

Saporo Vero

Eat fresh feel good

AUTHENTIC WOOD FIRED

PIZZA

LASAGNE RAVIOLI

CALZONI PAPPARDELLE

BRUSCHETTA FOCACCIA

PACCHERI BOLOGNESE

CANNELLONI GNOCCHI

FOOD

MENU

STARTERS

- Taste of Sicily Olives VVG**£3.95
Big Green Olives sourced from Sicily
- Classic Italian Bruschetta VVG**£6.95
Sourdough Bread, with Cherry Tomato, Garlic, Oregano, Basil and Extra Virgin Olive Oil
- Garlic Focaccia V**£6.80
Our own Pizza Base with Fresh Garlic, Extra Virgin Olive Oil, Rosemary and Garlic Butter
- Salsiccie Brasate al Vino Rosso con Polenta**£10.95
The Freshest Sausage Patty Grilled in the Wood Fired Oven and cooked with Montepulciano Wine Sauce and served with Polenta
- Avocado Prawns FMC**£8.95
Avocado, Prawns, served in Cocktail Sauce
- Mixed Crostini**£11.95
Spicy N'duja di Spilinga, Porcini Mushrooms and Gorgonzola Cheese, Goats Cheese with Honey, Roman style Artichokes with grilled cooked Ham
- Parmigiana di Melanzane al Forno V**£11.15
Classic Mamma's Dish made with Aubergines, Tomato Sauce Basil and Scamorza
- Guazzetto di Moscardini e Gamberi FMC**£13.95
King Prawns and Octopus in Light Tomato Sauce, Garlic, Olives and Capers
- Pepata di Cozze FMC**£11.95
Fresh mussels in white wine sauce garlic, parsley

FOR SHARING

- Sapore Vero Platter**£21.95
Tray of Salumi, Artichokes, Sicilian Sun-Dried Tomatoes, Scamorza Affumicata, Olives, Buffalo Mozzarella
- Tray of Salumi**£15.95
Italian Charcuterie Served with Cheese and Fresh Baked Focaccia
- Burrata con Cipolle Caramellate su Letto di Rucola con Prosciutto Crudo e Focaccia (Puglia)**£15.95
Fresh Burrata Mozzarella with Homemade Caramelized Onion, 12 Month Cured Parma Ham and Fresh Baked Focaccia

SALAD

- Sapore Vero Salad FMC**main £11.95
Avocado, Rocket, Tuna in Olive Oil, Red Onion, Cherry Tomatoes, Black Olives, Buffalo Mozzarella
- Fagiolini, Tuna, Eggs FMC**main £10.95
Green Beans, Tuna, Free Range Boiled Egg, Red Onion, Capers and Extra Virgin Olive Oil
- Caprese Salad V**side £7.95
DOP Buffalo Mozzarella with Fresh Cut Tomatoes, Extra Virgin Olive Oil and Fresh Basil
- Rocket Salad V**side £6.95
Rocket, Cherry Tomatoes, Spring Red Onion and Olives
- Warm Freshly Cut Grilled Veg VVG**£10.95
Grilled Courgettes, Aubergines, Mixed Peppers, Rocket and Black Olives

PASTA

- Traditional Homemade Lasagne alla Bolognese**£14.95
Layers of Egg Lasagne Sheets with Homemade Bolognese Sauce, Mozzarella, Parmesan and Fresh Basil
- Cannelloni Spinach & Ricotta V**£13.95
Durum Wheat Pasta Filled with Ricotta & Spinach covered with a light Homemade Tomato Sauce, Parmesan and Fresh Basil
- Ravioli Wild Boar with Bolognese Ragu'**£13.95
Homemade ravioli filled with wild boar and served with traditional ragu' Bolognese
- Agnoli Ravioli con Burrata and Tartufo Nero VN**£14.95
Fresh ravioli filled with burrata and black truffle served with Porcini mushrooms, cherry tomatoes, in light wine sauce, walnuts
- Pappardelle Bolognese**£12.95
Durum Wheat Pasta with Homemade Beef Bolognese Sauce, Parmesan and Basil
- Penne Arrabiata V**£11.95
Classic Penne Pasta with Tomato Sauce, Garlic and Spicy Chilli

