



È SAPORÈ MILANO **il menù**

Pizza like
never before!

Imperfection
enhances perfection



saporepizza.it
password wi-fi: saporepizza

Pizza like
never before!



È

IL PIZZA RICERCATORE!

Renato Basso



/ imperfection (noun)
from late Latin imperfectio – onis,
a compound of in- (not) and
perfectio – onis «perfection»

In the sophisticated location of Saporè Milano, the creative genius of Renato Bosco weaves a subtle dialogue between imperfection and perfection. Each creation becomes a unique narrative, where the details enhance the distinctive authenticity of craftsmanship and continuous research. Here, imperfection rises to poetry, transmitting deep emotions and transforming every taste into a complete sensorial experience.

We celebrate all the beauty
of imperfection.

A menu to savour

Pizza, my way

Renato Bosco's pizzas combine innovation and tradition with particular attention to dough: genuine, digestible and tasty.

steamed



**Mozzarella
di Pane®**



**Pizza
Crunch®**

*crispy to
the bite*





Pizza
Tonda

simple
and good
→

light
dough
↖



Aria di Pane®



Pizza
Doppiocrunch®

explosion
of taste
↖





The journey begins

INFORMATION FOR OUR CUSTOMERS

European Allergen Regulation
European Regulation 1169/2011

Cereals and derivatives-----	1
Shellfish-----	2
Egg-----	3
Fish-----	4
Peanuts-----	5
Soy-----	6
Milk-----	7
Dried nuts-----	8
Celery-----	9
Mustard-----	10
Sulfur dioxide and sulphites-----	11
Sesame-----	12
Molluscs-----	13
Lupins-----	14

Furthermore, we would like to point out that all our flours contain CEREALS and possible traces of SOY, MUSTARD, DRIED FRUIT, SESAME, LUPINE.

Our chef uses top quality fresh fish from highly selected trusted suppliers who practice ethical and fully traceable fishing. In the absence of fresh product, we use the highest quality frozen fish. All our dishes could be subjected to rapid blast chilling (pursuant to EC regulation 852/04).

Please report allergies and intolerances to our staff.

Thank you.

Cover charge €2,50
Evening - Weekends and Holidays

MOZZARELLA DI PANE®

Milk dough with 00 flour

To start, intended as an appetizer, a small steamed sandwich

Polpo alla Luciana -----	€12,00
Tomato sauce, octopus, olives and chilli (1-7-11-13) 🐙	
Porchetta -----	€10,00
Porchetta, baked potato cream and stracciatella (1-7-11) 🍷	
Amatriciana -----	€11,00
Pecorino fondue, tomato amatriciana sauce, pepper and crispy bacon (1-7-11) 🍷	
Stracciatella e acciughe -----	€10,00
Stracciatella, anchovies, tomato sauce, capers and olives (1-4-7-11) 🐟	
Parmigiana -----	€10,00
Stracciatella, tomato sauce, aubergine, parmesan and confit cherry tomatoes (1-7-11) 🍷	

FRIED

Pecorino cheese and pepper arancine -----	€7,00
(1-3-7) 🍷	
Provola and potato croquette -----	€7,00
(1-3-7) 🍷	
Classic supplì -----	€6,00
(1-3-7) 🍷	

ARIA DI PANE®

Dough with stone-ground flour type 1

4 or 8 slices, tall, majestic, melting dough,
disappears in the mouth

	⊗	⊗
Gambero -----	€18,00	€35,00
Stracciatella, prawns, lime and courgette cream (1-2-7-11) 🍷		
Classica sempre buona -----	€18,00	€34,00
Stracciatella and prosciutto (1-7) 🍷		
Manzo -----	€17,00	€33,00
Beef tartare, parmesan fondue and hazelnuts (1-7-8-11) 🍷		
Margherita DOP -----	€14,00	€26,00
Tomato, buffalo mozzarella, confit cherry tomatoes and basil emulsion (1-7-11) 🍷		

