

# VENTI SAPORI

A celebration of 20 flavours, designed for generous dining | 22.95

## ANTIPASTI

### Starters

#### MELANZANE

Fried aubergine, *stracciatella* pine nuts & mint

#### CAPRESE

Vine-ripened tomatoes, *mozzarella di bufala*, fresh basil & extra virgin olive oil

#### CALAMARI

Courgette, red pepper & *confit garlic aioli*

#### ARANCINI

Crispy truffle risotto balls, *smoked provola* & Italian cheese sauce

#### BRUSCHETTA GAMBERONI

Toasted sourdough, *pan-fried king prawns* & chilli mayonnaise

#### BRUSCHETTA POMODORO

Toasted sourdough, vine-ripened tomatoes, garlic, *oregano* & *fresh basil*

## SECONDI

### Mains

#### SPAGHETTI CARBONARA

Egg yolk, *guanciale*, Pecorino Romano cheese

#### FETTUCCINE BOLOGNESE

*Slow-cooked beef ragù*, tomato, matured Italian cheese & basil

#### RIGATONI ARRABBIATA

Slow-cooked *tomato & chilli sauce*, garlic & flat leaf parsley

#### RIVA CHEESEBURGER

Beef patty, brioche bun, spicy burger sauce, *spicy relish*, classic burger cheese, lettuce, tomato, onion, gherkin & fries

#### POLLO PICCANTE

Marinated chicken thigh, courgette & pepper skewer, spicy *salsa rosso* rocket & flat leaf parsley

#### ORATA CON LENTICCHIE

Baked sea bream fillet, braised lentils, *tomato & herb salsa*

#### POLPETTE

Beef & pork meatballs, tomato, *chilli & basil sauce*, toasted sourdough

#### CAESAR CON COTOLETTA

Crispy breaded chicken slices, gem lettuce, *Parmesan*, pancetta, *anchovies* & garlic sourdough croutons


#### LINGUINE GAMBERONI

Wild red prawn, king prawns, vine-ripened tomatoes, *chilli & garlic*

#### PIZZA DIAVOLA

*San Marzano tomato*, spicy salami, 'nduja, mozzarella, pickled hot peppers, fresh chillies

#### PIZZA ZUCCHINE E TARTUFO

White base, *truffle cream*, mozzarella, courgette ribbons, chestnut mushrooms, chilli & basil  
*Can be made vegan* 

## SUNDAY ROAST

Only available on Sundays | £3.00 supplement

#### POLLO

Herb roasted chicken

#### VEGANO

Mixed nut roast

#### MANZO

Roasted beef rump, served pink or well done

#### PORCHETTA

*Slow roasted pork belly*, rosemary, garlic & sage

### Trimmings Included

Roast Potatoes | Maple Glazed Carrots | Braised Red Cabbage  
Seasonal Greens | Bone Marrow Gravy | Yorkshire Pudding

\*2 courses for £22.95

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

 Vegetarian  Vegan

Allergens & Calories  
Scan this code



Venti Sapori SS26

# VENTI SAPORI



RIVA  
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