SPECIAL PASTA

- Paccheri Sapore Vero**£15.85
Artisanal Paccheri with Fresh Sausage, Porcini Mushrooms, Scamorzas and Cream
- Paccheri ai Gamberi e Porcini FMC**£15.95
Artisanal paccheri pasta with porcini mushrooms, king prawns, cherry tomatoes and a drizzle of white wine
- Beef Shin Ravioli**£17.95
Artisanal made Ravioli filled with Beef Shin Ragu served with Spicy N'duja, Mascarpone and Parmesan
- Tagliolini ai Frutti di Mare FMC**£18.95
Artisanal Black Tagliolini with Tiger Prawns, Fresh Mussels, Calamari and Seabass in Light Wine Sauce



UNICA pizza dough is made with a unique blend of different flours that imbues healthiness and well being, packed with more fibre, more vitamins and wonderful antioxidants that combined offer superb digestive qualities as well as tantalizing the taste buds and creates flavours to savour.

All our Pizza are made with UNICA base.

VEGAN OPTION AND GF OPTION AVAILABLE. GF IS NOT FOR COELIAC OR SEVERE ALLERGY TO GLUTEN BECAUSE THE BASE IS PREPARED AND COOKED IN THE SAME OVEN AS THE CLASSIC PIZZAS.

V- VEGETARIAN VVG - VEGAN N - NUTS - SPICY FMC- FISH/MOLLUSKS/CRUSTACEANS

ALL DISHES ARE PREPARED IN AN ENVIRONMENT THAT IS NOT FREE FROM NUTS, SEEDS, GLUTEN OR LACTOSE. THEREFORE ALL DISHES MAY CONTAIN TRACES OF THESE AND OTHER ALLERGENS. IF YOU HAVE ANY CONCERNS ABOUT THE PRESENCE OF ALLERGENS IN ANY OF OUR MENU ITEMS, PLEASE ASK A MEMBER OF STAFF WHO WILL BE HAPPY TO HELP YOU.

RAVIOLI FOCACCIA FORMAGGI PACCHERI PAPPARDELLE GNOCCHI LASAGNE

CLASSIC PIZZA

Sapore Vero 	£14.95
<i>BIO Tomato, Mozzarella, Crispy Pancetta, Spicy N'duja and Fresh Buffalo Burrata</i>	
Sapore Vero on the Road Pizza 	£14.95
<i>Bio Tomato, Mozzarella, cooked Ham, Spicy Spianata, Spicy N'duja, Speck</i>	
Marinara VVG	£9.15
<i>BIO Tomato, Garlic and Fresh Basil</i>	
Margherita V	£10.95
<i>BIO Tomato, Mozzarella and Fresh Basil</i>	
Salame Milano	£11.45
<i>BIO Tomato, Mozzarella and Salame Milano</i>	
Napoletana FMC	£10.95
<i>BIO Tomato, Mozzarella, Anchovies, Capers and Olives</i>	
Parma	£14.95
<i>BIO Tomato, Mozzarella, Rocket, Parma Ham and Slivers of Parmesan</i>	
Prosciutto e Funghi	£13.45
<i>BIO Tomato, Mozzarella, Cooked Ham and Mushrooms</i>	
Vegetariana V	£13.95
<i>BIO Tomato, Mozzarella, Aubergines, Courgettes and Peppers</i>	
Calabrese 	£13.65
<i>BIO Tomato, Mozzarella, N'duja Sausage from Calabria and Black Olives</i>	
4 Stagioni	£13.95
<i>BIO Tomato, Mozzarella, Cooked Ham, Artichokes, Mushrooms and Black Olives</i>	
Golosa V	£13.95
<i>BIO Tomato, Mozzarella, Caramelized Onion, Spinach and Goat Cheese</i>	
Pollo Classic 	£14.65
<i>BIO Tomato, Mozzarella, Wood Fired Oven Roasted Chicken, Mixed Peppers, Fresh Red Onion, Olives and Fresh Chilli</i>	
Milanese 	£14.65
<i>BIO Tomato, Mozzarella, N'duja Sausage, Aubergines and Fresh Sausage</i>	
Mixed Salumi	£14.45
<i>BIO Tomato, Mozzarella, Cooked Ham, Spianata and Speck</i>	
Fiorentina V	£13.45
<i>BIO Tomato, Mozzarella, Spinach and Egg</i>	
La Piccante 	£13.95
<i>Bio Tomato, Mozzarella, Spicy Homemade Sausage, Porcini Topped with Fresh Buffalo Mozzarella and Rocket</i>	
Pizza Parmigiana di Melanzane V	£14.95
<i>Bio Tomato, Mozzarella, Parmigiana Aubergines and Scamorza Cheese</i>	

