

VINO & CUCINA ITALIANA

# SAPORI



CAP ST GEORGES

# SAPORI MENU

## ALLERGENS

**1.** Celery **2.** Gluten **3.** Crustaceans **4.** Eggs **5.** Fish **6.** Lupin **7.** Milk and Dairy  
**8.** Mollusk **9.** Mustard **10.** Nuts **11.** Peanuts **12.** Sesame **13.** Soya **14.** Sulphur Dioxide

Please note that most of our creations contain ingredients which may cause allergies (nuts, gluten, etc).  
Our staff and Management are at your disposal should you require any clarification as to the products used for the preparation of our menu.

All prices are in Euro and include VAT

## SALADS AND APPETIZERS

<b>CAPRESE SALAD</b> <sup>(7)</sup> Burrata, tomatoes, basil, black olives	<b>18</b>
<b>BETROOT &amp; STRACCIATELLA</b> <sup>(7, 2)</sup> Roasted beetroot, Stracciatella cheese	<b>18</b>
<b>RUCOLA SALAD WITH SHRIMPS</b> <sup>(3, 7, 9)</sup> Rucola leaves, marinated shrimps, mustard dressing	<b>20</b>
<b>BEEF TONNATO</b> <sup>(5, 4, 9, 7)</sup> Slices of aromatic beef tenderloin, tuna sauce, capers, anchovies	<b>27</b>
<b>SALMON CARPACCIO</b> <sup>(5)</sup> Sliced salmon, rosemary, avocado mousse, green apple	<b>22</b>
<b>GAMBERO ROSSO CARPACCIO</b> <sup>(3, 5, 7)</sup> Marinated slices of shrimps, red caviar, citrus dressing, creamy cheese	<b>26</b>
<b>AUBERGINES ALLA PARMIGIANA</b> <sup>(7)</sup> Baked aubergines, mozzarella, tomatoes	<b>18</b>

## SOUP

<b>MINISTRONE</b> <sup>(10, 7, 1, 4)</sup> Vegetables & pasta soup, pesto sauce	<b>14</b>
<b>GASPACHIO</b> <sup>(3, 7)</sup> Shrimps, Burrata cheese, black olives	<b>16</b>



## PASTA & RISOTTO

<b>SPAGHETTI CARBONARA</b> <sup>(2, 7)</sup> Cured guanciale, eggs, Pecorino romano	<b>22</b>
<b>LOBSTER LINGUINE</b> <sup>(3, 7)</sup> Cuttle ink linguine, lobster tail, asparagus	<b>52</b>
<b>LINGUINE ADRIATICO</b> <sup>(3, 8, 2, 7)</sup> Mussels, scallops, shrimps, fennel cream	<b>28</b>
<b>LOBSTER &amp; CRAB RAVIOLI</b> <sup>(3, 2, 14, 5, 7)</sup> Tomato creamy sauce, red caviar, vodka	<b>28</b>
<b>RAVIOLI MAREMMANA</b> <sup>(2, 1, 7, 14)</sup> Ricotta, spinach, Tuscan ragout	<b>24</b>
<b>PAPPARDELLE PESTO &amp; STRACCIATELLA</b> <sup>(2, 7, 10)</sup> Fresh basil, creamy cheese & toasted pine nuts	<b>24</b>
<b>TAGLIATELLE ALLA NAPOLITANA</b> <sup>(2, 5, 7)</sup> Cherry tomatoes, anchovies, capers, garlic, Mozzarella	<b>22</b>
<b>SMOKED RISOTTO</b> <sup>(7, 9, 2)</sup> Parmesan broth, fresh beef marinated in Colatura Di Alici	<b>26</b>
<b>BLACK RISOTTO</b> <sup>(7, 2, 9, 8)</sup> Marinated raw scallops, green peas	<b>28</b>
<b>RISO DI SEMOLA</b> <sup>(2, 3, 7)</sup> Orzo, zucchini cream & shimps	<b>24</b>



## TRUFFLES

<b>TRUFFLE BRUSCHETTA</b> <sup>(2, 7)</sup> Stracciatella, truffle	<b>18</b>
<b>SPINACH &amp; TRUFFLE SALAD</b> <sup>(7, 10)</sup> Baby spinach, truffle, beetroot, mushrooms, walnuts, creamy cheese	<b>24</b>
<b>TRUFFLE TAGLIOLINI</b> <sup>(2, 4, 7)</sup> Tagliolini, creamy truffle sauce, Parmesan espuma	<b>28</b>
<b>MUSHROOMS &amp; TRUFFLE RISOTTO</b> <sup>(7, 14)</sup> Mushrooms, truffle, Parmesan	<b>28</b>
<b>SEABASS WITH FENNEL CREAM &amp; TRUFFLE</b> <sup>(5, 7)</sup> Seabass fillet, truffle, fennel, mushrooms	<b>38</b>
<b>BEEF ROSSINI</b> <sup>(5, 1, 7)</sup> Beef tenderloin, foie grass, truffle toasted bread, Beef jus, asparagus	<b>46</b>
<b>PIZZA STRACCIATELLA &amp; TRUFFLE</b> <sup>(2, 7)</sup> Mozzarella, Stracciatella, truffle	<b>26</b>
<b>PANNACOTTA WITH HAZELNUT &amp; TRUFFLE</b> <sup>(2, 4, 10, 11, 12)</sup> Crumble bisquit, hazelnuts, truffle	<b>14</b>



