



ORE

ITALIAN
HEN



HAPPY HOUR

SAPORE LAGER PINT £4.5

2 COCKTAILS FOR £15

5 - 6PM EVERY DAY. ASTERISKED COCKTAILS ONLY

2 & 3 COURSE MENU

2 COURSES - 20PP 3 COURSES - 25PP

SUNDAY TO THURSDAY UNTIL 6PM, ON *ASTERISKED ITEMS

FOR DAILY SPECIALS

see our specials board

ASK FOR OUR PUDDING MENU

A BIT OF ITALIAN

EV Olive Oil *Extra Virgin Olive Oil*

Fior di Latte *Unlike Mozzarella this is 100% Cow's Milk*

Fregola *A typical pearl shaped giant cous cous originated in Sardinia*

Friarielli *A type of Broccoli, slightly bitter, leafy green vegetables also known as broccoli rabe*

Guanciale *Pig Cheeks*

Nerano *A typical Neapolitan recipe*

N'duja *Spicy Spreadable Sausage*

Pecorino *Sheep Cheese*

Salame Spinata *Spicy Salami from Calabrian Region*

Strianese Tomato *Plum Tomato from Striano Village*

Sugo *Slow Cooked Tomato Sauce*

As we move toward a cashless society, it is becoming harder for guests to leave a small tip for our team, So we have taken a step of adding a discretionary 10% contribution to your bill. Every Penny Goes to the team. If for any reason you would prefer not to leave a tip, please let us know and we will remove immediately.

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SAP

MODERN
KITCHEN



APERITIVO TO SHARE

PANE & OLIVE 7

Sourdough Bread, EV Olive Oil, Balsamic Vinegar,
Nocellara Olives

PANE ALL'AGLIO 7

Confit Garlic Bread

PANE AL FORMAGGIO 8

Confit Garlic Bread, Fior di Latte

PANE AL POMODORO 8

Confit Garlic Bread, Strianese Tomato Sauce

SCARPETTA 7

In Italy, Scarpetta means sopping up all the sauce left on
your plate or in the pot with bread. A great appetizer!
Our own rich Tomato Sugo, Toasted Bread

ANTIPASTI STARTERS

CROCCHÈ BRONTE* 9

Potato Croquette, Melted Mozzarella, Mortadella,
Pistachio Pesto

BRUSCHETTA CLASSICA* 8

Sicilian Pachino Tomato, EV Olive Oil, Garlic, Oregano,
Toasted Sourdough

GAMBERONI ALLA NDUJA 14

King Prawns, Nduja Garlic Butter, Samphire

ARANCINI 8.5

Saffron Risotto with a core of Bolognese, Salsa Marinara

CUOPPO 13.5

The Ultimate Neapolitan Street Food, Fried Calamari,
King Prawns, Whitebait, Charred Lemon, Tartare Sauce

NONNA'S POLPETTE* 9

Grandma's Recipe Meatballs, Rich Tomato Sauce,
Aged Parmesan, Toasted Sourdough Bread

COZZE ALLA TARANTINA* 9.5 / 18

Steamed Mussels, White Wine, Shallots, Chilli, Cherry
Tomato Sugo, Toasted Sourdough

TAGLIERE DI SALUMI & FORMAGGI 25 2-3 people

Prosciutto San Daniele 24 Months, Salame Milano,
Pancetta, Mortadella, Burratina., Provolone Piccante,
Nocellara Olives, Balsamic Onions, Pickled Aubergine,
Toasted Sourdough Bread

SAPORE

MODERN ITALIAN KITCHEN

PASTA

FREGOLA ALLO SCOGLIO 19.5

Pearl-shaped semolina pasta, Prawns, Calamari, Mussels,
N'duja, Samphire, Cherry Tomato Sugo

RAVIOLI NDUJA & PECORINO 20

Tuscan Fennel Sausage, Shallots, Creamy Gorgonzola Sauce

LASAGNA 16.5

Rich Wild Boar & Beef Ragù, Bechamel Sauce, Fior di Latte,
Aged Parmesan

FREGOLA AL SALMONE 19

Pearl-shaped Semolina Pasta, Lemon & Butter Sauce, Fresh
Salmon, Lemon balm

RIGATONI ALL'ARRABIATA* 15

Cherry Tomato & Sugo, Aged Parmesan, Fresh Chilli

SPAGHETTI CARBONARA* 16

Original Recipe, Guanciale, Egg Yolk, Black Pepper,
Pecorino Cheese

SPAGHETTI ALLA NERANO* 16

Courgette, Pecorino & Parmesan Cheese, Crispy Courgette

RIGATONI AL RAGÙ* 16.5

Slow Cooked Wild Boar & Beef Ragu, Aged Parmesan,
Tomato Sauce

SECONDI PIATTI MAINS

POLLO AI FUNGHI 23

Chicken Wrapped in Prosciutto san Daniele, Spinach,
Creamy Mushroom Sauce, Rosemary Roasted Potatoes

