fresh Baked Focaccia</small>	
<b>Burrata con Cipolle Caramellate su Letto di Rucola con Prosciutto Crudo e Focaccia (Puglia)</b> .....	£14.45
<small>Fresh Burrata Mozzarella with Homemade Caramelized Onion, 12 Month Cured Parma Ham and Fresh Baked Focaccia</small>	

## SALAD

<b>Sapore Vero Salad</b> .....	main	£10.55
<small>Avocado, Rocket, Tuna in Olive Oil, Red Onion, Cherry Tomatoes, Black Olives, Buffalo Mozzarella</small>		
<b>Insalata di Quinoa</b> <i>V VG</i> .....	main	£9.95
<small>Quinoa Salad with Avocado and Mixed Grilled Vegetables</small>		
<b>Fagiolini, Tuna, Eggs</b> .....	main	£7.95
<small>Green Beans, Tuna, Free Range Boiled Egg, Red Onion, Capers and Extra Virgin Olive Oil</small>		
<b>Caprese Salad</b> <i>V</i> .....	side	£5.35
<small>DOP Buffalo Mozzarella with Fresh Cut Tomatoes, Extra Virgin Olive Oil and Fresh Basil</small>		
<b>Rocket Salad</b> <i>V</i> .....	side	£5.15 large £6.95
<small>Rocket, Cherry Tomatoes, Spring Red Onion and Olives</small>		

## PASTA

<b>Homemade Lasagna Bolognese</b> .....	£9.95
<small>Layers of Egg Lasagne Sheets with Homemade Bolognese Sauce, Mozzarella, Parmesan and Fresh Basil</small>	
<b>Cannelloni Spinach &amp; Ricotta</b> <i>V</i> .....	£9.45
<small>Durum Wheat Pasta Filled with Ricotta &amp; Spinach covered with a light Homemade Tomato Sauce, Parmesan and Fresh Basil</small>	
<b>Ravioli Wild Boar</b> .....	£12.95
<small>With Bolognese Sauce</small>	
<b>Ravioli Black Truffle</b> <i>V/N</i> .....	£13.95
<small>With Porcini Mushroom, Cherry Tomatoes and Walnuts</small>	
<b>Beetroot Gnocchi</b> <i>V</i> .....	£13.95
<small>With Gorgonzola Dolce and Baby Parsley</small>	
<b>Pappardelle Bolognese</b> .....	£9.75
<small>Durum Wheat Pasta with Homemade Beef Bolognese Sauce, Parmesan and Basil</small>	
<b>Penne Arrabiata</b> <i>V VG /</i> .....	£8.95
<small>Classic Penne Pasta with Tomato Sauce, Garlic and Spicy Chilli</small>	

## SPECIAL PASTA

<b>Paccheri Sapore Vero</b> .....	£14.15
<small>Paccheri with Fresh Sausage, Porcini Mushrooms, Scamorza, Cherry Tomatoes and Cream</small>	
<b>Paccheri di Gragnano with Porcini Mushrooms and King Prawns</b> .....	£14.15
<small>Artisanal Paccheri Pasta with Porcini Mushrooms and King Prawns in White Sauce</small>	

## PIZZA

**UNICA** pizza dough is made with a unique blend of different flours that imbues healthiness and well being, packed with more fibre, more vitamins and wonderful antioxidants that combined offer superb digestive qualities as well as tantalizing the taste buds and creates flavours to savour.

**Enjoy your favourite pizza with UNICA base for only £1.95 extra!**

VEGAN OPTION AND GF OPTION AVAILABLE  
GF IS NOT FOR COELIAC OR SEVERE ALLERGY TO GLUTEN BECAUSE THE BASE IS PREPARED AND COOKED IN THE SAME OVEN AS THE CLASSIC PIZZAS.

**V - VEGETARIAN VG - VEGAN N - NUTS / - SPICY**

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.

