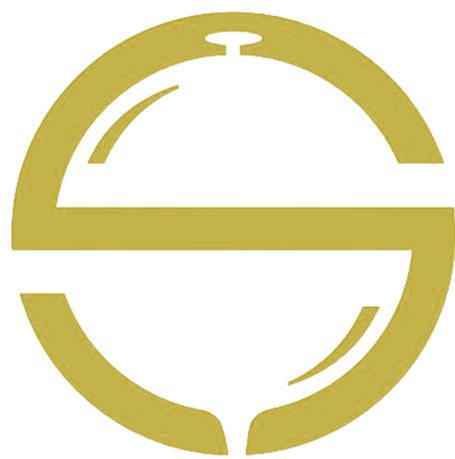




Saporito

M E N U

Ristorante Italiano · Woodfire Pizza

42 Tunstall Square, Doncaster East VIC 3109

(03) 9842 0338

ENTREES & STARTERS

ANTIPASTO

35

Our selection of meats, cheeses, marinated vegetables, and fried calamari rings

CALAMARI FRITTI

28

Lightly floured calamari, fried and served on a bed of wild roquette with balsamic, lemon, pepper, parsley, and tartar sauce

HERBS & OLIVE OIL FOCACCIA 🍷

25

GARLIC & MOZZARELLA FOCACCIA 🍷

25

GARLIC & HERBS FOCACCIA 🍷

25

BRUSCHETTA 🍷

25

Diced tomato, basil, oregano, red onion, parsley, olive oil, and garlic, topped with pesto and goat's cheese

INSALATE

RUCOLA 🍷 (GF)

15

Wild roquette leaves, Parmesan, balsamic vinegar, and extra virgin olive oil

VERDE 🍷 (GF)

15

Mixed greens, tomato, olives, artichokes, onion, balsamic vinegar, and extra virgin olive oil

RUCOLA & PERA 🍷 (GF)

20

Wild roquette dressed with extra virgin olive oil, tossed with pear, walnuts, and Gorgonzola

MAIN MEALS

For gluten free options, please ask our staff

RIB-EYE STEAK 52

Cooked to your liking with mushroom or peppercorn sauce, served alongside golden potatoes, tender spinach, and steamed broccoli

VITELLO ALLA VENETA 44

Tender veal with mushrooms, bacon, and spring onion in a cream sauce with a dash of white wine, served alongside golden potatoes, tender spinach, and steamed broccoli

VITELLO CON FUNGHI 43

Tender veal with mushrooms and mozzarella in a white wine and cream sauce, served alongside golden potatoes, tender spinach, and steamed broccoli

VITELLO LIMONE 43

Tender veal cooked in a lemon and white wine sauce with parsley, served alongside golden potatoes, tender spinach, and steamed broccoli

POLLO MANGO 42

Breast fillet with mango in a white wine and cream sauce, served alongside golden potatoes, tender spinach, and steamed broccoli

POLLO PARMIGIANA 41

Crumbed breast fillet with melted mozzarella and Parmesan, topped with Napoli sauce, served alongside golden potatoes, tender spinach, and steamed broccoli

POLLO CON FUNGHI 41

Breast fillet with mushrooms and mozzarella in a white wine and cream sauce, served alongside golden potatoes, tender spinach, and steamed broccoli

POLLO CACCIATORE 41

Breast fillet with mushrooms, capsicum, onion, olives, and Napoli sauce with a touch of Tabasco, served alongside golden potatoes, tender spinach, and steamed broccoli

POLLO ALLA VENETA 39

Breast fillet with mushrooms, bacon, and spring onion in a cream sauce with a dash of white wine, served alongside golden potatoes, tender spinach, and steamed broccoli

PESCE ALL'AGLIO 53

Pan-seared barramundi fillet, delicately crisped and topped with a garlic and prawn sauce, served alongside golden potatoes, tender spinach, and steamed broccoli

CALAMARI FRITTI 40

Lightly floured calamari, fried and served on a bed of wild rocket with balsamic, lemon, pepper, parsley, and tartar sauce

GARLIC PRAWNS ^{GF} 45

Prawns sautéed in a creamy garlic sauce with spring onion and parsley, served on a bed of rice with a side salad

CHILLI PRAWNS ^{GF} 45

Prawns sautéed in a chilli and tomato-based sauce with onion and capsicum, served on a bed of rice with a side salad