NO TOMATO PIZZA

Venafrò Pizza	£14.95
<i>Mozzarella, Friarielli, Spicy Spianata, Fresh Chilli</i>	
Mediterranea V	£14.25
<i>Mozzarella, Sicilian Sun-Dried Tomatoes, Courgettes, Buffalo Mozzarella, Basil, Extra Virgin Olive Oil</i>	
4 Formaggi, Noci, Porcini N	£13.95
<i>Mozzarella, Pecorino, Parmesan and Gorgonzola Cheese with Walnuts and Porcini Mushrooms</i>	
Friarielli & Salsiccia	£13.45
<i>Mozzarella, Provola, Fresh Sausage and Friarielli (Wild Broccoli)</i>	
Calzone Carbonara	£13.95
<i>The Classic Carbonara but in Calzone Shape (Pecorino, Egg, Guanciale)</i>	

VEGAN PIZZA

Vegan Margherita VVG	£11.95
<i>BIO Tomato, Vegan Cheese, Basil</i>	
Vegana ai Peperoni VVG	£12.95
<i>Mix Peppers Cream, Vegan Cheese, Onion, Sundried Tomatoes</i>	
Vegan Lush VVG	£14.95
<i>Spinach Cream, Aubergines Polpette, Vegan Cheese and Sunblush Tomatoes</i>	
Ortolana VVG	£14.95
<i>BIO Tomato, Vegan Cheese, Grilled Aubergines, Mix Peppers, Grilled Zucchini and Black Olives</i>	

ADD EXTRA TOPPING

<i>Extra Mozzarella, Parmesan, Goat Cheese, Pecorino, Buffalo Mozzarella, Mushrooms, Courgette, Mixed Peppers, Aubergines, Rocket, Olives, Spinach, other Veg</i>	£1.70 each
<i>Extra Salame, Spianata, N'duja Sausage, Ham, Parma Ham, other Meat, Vegan Cheese</i>	£1.90 each
<i>Extra King Prawns</i>	£2.90 each

DESSERT

Homemade Tiramisu	£ 6.95
Torta Tuscia Vegan <i>Vegan Chocolate Cake</i>	£ 6.45
Homemade Cannolo Siciliano	£ 5.15
Homemade Profiteroles	£ 5.75
Italian Ice Cream 1 scoop £ 3.00, 2 scoops £ 5.00, 3 scoops £ 8.00	

CHEESE

Selezione di Formaggi e Mieli Italiani	£ 13.45
<i>Selection of Italian Cheese and Italian Honey</i>	

A discretionary service charge of 10% will be added to the bill

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PROSECCO PERONI
GRAPPE LIMONCELLO
PINOT GRIGIO BARDOLEINO
CHIANTI APEROL SPRITZ
ESPRESSO MARTINI GAVI di GAVI

DRINKS
MENU

WHITE WINE

	175ml	250ml	500ml	750ml
Borgo San Leo, Puglia <i>Fresh fruity and pleasantly dry</i>	£8.15	£9.15	£14.95	£21.75
Insolia di Sicilia IGT, Sicily <i>Richly flavoured with delicate tones of pears and melons. Dry and delicate.</i>	£8.45	£9.85	£15.85	£23.85
Frascati Superiore DOC, Lazio <i>Produced with Malvasia and Trebbiano grapes it is a crisp and pleasant dry wine</i>	£8.95	£10.15	£18.95	£26.95
Custoza Superiore DOC Veneto <i>A rich full-bodied white wine born from 40 years old vineyard in the hill of Custoza, South East of Lake of Garda. Also locally known as "Bianco delle Dame" as it was chosen by Napoleon for his ladies.</i>	NA	£15.45	£28.35	£39.95
Pinot Grigio delle Venezie IGT, Veneto <i>Delicate fruity bouquet, with floral notes of almond blossom and peaches. Elegant, soft and well-structured</i>	£9.95	£10.85	£20.95	£27.95
Vermentino di Sardegna DOC, Sardinia <i>Bright straw yellow with greenish reflections, crystalline with good consistency and scents of fresh fruit (green apple, grapefruit, kiwi)</i>	NA	NA	NA	£31.75
Gavi di Gavi DOCG, Piemonte <i>Elegant and refreshing wine made from Cortese grapes. It is fruity with scents of green apple, lime and pear</i>	NA	NA	NA	£40.95
Cantina Toblino Sauvignon DOC, Trentino <i>A fruity and persistent 100% Sauvignon with attractive pale straw yellow colour with green reflections. The aroma is fresh and intense with scents of green peppers, elderflowers and sage</i>	NA	NA	NA	£35.05