ZUPPA DI PESCE 23

Prawns, Calamari, Mussels, Baby Octopus, Shallots,
Samphire, Chilli, Tomato Sugo, Served with Crostini

PARMIGIANA DI MELENZANE 17

Layers of Aubergine, Fior di Latte, Sugo, Aged Parmesan,
Basil, Baked in the Oven. Served with Homemade Bread
with Rocket & Tomato Salad

PORCHETTA 27

Roasted Belly Pork, Tender Stem Broccoli, Chantenay
Carrots, Mashed Potato, Jus

SALSICCIA & FRIARIELLI 22

Tuscan Fennel Sausage, Neapolitan Broccoli Leafs with
Chilli & Garlic, Toasted Sourdough

TAGLIATA DI CARNE 32

8oz Ribeye Cooked Medium Rare, A Bed of Rocket and
Cherry Tomatoes Salad, Parmesan Shavings, Balsamic
Reduction, French Fries

Peppercorn Sauce 3 | Gorgonzola Sauce 3

FOR DAILY SPECIALS see our specials board

SIDES

FRENCH FRIES 5

FRENCH FRIES TRUFFLE & PARMESAN 6.5

PATATE ARROSTO 5

Rosemary & Garlic Roasted New Potatoes

RUCOLA & POMODORO 6

Rocket, Cherry Tomatoes, Dressing, Balsamic Glaze

FRIARIELLI 5

Neapolitan Leafy Broccoli tips, Chilli & Garlic

TENDER STEM BROCCOLI 6.5

Garlic Butter, Almond Flakes

PIZZA

**Our Neapolitan Home-made Pizza Dough is Fermented
for a minimum of 48 hours.**

**Light & Bubbly, Hand Stretched and topped with Fior
di Latte Mozzarella, Strianese Tomato, Basil & EV Olive Oil.**

SAPORE 17

Meatballs, N'duja, Salame Spinata, Chilli Flakes, Honey

CAPRINA 16

Goats Cheese, Caramelised Onions, Rocket,
Balsamic Glaze

RUSTICA 16

White Pizza base, Pancetta, Mushrooms, Rosemary Potato,
Fior di Latte

MARGHERITA* 11.5

Strianese Tomato, Fior di Latte, Basil, EV Olive Oil

NAPOLETANA 16

White Pizza base, Fennel Sausage, Neapolitan Broccoli
Tips, Chilli, Fior di Latte

AI FORMAGGI* 15.5

White Pizza base, Fior di Latte Mozzarella, Gorgonzola,
Parmigiano, Caramelised Onions. Add Burratina 4

AMERICANA 16

White Pizza base,, Tuscan Fennel Sausage, French Fries

PROSCIUTTO & FUNGHI* 15.5

Ham, Mushrooms

SAN DANIELE 18

Prosciutto San Daniele, Rocket, Parmesan Shavings,
Burrata

NERANO* 16

Courgette Base, Fior di Latte, Courgette Crisp, Provolone
Cheese Fondue

CALZONE PICCATE 18

Ham, Salame Spanate, Leccino Black Olives, Fior di Latte
Mozzarella, topped with Ragù

DIPS

GARLIC AIOLI 2

N'DUJA AIOLI 2

EXTRA PIZZA TOPPINGS

**Nduja, Ham, Bolognese, Prosciutto San Daniele,
Spianata Calabrese, Chicken, Meatballs,
Tuscan Fennel Sausage, Anchovies 2.5 each**

**Mushrooms, Leccino Black Olives, Courgette,
Grilled Aubergine, Sun-dried Tomato, Fior di Latte,
Vegan Cheese, Gorgonzola 1.5 each**

Gluten Free Pizza 3.5 (subject to availability)

SAPORE



saporekendal

21A Stramongate, Kendal, Cumbria LA9 4BH

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Do you have
any Allergies?
Scan this Code.