## CLASSIC PIZZA

<b>Sapore Vero</b> <i>/</i> .....	£13.95
<small>Tomato, Mozzarella, Crispy Pancetta, Spicy N'duja and Fresh Buffalo Burrata</small>	
<b>Marinara</b> <i>V VG</i> .....	£6.95
<small>Tomato, Garlic and Fresh Basil</small>	
<b>Margherita</b> <i>V</i> .....	£8.25
<small>Tomato, Mozzarella and Fresh Basil</small>	
<b>Salame Milano</b> .....	£9.15
<small>Tomato, Mozzarella and Salame Milano</small>	
<b>Napoletana</b> .....	£9.25
<small>Tomato, Mozzarella, Anchovies, Capers and Olives</small>	
<b>Parma</b> .....	£13.15
<small>Tomato, Mozzarella, Rocket, Parma Ham and Slices of Parmesan</small>	
<b>Prosciutto e Funghi</b> .....	£10.35
<small>Tomato, Mozzarella, Cooked Ham and Mushrooms</small>	
<b>Vegetariana</b> <i>V</i> .....	£11.15
<small>Tomato, Mozzarella, Aubergines, Courgettes and Peppers</small>	
<b>Calabrese</b> <i>/</i> .....	£11.95
<small>Tomato, Mozzarella, N'duja Sausage from Calabria and Black Olives</small>	
<b>4 Stagioni</b> .....	£13.45
<small>Tomato, Mozzarella, Cooked Ham, Antichokes, Mushrooms and Black Olives</small>	
<b>Golosa</b> <i>V</i> .....	£13.25
<small>Tomato, Mozzarella, Caramelized Onion, Spinach and Goat Cheese</small>	
<b>Pollo Classic</b> <i>/</i> .....	£13.95
<small>Tomato, Mozzarella, Wood Fired Oven Roasted Chicken, Mixed Peppers, Fresh Red Onion, Olives and Fresh Chilli</small>	
<b>Milanese</b> <i>/</i> .....	£13.75
<small>Tomato, Mozzarella, N'duja Sausage, Aubergines and Fresh Sausage</small>	
<b>Speck</b> .....	£12.45
<small>Tomato, Mozzarella, Mushrooms, Gorgonzola and Speck from Trentino</small>	
<b>Norcina</b> .....	£12.45
<small>Tomato, Mozzarella, Mushrooms and Fresh Sausage</small>	
<b>Mixed Salumi</b> <i>/</i> .....	£13.95
<small>Tomato, Mozzarella, Cooked Ham, Spianata and Speck</small>	
<b>Fiorentina</b> <i>V</i> .....	£12.95
<small>Tomato, Mozzarella, Spinach and Egg</small>	
<b>Tonno e Cipolla</b> .....	£10.45
<small>Tomato, Mozzarella, Tuna in Extra Virgin Olive Oil and Red Onion</small>	

## NO TOMATO PIZZA

<b>Angelo</b> .....	£14.25
<small>Mozzarella, Fresh Sausage, Gorgonzola, Rocket, Parmesan and Porcini Mushrooms</small>	
<b>Mediterranea</b> <i>V</i> .....	£13.65
<small>Mozzarella, Sicilian Sun-Dried Tomatoes, Courgettes, Buffalo Mozzarella, Basil, Extra Virgin Olive Oil</small>	
<b>4 Formaggi, Noci, Porcini</b> <i>V/N</i> .....	£13.45
<small>Mozzarella, Pecorino, Parmesan and Gorgonzola Cheese with Walnuts and Porcini Mushrooms</small>	
<b>Friarielli &amp; Salsiccia</b> .....	£12.85
<small>Mozzarella, Provolone, Fresh Sausage and Friarielli (Wild Broccoli)</small>	
<b>Calzone Verace</b> .....	£9.95
<small>Mozzarella, Ricotta, Salame Milano, Cooked Ham and Black Pepper</small>	

## VEGAN PIZZA

<b>Vegana</b> <i>V VG</i> .....	£12.95
<small>Tomato, Vegan Cheese, Spinach, Sun Dried Tomato and Caramelized Onion</small>	
<b>Vegan Lush</b> <i>V VG</i> .....	£13.95
<small>Spinach Cream, Aubergines Polpette, Vegan Cheese and Beetroot Slices</small>	

## Add Extra Toppings

Extra Mozzarella, Parmesan, Goat Cheese, Pecorino, Buffalo Mozzarella .....	£1.50 each
Extra Courgette, Mixed Peppers, Aubergines, Rocket, Mushrooms, Olives, Spinach, other Veg .....	£1.50 each
Extra Salame, Spianata, N'duja Sausage, Ham, Parma Ham, other Meat, Vegan Cheese .....	£1.80 each
Extra King Prawns.....	£2.80 each