ROSE WINE

	175ml	250ml	500ml	750ml
Pinot Grigio Rose IGT, Veneto <i>Pinot Grigio grapes vinified in contact with the skins producing a delightful wine with an inviting copper colour and attractive floral aromas. On the palate is pleasantly fresh and fruity.</i>	£9.95	£10.95	£20.45	£27.95
Chiaretto Spumante "La Picia", Trentino <i>The Rosé-Spumante is a wonderfully light refreshing aperitif and a good companion to any baking. This sparkling wine is very good with fruit cake.</i>	NA	NA	£32.45	£39.15

PROSECCO & CHAMPAGNE

	125ml	175ml	250ml	500ml	750ml
Prosecco della Casa	£8.95	NA	NA	£23.95	£30.85
Prosecco Valdobbiadene Superiore	NA	NA	NA	NA	£36.85
Laurent Perrier Rose	NA	NA	NA	NA	£90.45
Veuve Clicquot Brut NV Champagne	NA	NA	NA	NA	£82.95

RED WINE

	175ml	250ml	500ml	750ml
Borgo Sanleo DOC, Puglia <i>Light ruby-red colour, it has fresh and delicious vinosity, the flavour is dry, well balanced and fruity</i>	£8.15	£9.15	£15.35	£21.95
Monte Pulciano D' Abruzzo DOC, Abruzzo <i>Brilliant attractive and warm ruby-red colour, the bouquet is ample and remarkably complex with various vinous and characteristic tones</i>	£8.65	£9.45	£15.85	£24.85
Chianti DOCG, Toscana <i>Pleasant and intense with outstanding aromas of red flowers, berries and subtle notes of plums. The flavour is full-bodied with well integrated fine textured tannins and fruit finish</i>	NA	£9.65	£18.85	£27.95
Salice Salentino DOC, Puglia <i>Extraordinary deep red in colour. Intensely fruity notes of cherry and cassis with hints of toasted coffee and dark chocolate</i>	NA	£9.95	£19.15	£30.95
Bardolino DOC, Veneto <i>Dry and well balanced with a slightly bitter cherry persistency on the palate. This wine is produced from specially selected grapes from the vineyards situated in the South Eastern region of Lake of Benicane, fresh and fruity blend</i>	NA	NA	£20.25	£31.45
Valpolicella Classico DOC, Veneto <i>Valpolicella Classico is a dry wine with brilliant ruby red colour. It has berries and cherry blossom, along with characteristic spiciness</i>	NA	NA	NA	£36.95
Negroamaro del Salento IGT <i>The freshness of mint, the passionate fragrance of cassis, and compelling warmth with raspberry notes give this wine a unique soul</i>	NA	NA	NA	£35.25

FINE WINE

	175ml	250ml	500ml	750ml
Amarone della Valpolicella DOC Classico <i>An incomparable Amarone, made from the ripest, specially selected grape clusters that are hand harvested, specially dried under controlled conditions for 120 days and barrel aged for 2 years in French oak</i>	NA	NA	£50.75	£73.45
Ripasso della Valpolicella Superiore DOC <i>With dark ruby red colour, this wine is full and intense with notes of cherries, ripe red fruit, jam and light spices such as pepper and cinnamon, hints of grass, dry, fruity, pleasantly well-balanced</i>	NA	NA	£33.25	£45.95

125 ml available on request



BEER & CIDER

Peroni Nastro Azzurro 5.1% 330ml.....	£4.75
Moretti 5.2% 330ml	£4.75
La Gradisca 5.2% 330ml / 500ml.....	£6.35 / £8.45
Mastri Birrai Umbri	
Yellow 5.0% 330ml.....	£6.95
Red 5.5% 330ml	£7.15
La Midona 6.5% 500ml	£8.95
La Volpina 6.5% 500ml	£9.95
Peroni Libera 0% alcohol 330ml.....	£4.25
Italian Craft Cider 5% 500ml	£7.45