SIDES

CHIPS	16
ROSEMARY & GARLIC POTATOES	15
SEASONAL VEGETABLES	15
BABY SPINACH, LEMON, GARLIC & CHILLI	15

RISOTTO

All our risottos are gluten free

RISOTTO SALMONE	33
Smoked salmon, spring onion, baby spinach, creamy cheese sauce, and cracked pepper	
RISOTTO POLLO	33
Chicken, mushroom, baby spinach, and Spanish onion	
RISOTTO ORTAGGI	33
Roasted pumpkin, semi-dried tomato, baby spinach, mushroom, and pine nuts	
RISOTTO PORCINI	33
A creamy risotto infused with earthy porcini mushrooms, enriched with Parmesan, butter, and a splash of white wine, finished with fragrant fresh herbs	
RISOTTO PESCATORE	36
Prawns, mussels, scallops, barramundi, squid, garlic, basil, chilli, parsley, and extra virgin olive oil in a white wine sauce	

PASTA

Gluten free penne pasta available on request, add \$5

SPAGHETTI NAPOLI 🍷	26
Served with our classic Napoli sauce	
TORTELLINI BOLOGNESE	28
Beef tortellini served with our rich traditional meat sauce	
RIGATONI CALABRESE	29
Served with hot salami, mushroom, olives, chilli, onion, cream, and Napoli sauce	
SPAGHETTI CARBONARA	29
Served with a creamy bacon, egg, and cheese sauce	
SPAGHETTI PRIMAVERA 🍷	29
A combination of mushroom, pumpkin, zucchini, capsicum, onion, and Napoli sauce	
GNOCCHI FORMAGGI 🍷	30
Gnocchi served with a cream sauce of Gorgonzola, Parmesan, and Taleggio, finished with cracked pepper	
RIGATONI MATRICIANA	30
Served with bacon, Spanish onion, chilli, and Napoli sauce	
RIGATONI SICILIANA	30
Served with mild salami, Spanish onion, olives, garlic, chilli, artichokes, white wine, Parmesan, and parsley	
RIGATONI BELLA	30
Served with chicken, mushroom, semi-dried tomato, and pine nuts in a creamy cheese sauce	
TORTELLINI ALLA PANNA	30
Beef tortellini with ham, white wine, cream, and Parmesan	
GNOCCHI ZINGARA 🍷	30
Gnocchi with mushroom, capsicum, olives, walnuts, Napoli sauce, and a touch of chilli	
LASAGNA	32
Homemade lasagna with layers of tender pasta sheets, slow-cooked beef ragu, smooth béchamel sauce, Parmesan, and mozzarella, baked to perfection in our wood-fired oven for a beautifully golden finish	
RAVIOLI 🍷	33
Spinach and ricotta ravioli with Napoli sauce	
SPAGHETTI MARINARA	38
Tossed with prawns, mussels, scallops, barramundi, squid, garlic, basil, chilli, parsley, and extra virgin olive oil in a white wine sauce	

PIZZA

Woodfired · Gluten free 11" base available for all our pizzas, add \$5, please ask our staff

MARGHERITA 🍕	26
Napoli sauce, fior di latte, and basil	
GENOVA 🍕	27
Extra virgin olive oil, Gorgonzola, pear, and wild roquette	
NAPOLI	27
Napoli sauce, mozzarella, anchovies, olives, and oregano	
ROMA	27
Napoli sauce, mozzarella, Parmesan, mild salami, Spanish onion, artichokes, and olives	
CATANIA 🍕	28
Napoli sauce, goat's cheese, artichokes, mushrooms, grilled peppers, and pesto	
PERUGIA 🍕	28
Napoli sauce, fior di latte, fresh tomato, Parmesan, and fresh basil	
TORINO	29
Napoli sauce, mozzarella, mild sopressa salami, mushrooms, capsicum, olives, and chilli	
CAPRI	29
Napoli sauce, mozzarella, Virginia ham, mushrooms, and olives	
TROPICALE	29
Napoli sauce, mozzarella, Virginia ham, and pineapple	
VERONA 🍕	29
Napoli sauce, mozzarella, mushrooms, capsicum, Spanish onion, and olives	
ROSSA	29
Napoli sauce, fior di latte, hot salami, and 'Nduja	
SIENA 🍕	29
Napoli sauce, mozzarella, roasted eggplant, zucchini, roasted peppers, olives, and goat's cheese	

PIZZA

LOMBARDIA 🍄

29

Garlic base, creamy Taleggio, roasted potatoes with rosemary, Spanish onion, finished with fresh roquette

MODENA

30

Napoli sauce, goat's cheese, grilled peppers, prosciutto crudo, and pesto

MILANO

30

Napoli sauce, goat's cheese, prosciutto crudo, and wild roquette leaves

FIRENZE 🍄

30

Napoli sauce, mozzarella, spinach leaves, fior di latte, semi-dried tomatoes, and roasted pumpkin

BARI

30

Napoli sauce, mozzarella, bacon, egg, and spring onion

POLLO

31

Napoli sauce, mozzarella, chicken, mushrooms, Spanish onion, and pesto

PALERMO

31

Napoli sauce, mozzarella, mild sopressa salami, olives, mushrooms, goat's cheese, Spanish onion, and grilled peppers

POTENZA

33

Napoli sauce, salmon, Spanish onion, capers, and spinach

MEAT LOVERS

33

Napoli sauce, mozzarella, mild salami, ham, bacon, onion, and oregano

PRAWN

36

Napoli sauce, mozzarella, king prawns, spinach, onion, roasted capsicum, chilli, and garlic

VENEZIA

38

Napoli sauce, mozzarella, prawns, mussels, scallops, barramundi, squid, garlic, and parsley

Please advise us of any food allergies

🍄 Vegetarian GF Gluten free

BUON APPETITO

Thank you for dining with us. We look forward to welcoming you back soon.