## DESSERT

<b>Homemade Tiramisu</b> .....	£ 5.95
<b>Homemade Panna Cotta</b> .....	£ 5.55
<b>Cannolo Siciliano</b> .....	£ 5.15
<b>Profiteroles</b> .....	£ 5.75
<b>Italian Ice Cream</b> .....	3 scoops £ 5.00

## CHEESE

<b>Selezione di Formaggi e Mieli Italiani</b> .....	£ 9.15
<small>Selection of Italian Cheese and Italian Honey</small>	

# DRINKS MENU

## WHITE WINE

	175ml	250ml	500ml	750ml
<b>Borgo San Leo, Puglia</b> <i>Fresh fruity and pleasantly dry</i>	£5.95	£6.95	£12.75	£17.95
<b>Insolia di Sicilia IGT, Sicily</b> <i>Richly flavoured with delicate tones of pears and melons. Dry and delicate.</i>	£6.45	£7.85	£13.85	£19.75
<b>Frascati Superiore DOC, Lazio</b> <i>Produced with Malvasia and Trebbiano grapes it is a crisp and pleasant dry wine.</i>	£6.95	£7.95	£15.85	£22.95
<b>Custoza Superiore DOC Veneto</b> <i>A rich full-bodied white wine born from 40 years old vineyard in the hill of Custoza, South East of Lake of Garda. Also locally known as "Bianco delle Dame" as it was chosen by Napoleon for his ladies.</i>	NA	£13.45	£26.35	£35.95
<b>Pinot Grigio delle Venezie IGT, Veneto</b> <i>Delicate fruity bouquet, with floral notes of almond blossom and peaches. Elegant, soft and well-structured.</i>	£7.55	£8.85	£17.65	£23.95
<b>Vermentino di Sardegna DOC, Sardinia</b> <i>Bright straw yellow with greenish reflections, crystalline with good consistency and scents of fresh fruit (green apple, grapefruit, kiwi).</i>	NA	NA	NA	£25.75
<b>Gavi di Gavi DOCG, Piemonte</b> <i>Elegant and refreshing wine made from Cortese grapes. It is fruity with scents of green apple, lime and pear.</i>	NA	NA	NA	£34.75
<b>Cantina Toblino Sauvignon DOC, Trentino</b> <i>A fruity and persistent 100% Sauvignon with attractive pale straw yellow colour with green reflections. The aroma is fresh and intense with scents of green peppers, elderflowers and sage.</i>	NA	NA	NA	£32.05
<b>Soave Classico DOC, Veneto</b> <i>A light aromatic dry white wine with brilliant pale straw-yellow and greenish highlights. Fresh and delicate with notes of vine flowers, cherry blossom and elderflowers.</i>	NA	£9.95	£16.95	£29.95

## ROSE WINE

	175ml	250ml	500ml	750ml
<b>Pinot Grigio Rose IGT, Veneto</b> <i>Pinot Grigio grapes vinified in contact with the skins producing a delightful wine with an inviting copper colour and attractive floral aromas. On the palate is pleasantly fresh and fruity.</i>	£7.55	£8.95	£17.65	£24.85
<b>Lagrein Kretzer DOC, Trentino</b> <i>Lagrein Kretzer is a rose-coloured to light ruby wine, delicately fruity on the nose, on the palate it is delicious with fresh mouth-watering fruit.</i>	£8.85	£10.95	£20.75	£33.45
<b>Chiaretto Spumante "La Picia", Trentino</b> <i>The Rosé-Spumante is a wonderfully light refreshing aperitif and a good companion to any baking. This sparkling wine is very good with fruit cake.</i>	NA	NA	£30.45	£38.45

## PROSECCO & CHAMPAGNE

	125ml	175ml	250ml	500ml	750ml
<b>Prosecco della Casa</b>	£6.95	NA	NA	£20.85	£25.75
<b>Prosecco Valdobbiadene Superiore</b>	NA	NA	NA	NA	£31.45
<b>Laurent Perrier Rose</b>	NA	NA	NA	NA	£68.45
<b>Veuve Clicquot Brut NV Champagne</b>	NA	NA	NA	NA	£54.85

