



I SAPORI
Spring and summer menu

Credit card surcharge 1.5%
BYO wine only \$10 per bottle
Gluten free options available \$4



PANE E INSALATE

Garlic Bread

\$8.50

Toasted pane di casa with garlic butter, finished with a touch of fresh parsley

Bruschetta

\$12.50

Toasted pane di casa topped with fresh tomato, garlic, basil, olive oil, and grilled mozzarella cheese

Olive

\$12.50

Warm olives with garlic, chilli, and herbs served with fresh pane di casa

Rucola Salad

\$16.50

Wild rocket, roasted pumpkin, pine nuts, shaved parmesan cheese, drizzled with a balsamic dressing

Sapori Salad

\$18.50

Baby Coz lettuce, bocconcini, tomato, and olives tossed in our Sapori dressing



ENTREE

Fiori di Zucchine

\$21.50

Tempura battered Zucchini flowers filled with ricotta and spinach

Burrata

\$24.50

Burrata cheese with roasted tomatoes served with pane di casa

Gamberi con Kafiti

\$24.50

King prawns wrapped in kafiti pastry and served with salsa Verde

Carpaccio di pesce

\$27.50

Thinly slice Salmon carpaccio served with a zesty lemon dressing finished with capers and fresh dill

Antipasto

\$31.50

A selection of cured Italian meats, vegetables and cheese

Cozze

\$29.50

Australian local mussels cooked in rich tomato sauce, white wine, garlic and chilli Served with pane di casa



PASTA

Gnocchi Bolognese **\$31.50**

House made potato gnocchi traditionally served with a rich beef, tomato ragu`

Tortelloni Burro e Salvia **\$29.50**

Tortelloni pasta filled with ricotta and spinach topped with burnt butter sage and nutmeg

Penne Noma **\$29.50**

Penne pasta in a traditional tomato sauce with eggplant, ricotta and basil

Spaghetti Portofino **\$31.50**

Spaghetti with fresh Australian king prawns, olive oil, garlic, chilli and parsley

Penne Ercole **\$29.50**

Penne pasta with thinly sliced veal, garlic, chilli and rocket in a light tomato sauce

Nero di Seppia **\$35.50**

Squid ink spaghetti with fresh Australian crab, garlic, cream, and pomegranate

Spaghetti Marinara **\$36.50**

Spaghetti with fresh seafood cooked with garlic, chilli and Napolitana sauce



MAIN

Vitello Valdostana **\$38.50**

Tender veal scallopini topped with prosciutto, sage, melted mozzarella cheese in a white wine sauce

Spiedini di carne **\$37.50**

Italian pork sausage, chicken and lamb grilled on skewers with capsicum accompanied with roasted potato

Filetto di Manzo **\$43.50**

250g premium eye fillet served with potato gratin and spinach, finished with a truffle mushroom sauce

Galletto **\$37.50**

Grilled Spatchcock chicken marinated in sweet paprika, garlic, chili and rosemary accompanied with roasted potato

Pesce del giorno **\$MP**

Pan-fried fish of the day with Lemon and butter sauce, served with seasonal vegetables

Gamberoni **\$49.50**

South Australian butterflied king prawns cooked in a garlic butter sauce, served with salad



DOLCI

Tiramisu \$14.50

Layers of Savoiardi biscuits soaked in espresso and coffee liqueur, with smooth mascarpone cream and a sprinkle of chocolate

Torta Di Pera e Ricotta \$14.50

Hazelnut cake delicately infused with pear poaching liquor, and a creamy ricotta and pear filling

Panna cotta \$14.50

Chocolate panna cotta served with a raspberry coulis

Torta Caprese al Limone \$14.50

Flourless lemon, white chocolate and almond cake served with mascarpone cream

Affogato \$18.50

Espresso coffee served with vanilla gelato and Frangelico liqueur

Caffe` e Biscotti \$14.50

Italian Moka pot coffee for two, served with a selection of traditional Italian biscotti

Gelato (3 scoops)

\$12.50

Coffee	Chocolate	Lemon
Vanilla	Pistachio	Hazelnut