SPIRITS & MIXERS

25ml measures	Gin/Vodka 25ml	from £5.45
Gin & Tonic	£7.35	Limoncello/Sambuca from £4.15
Gin & Lemon	£7.35	Montenegro/Amari from £4.15
Whisky & Cola	£7.35	Whisky/Grappe 25ml from £6.15
Vodka & Lemonade	£7.55	Cognac 25ml from £7.15

SOFT DRINKS

San Pellegrino Orange, Lemon, Blood Orange	£2.75
Coca Cola.....	£4.15
Diet Coke / Coca Zero	£3.95
Zuegg Juices by the bottle 200ml	£3.85
Fruit Juices by the glass 175ml	£2.25
Natural Italian Water 750ml	£3.45
Sparkling Italian Water 750ml	£3.85



COCKTAILS

Aperol Spritz	£9.95
<i>Classic Italian aperitivo with Aperol, Prosecco, Soda Water</i>	
Raspberry Caipiroska	£10.95
<i>The Caipiroska is the most popular of the many twists on the Brazilian Caipirinha, the Raspberry Caipiroska is zesty and delicious to drink. Vodka, Fresh Raspberry, Sugar, Fresh Lime</i>	
PornStar Martini	£10.95
<i>Vanilla Vodka, Passõa liqueur, passion-fruit purée, lime juice and sugar shaken and finely strained. Served with a shot of Champagne on the side</i>	
Old Fashioned	£9.95
<i>Classic strong Whiskey. American Bourbon, Rum, few drops of Orange and ice</i>	
Tom Collins	£9.95
<i>The Tom Collins is one of the simplest long drinks, such a classic that it's had a glass named after it. Dry Gin, Fresh Lemon Juice, Brown Sugar</i>	
Long Island Iced Tea	£10.95
<i>The Long Island Iced Tea is a classic cooler that peaked in popularity during the 1980s. Vodka, White Rum, Dry Gin, Triple Sec, Fresh Lemon Juice, Cola</i>	
Negroni Sbagliato	£10.95
<i>This classic Italian cocktail is loved by bartenders for its subtle bitterness and use of Vermouth. Prosecco, Vermouth Red, Campari</i>	
Mojito	£10.95
<i>Delivering zesty lime with fresh mint and a backbone of crystal clear White Rum, Mojito is perfect for any party! White Rum, Sugar, Lime, Mint</i>	
Manhattan	£10.95
<i>The yin to the Martini cocktail's yang, the Manhattan is one of the all-time great classic cocktails. Single Malt Whiskey, Vermouth, Angostura Bitters, Orange</i>	
Amaretto Sour	£9.95
<i>Rounded, soft, oaky notes are cut through with lemony citrus in this revamped old-classic. Amaretto Liqueur, Fresh Lemon Juice, Orange Bitters, Egg White Powder</i>	
Espresso Martini	£10.95
<i>Espresso Martini is a very modern drink based on an old classic, with a clean clear delivery of vodka, rich creamy flavours and a touch of delicious bitterness. Vodka, Kalua, Espresso Coffee</i>	
Bellini	£9.85
<i>This famous cocktail was invented at Harry's Bar, Venice, in 1934. The combination of peach juice and fizz is almost acceptable at breakfast. White Peach Puree, Prosecco</i>	
American	£9.95
<i>A cocktail you'll love at first sip. In fact they say that once you've tried it you'll never get tired of its special texture and striking mixture of flavours. Campari, Red Vermouth, Soda Water</i>	
Kir Royale	£9.95
<i>Named for a popular mayor in post-war France, Kir drinks combine Blackcurrant Liqueur with various wines. Our version is with Crème de Cassis and Prosecco Crème de Cassis, Prosecco</i>	
Limoncello Bon Bon	£10.95
<i>Limoncello isn't just a digestif; dare we say we actually prefer it as a cocktail. Absolute Vanilla Vodka, Limoncello from Sorrento, Fresh Lemon Juice</i>	
Negroni	£10.95
<i>With its simple composition of equal parts Gin, Vermouth and Campari, the dry and zingy Negroni is one of the punchiest cocktails around. Campari, Vermouth Rosso, Gin</i>	

A discretionary service charge of 10% will be added to the bill

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on the road
by Saporo Vero

We also cater for private parties,
weddings and events. Ask us for details.

