EST. 2019

SAPORE

OSTERIA

Salads and Appetizers

Calamaretti Saltati Pomodoro e Basilico 120
Baby Squid Sautéed with Cherry Tomatoes and Basil

P **Burrata Rucola e Prosciutto** 250
Burrata Cheese, Rocket Salad and Parma Ham

P **Porchetta** 130
Baked Pork Belly with Wild Fennel

V **Bruschetta al Pomodoro** 58
Classic Italian Toasted Bread with Tomato

Polpette Di Carne 108
Fried Meatballs in Tomato Sauce

V **Caprese** 180
Tomato, Mozzarella and Basil

Carpaccio Di Manzo 178
Beef Carpaccio with Rocket and Parmesan Cream

V **Verdure Miste Grigliate** 68
Grilled Capsicum, Eggplant, Zucchini, Tomatoes, Mushrooms and Asparagus

N **Rucola Pere Noci** 98
V *Rocket, Pear, Walnuts and Parmesan Cheese*

Zuppe-Soup.

Spinaci e Patate con Gamberi Saltati e Pane Tostato Alle Erbe 78
Creamy Soup with Sautéed Prawns and Herb Roasted Croutons

V **Funghi Selvatici** 68
Wild Mushroom

Pasta and Risotto

Tagliatelle Funghi e Pancetta 148
P *Tagliatelle Pasta with Wild Mushrooms and Pancetta*

Pappardelle Al Ragu D'Agnello 168
Pappardelle with Lamb Ragu

Orecchiette con Crema di Cannellini Cozze Pomodorini e Pecorino 130
Orecchiette Pasta with Cream of Cannellini Bean Mussels, Cherry Tomatoes and Pecorino Cheese

V **Risotto Funghi Misti** 148
Wild Mushroom Risotto

Tagliatelle alla Bolognese 138
Pasta with Beef Bolognese

V **Spaghetti Aglio E Olio** 110
Spaghetti with Virgin Olive Oil, Garlic and Chili

P **Spaghetti Carbonara** 148
Pasta with Egg, Pecorino and Pancetta

Spaghetti allo Scoglio 398
Pasta with Seafood (good for 2 people)

P **Cavatelli Pancetta Patate e Rucula** 168
Cavatelli Pasta with Pancetta, Potatoes and Rocket

Beef Lasagna Bolognese 138
Lasagna with Bolognese Sauce

V **Gnocchi Al Pesto di Basilico** 168
Gnocchi with Basil Pesto

V **Tortelloni Ricotta Cheese e Funghi** 188
Ricotta Cheese and Mushroom Tortelloni

Main Course

P **Braciola di Maiale Grigliata con Patate Cavolo Marinato Salsa alla Senape** 278
Grilled Pork Chop with Marinated Cabbage, Potatoes and Mustard Sauce

N **Merluzzo Gratinato con Panatura alla Frutta Secca e Broccoli Ripassati** 488
Cod Gratin with Dried Nuts, Breadcrumbs and Pan-Fried Broccoli

Pesce Del Giorno Al Cartoccio 288
Fish of The Day Baked in Paper

Tagliata di Manzo Funghi e Salsa al Parmigiano 408
Grilled Wagyu Sirloin with Mushroom and Parmesan Cheese Sauce

Filetto di Manzo Crema di Spinachi Patate e Salsa al Vino Rosso 408
Grilled Australian Beef Tenderloin with Cream of Spinach, Potatoes and Red Wine Sauce

Costolette d'Agnello in Crosta di Pepe Zucchine alla Menta e Patate al Forno 498
Lamb Rack in Pepper Crust with Mint, Zucchini and Potato

Pollo alla Diavola con Patate e Verdure 278
Spicy Chicken Diavola with Grilled Vegetables

Polpo Grigliato con Insalata di Cannellini Sedano e Pane Agliato 238
Grilled Octopus with Cannellini Beans, Celery and Bread

Pizza

V **Margherita** 98
Tomato, Mozzarella and Basil

P **Capricciosa** 138
Tomato, Mozzarella, Artichoke, Olive, Parma Ham, Mushrooms

Quattro Formaggi 160
Tomato and Four Cheese

P **Diavola** 138
Tomato, Mozzarella, Salami, Chili

P **Proscuitto e Funghi** 158
Tomato, Mozzarella, Mushroom and Parma Ham

P **Parma, Rucola e Parmigiano** 158
Tomatoes, Mozzarella,Parma Ham, Rocket and Parmesan Cheese

Pizza A Piacere 198
Create Your Own Pizza
Tomatoes and Mozzarella with Your Choices Ingredients:
Maximum 4 items:
Artichokes, Green Olives, Black Olives, Sliced Ham, Salami, Peppers, Onions, Spinach, Mushrooms, Gorgonzola Cheese, Anchovies, Capers, Chili Flakes

Dolci

Tiramisu 98
Marscapone Cream and Pavesini Biscuits

Homemade Gelato 60
Vanilla, Chocolate, Coffee, Tiramisu

Salame Di Cioccolato 78
Chocolate Salami

Semifreddo Al Caffee 88
Espresso Parfait

All prices are subject to 10% government tax and 11% service charge

Signature Dish · P Contains Pork · Rooted in Nature · N Contains Nut · V Vegetarian