Dine in · Takeaway · Delivery

Bookings & takeaway orders · (03) 9842 0338

42 Tunstall Square, Doncaster East VIC 3109

DOLCE

Desserts • Coffee • Tea

DESSERTS

Assorted Cakes \$20.00

Please check our front display fridge for cake specials. Served with your choice of vanilla ice cream or cream.

Homemade Gelato

1 scoop \$6.00 • 2 scoops \$9.00 • 3 scoops \$12.00

Your choice of fresh flavours of the month. Please ask our friendly staff for available flavours.

Affogato \$20.00

Vanilla ice cream served with a shot of Frangelico and espresso coffee.

LIQUOR COFFEES \$11.00

All liquors are mixed with coffee and topped with cream.

Kahlua

Tia Maria

Frangelico

COFFEE BY GRINDERS COFFEE

All coffee \$6.00

Ice Coffee \$6.00

Ice Chocolate \$6.00

TEA BY TEMPLE TEA & CO. \$5.50

English Breakfast • Earl Grey • Lemongrass Ginger • Peppermint •
Chamomile • Green Tea

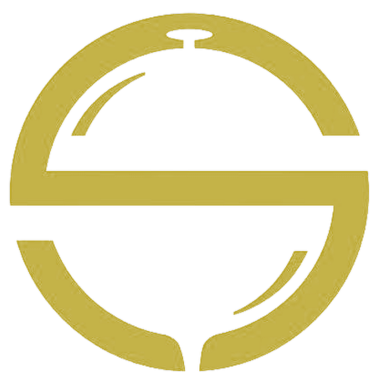
PIZZETTAS

Nutella Pizzetta \$25.00

Warm mini pizzetta topped with rich Nutella and fresh sliced strawberries.

Snowberry Pizzetta \$25.00

Warm mini pizzetta topped with white chocolate and fresh sliced strawberries, served with a scoop of vanilla ice cream.



Saporito

DRINKS

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BEERS

PERONI NASTRO AZZURRO Italy	13
CROWN LAGER Australia	13
HEINEKEN Netherlands	13
CORONA Mexico	13
ASAHI Japan	13
GREAT NORTHERN Australia	13

SPIRITS

JOHNNIE WALKER BLACK	16
JOHNNIE WALKER RED LABEL	16
JIM BEAM BOURBON	16
JACK DANIEL'S WHISKEY	16
JAMESON	16
BUNDABERG RUM	16
BACARDI RUM	16
BRANDY	16
TEQUILA	16
VODKA / GIN	16
OUZO	16
CAMUS COGNAC	16

— ♦ S A P O R I T O ♦ —

LIQUEURS

FRANGELICO	16
MIDORI	16
TIA MARIA	16
KAHLÚA	16
LIMONCELLO	16

PORT

MCWILLIAM'S HANWOOD TAWNY Aged 10 years	16
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ROSSO

Glass / Bottle

MAJELLA SHIRAZ Coonawarra 2019	16 / 55
MAJELLA THE MUSICIAN Cabernet Shiraz, Coonawarra 2021	16 / 55
HOWARD PARK CABERNET SAUVIGNON Margaret River 2022	16 / 55
STEFANI PINOT NOIR Yarra Valley 2022	16 / 55
CECCHI CHIANTI Toscana, Italy 2021	16 / 55

— ♦ SAVORITO ♦ —

BIANCO, ROSÉ & MOSCATO

Glass / Bottle

MANSION HOUSE BAY Sauvignon Blanc	15 / 45
PASQUA Pinot Grigio	15 / 45
PASQUA ROSATO Rosé	15 / 45
MCPHERSON Moscato	15 / 45
TOTINO ADELAIDE HILLS Chardonnay 2025	15 / 45
TAYLOR FERGUSON Prosecco, 200ml bottle	15

SOFT DRINKS

COKE / COKE ZERO Glass bottle	8
CHINOTTO / ARANCIATA ROSSA / LIMONATA	8
ORANGE JUICE	8
APPLE JUICE	8
SAN PELLEGRINO 750ml bottle	10
LEMON, LIME & BITTERS	10
SODA WATER	10
DRY GINGER ALE	10
TONIC WATER	10
RASPBERRY LEMONADE	10

BYO	15
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— ♦ SAVORITO ♦ —