## RED WINE

	175ml	250ml	500ml	750ml
<b>Borgo Sanleo DOC, Puglia</b> <i>Light ruby-red colour, it has fresh and delicious vinosity, the flavour is dry, well balanced and fruity.</i>	£5.95	£6.95	£12.75	£17.95
<b>Monte Pulciano D' Abbruzzo DOC, Abbruzzo</b> <i>Brilliant attractive and warm ruby-red colour, the bouquet is ample and remarkably complex with various vinous and characteristic tones.</i>	£6.65	£7.85	£13.85	£20.85
<b>Chianti DOCG, Toscana</b> <i>Pleasant and intense with outstanding aromas of red flowers, berries and subtle notes of plums. The flavour is full-bodied with well integrated fine textured tannins and fruit finish.</i>	£6.95	£8.45	£16.15	£24.35
<b>Salice Salentino DOC, Puglia</b> <i>Extraordinary deep red in colour. Intensely fruity notes of cherry and cassis with hints of toasted coffee and dark chocolate.</i>	NA	£8.95	£16.95	£24.85
<b>Bardolino DOC, Veneto</b> <i>Dry and well balanced with a slightly bitter cherry persistency on the palate. This wine is produced from specially selected grapes from the vineyards situated in the South Eastern region of Lake of Benicane, fresh and fruity blend.</i>	NA	NA	£17.45	£27.95
<b>Valpolicella Classico DOC, Veneto</b> <i>Valpolicella Classico is a dry wine with brilliant ruby red colour. It has berries and cherry blossom, along with characteristic spiciness.</i>	NA	NA	NA	£32.95
<b>Merlot Casa Toblino DOC, Trentino</b> <i>With 100% Merlot grapes, this is a dry wine with brilliant ruby red colour. With a fresh aroma but intense and persistent.</i>	NA	NA	NA	£29.35

## FINE WINE

	175ml	250ml	500ml	750ml
<b>Amarone della Valpolicella DOC Classico</b> <i>An incomparable Amarone, made from the ripest, specially selected grape clusters that are hand harvested, specially dried under controlled conditions for 120 days and barrel aged for 2 years in French oak.</i>	NA	NA	£48.75	£71.45
<b>Ripasso della Valpolicella Superiore DOC</b> <i>With dark ruby red colour, this wine is full and intense with notes of cherries, ripe red fruit, jam and light spices such as pepper and cinnamon, hints of grass, dry, fruity, pleasantly well-balanced.</i>	NA	NA	£31.25	£43.95
<b>Barbera d'Asti DOCG, Piemonte</b> <i>Made of 100% Barbera grapes, this is ruby red with purple reflections. The bouquet is intense, with scents of cherries and emerging spicy hints.</i>	NA	NA	NA	£38.95

125 ml available on request



## BEER & CIDER

<b>Peroni Nastro Azzurro</b> 5.1% 330ml.....	£4.15
<b>Moretti</b> 5.2% 330ml .....	£4.15
<b>La Gradisca</b> 5.2% 330ml / 500ml.....	£5.35 / £7.35
<b>La Tabacchiera</b> 9% 500ml .....	£9.95
<b>Mastri Birrai Umbri</b>	
<b>Yellow</b> 5.0% 750ml .....	£12.35
<b>Red</b> 5.5% 750ml .....	£12.45
<b>La Midona</b> 6.5% 500ml .....	£7.15
<b>La Volpina</b> 6.5% 500ml .....	£8.15
<b>Peroni Libera</b> 0% alcohol 330ml.....	£3.95
<b>Italian Craft Cider</b> 5% 500ml.....	£7.45

## SPIRITS & MIXERS

25ml measures			
<b>Gin &amp; Tonic</b>	£6.35	<b>Gin/Vodka</b>	from £5.45
<b>Gin &amp; Lemon</b>	£6.35	<b>Limoncello/Sambuca</b>	from £3.95
<b>Whisky &amp; Cola</b>	£6.35	<b>Montenegro/Amari</b>	from £3.95
<b>Vodka &amp; Lemonade</b>	£6.55	<b>Whisky/Grappe</b>	from £5.70
		<b>Cognac</b>	from £5.90