## MAIN COURSE

<b>RIBEYE</b> <sup>(4, 9)</sup>	<b>48</b>
Grilled beef ribeye, pomegranate juice, asparagus, bolzanina eggs	
<b>CHICKEN DIAVOLA</b> <sup>(4)</sup>	<b>32</b>
Grilled baby chicken, Calabrian sauce	
<b>LAMB BOCCONCINI</b> <sup>(13, 12)</sup>	<b>34</b>
Tender lamb cubes, smoked aubergine, fresh coriander	
<b>VEAL SCALOPPINI</b> <sup>(2, 7)</sup>	<b>38</b>
Pan fried tenderloin, lemon cream sauce, sauteed mushrooms	
<b>BLACK COD</b> <sup>(5)</sup>	<b>46</b>
Baked black cod, tomato & wine sauce, green olive oil, black olives	
<b>SALMON</b> <sup>(5, 7, 12, 13)</sup>	<b>28</b>
Sous vide salmon fillet, Green peas cream, Sicilian sauce	
<b>OCTOPUS</b> <sup>(8, 7)</sup>	<b>36</b>
Grilled octopus leg, green vegetables, zucchini cream	

## VEGAN

<b>GREEN SALAD WITH CUCUMBER GASPACHIO</b> <sup>(10, 12, 13)</sup>	<b>18</b>
Zucchini, broccoli, edamame, grilled avocado, yellow beets	
<b>CASARECCE ARRABBIATA</b> <sup>(2)</sup>	<b>22</b>
Tomatoes, garlic, peperoncino	
<b>PIZZA MARGHERITA</b> <sup>(7, 2)</sup>	<b>22</b>
Tomatoes, cheese, basil	
<b>MUSHROOM BOCCONCINI</b> <sup>(13, 12)</sup>	<b>22</b>
Porcini mushrooms, smoked aubergine, fresh coriander	



## PIZZA & FOCACCIA

<b>PIZZA MARGHERITA</b> <sup>(7, 2)</sup> Mozzarella, tomatoes, basil	<b>22</b>
<b>PIZZA FOUR CHEESES</b> <sup>(7, 2)</sup> Provolone, Parmesan, Mozzarella and Gorgonzola	<b>22</b>
<b>PIZZA DEL DUCA</b> Pecorino, Gorgonzola, pork sausage, guanciale	<b>22</b>
<b>PIZZA PROSCIUTTO &amp; MUSHROOMS</b> <sup>(7, 2)</sup> Mozzarella, prosciutto, porcini, portobellini, white mushrooms	<b>22</b>
<b>PIZZA TUNA &amp; ZUCCHINI</b> <sup>(7, 2, 5)</sup> Mozzarella, Tuna chunks, zucchini, red onion	<b>22</b>
<b>PIZZA CALABRIA</b> <sup>(7, 2)</sup> Mozzarella, tomatoes, basil, Calabria salami	<b>22</b>
<b>PIZZA RUCOLA &amp; SHRIMPS</b> <sup>(7, 2, 3)</sup> Mozzarella, rocket, shrimps	<b>24</b>
<b>FOCACCIA</b> • with rosemarino • with garlic olive oil • with tomatoes & red onions	<b>16</b>

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## DESSERTS

<b>TIRAMISU</b> (2, 4, 10, 11, 12) Mascarpone cheese, savoiardi, espresso	<b>12</b>
<b>LIMONE</b> (2, 4, 10, 11, 12) Chocolate lemon mousse, passion fruit confit	<b>12</b>
<b>SEMIFREDDO CHOCOLATE &amp; PISTACHIO</b> (2, 4, 10, 11, 12) Dark chocolate pistachio praline	<b>12</b>
<b>WHITE CHOCOLATE SOUP</b> (2, 4, 10, 11, 12) Madagascar vanilla & berries	<b>12</b>
<b>VANILLA PANNACOTTA</b> (2, 4, 10, 11, 12) Red Forest Fruit	<b>12</b>
<b>PROFITEROLE</b> (2, 4, 10, 11, 12) Gianduja, Amarena cherries	<b>12</b>
<b>ASSORTED GELATO</b> (Per scoop) <sup>(7)</sup>	<b>3.5</b>