## SOFT DRINKS

<b>San Pellegrino</b>	
<b>Orange, Lemon, Blood Orange</b> .....	£2.45
<b>Coca Cola</b> .....	£2.45
<b>Diet Coke</b> .....	£2.40
<b>Zuegg Juices by the bottle</b> 200ml .....	£2.85
<b>Fruit Juices by the glass</b> 175ml .....	£2.15
<b>Natural Italian Water</b> 750ml .....	£3.15
<b>Sparkling Italian Water</b> 750ml .....	£3.85

## COCKTAILS

<b>Aperol Spritz</b> .....	£7.95
<i>Classic Italian aperitivo with Aperol, Prosecco, Soda Water</i>	
<b>Raspberry Caipiroska</b> .....	£8.95
<i>The Caipiroska is the most popular of the many twists on the Brazilian Caipirinha, the Raspberry Caipiroska is zesty and delicious to drink. Vodka, Fresh Raspberry, Sugar, Fresh Lime</i>	
<b>PornStar Martini</b> .....	£8.45
<i>Vanilla Vodka, Passoa liqueur, passion-fruit purée, lime juice and sugar shaken and finely strained. Served with a shot of Champagne on the side</i>	
<b>Old Fashioned</b> .....	£8.95
<i>Classic strong Whiskey, American Bourbon, Rum, few drops of Orange and ice</i>	
<b>Tom Collins</b> .....	£8.95
<i>The Tom Collins is one of the simplest long drinks, such a classic that it's had a glass named after it. Dry Gin, Fresh Lemon Juice, Brown Sugar</i>	
<b>Long Island Iced Tea</b> .....	£8.95
<i>The Long Island Iced Tea is a classic cooler that peaked in popularity during the 1980s. Vodka, White Rum, Dry Gin, Triple Sec, Fresh Lemon Juice, Cola</i>	
<b>Negroni Sbagliato</b> .....	£9.15
<i>This classic Italian cocktail is loved by bartenders for its subtle bitterness and use of Vermouth. Prosecco, Vermouth Red, Campari</i>	
<b>Mojito</b> .....	£8.95
<i>Delivering zesty lime with fresh mint and a backbone of crystal clear White Rum, Mojito is perfect for any party! White Rum, Sugar, Lime, Mint</i>	
<b>Manhattan</b> .....	£8.45
<i>The gin to the Martini cocktail's young, the Manhattan is one of the all-time great classic cocktails. Single Malt Whiskey, Vermouth, Angostura Bitters, Orange</i>	
<b>Amaretto Sour</b> .....	£8.95
<i>Rounded, soft, oaky notes are cut through with lemony citrus in this revamped old-classic. Amaretto Liqueur, Fresh Lemon Juice, Orange Bitters, Egg White Powder</i>	
<b>Espresso Martini</b> .....	£8.95
<i>Espresso Martini is a very modern drink based on an old classic, with a clean clear delivery of vodka, rich creamy flavours and a touch of delicious bitterness. Vodka, Kahlua, Espresso Coffee</i>	
<b>Bellini</b> .....	£9.85
<i>This famous cocktail was invented at Harry's Bar, Venice, in 1934. The combination of peach juice and fizz is almost acceptable at breakfast. White Peach Puree, Prosecco</i>	
<b>American</b> .....	£8.95
<i>A cocktail you'll love at first sip. In fact they say that once you've tried it you'll never get tired of its special texture and striking mixture of flavours. Campari, Red Vermouth, Soda Water</i>	
<b>Kir Royale</b> .....	£9.95
<i>Named for a popular mayor in post-war France, Kir drinks combine Blackcurrant Liqueur with various wines. Our version is with Crème de Cassis and Prosecco Crème de Cassis, Prosecco</i>	
<b>Limoncello Bon Bon</b> .....	£8.95
<i>Limoncello isn't just a digestif, dare we say we actually prefer it as a cocktail. Absolute Vanilla Vodka, Limoncello from Sorrento, Fresh Lemon Juice</i>	
<b>Negroni</b> .....	£8.95
<i>With its simple composition of equal parts Gin, Vermouth and Campari, the dry and zingy Negroni is one of the punchiest cocktails around. Campari, Vermouth Rosso, Gin</i>	