PIZZA CRUNCH®

Dough with type 1 type 2 flour

Dough cooked in a pan, crunchy, rectangular, stuffed on top

Margherita DOP-----€14,00
Tomato, buffalo mozzarella, cherry tomato and basil emulsion (1-7-11) 🍄

Scarola Napoletana-----€14,00
Neapolitan escarole, anchovies and stracciatella (1-4-7-8-11) 🐟

Porchetta-----€14,00
Porchetta, baked potato cream and stracciatella (1-7-11) 🍷

Dall'orto-----€15,00
Only the best of our seasonal vegetables (1-7) 🍄

Tartare-----€16,00
Beef tartare, parmesan fondue and hazelnuts (1-7-8-11) 🍷

PIZZA DOPPIOCRUNCH®

Dough with type 1 type 2 flour

Dough cooked in a pan, twice as crunchy, and filled on the inside

Parmigiana-----€15,00
Mozzarella, ricotta, tomato sauce, aubergines and parmesan
(1-7-11) 🍄

Mortadella-----€16,00
Mozzarella, stracciatella, mortadella, chopped pistachios
(1-7-8) 🍷

Come un club-----€15,00
Cheddar, bacon, ham, eggs, mayonnaise, lettuce and tomato
(1-3-7-10) 🍷

Gambero-----€22,00
Shrimp, avocado cream (1-2-7-11) 🍷

Pulled pork-----€15,00
Pulled pork and arrabbiata sauce (1-11) 🍷

PIZZA TONDA

Contemporary dough

Type 1 stone-ground and wholemeal flour, sourdough starter.

Margherita -----	€15,00
Tomato, mozzarella and basil emulsion (1-7-11) 🌿	
Margherita DOP -----	€17,00
Tomato, buffalo mozzarella, confit cherry tomatoes and basil emulsion (1-7-11) 🌿	
Reginella -----	€17,00
Pizza without tomato with mozzarella, stracciatella, mortadella and lime zest (1-7-8) 🍷	
Marinara -----	€14,00
Tomato, anchovies, garlic oil and oregano (1-4-11) 🐟	
Amatriciana -----	€16,00
Tomato amatriciana sauce, pecorino fondue, mozzarella and crispy bacon (1-7-11) 🍷	
Vegetariana -----	€17,00
Tomato, mozzarella, seasonal vegetables and toasted hazelnuts (1-7-8) 🌿	
Capricciosa a modo nostro -----	€17,00
Pizza without tomato with mozzarella, ham, aubergines, capers and olives (1-7) 🍷	
Crudo e stracciatella -----	€20,00
Tomato, stracciatella and prosciutto (1-7) 🍷	

THE PRICE FOR EACH ADDITIONAL INGREDIENT WILL BE CALCULATED SEPARATELY:

€1,50 for basic additions (mozzarella, capers, olives)

€2,50 for standard additions (cold cuts, seasonal vegetables, cheeses)

€5,00 for special additions (raw ham, special preparations)

È SAPORÈ MILANO sete

SOFT DRINK

Water - 0,5 lt-----	€2,00
Water - 1 lt-----	€2,50
Still Microfiltered	
Sparkling Microfiltered	
Drinking and treated water corresponding to established requirements from Legislative Decree 31/01 Legislative Decree 174/2004 Ministerial Decree 25/12	
Coca Cola / Zero - 0,33 lt-----	€4,00
Chinotto-----	€5,00
Orange soda-----	€4,00
Soda-----	€5,00
Lemonade-----	€4,00
Lemon or peach tea-----	€4,00
Tonicwater-----	€4,00

APERITIFS AND COCKTAILS

Spritz-----	€8,00
Aperol / Campari / Cynar	
Gin Tonic-----	€10,00
Plymouth / to discover our selection of gins, ask the staff	
Hugo-----	€12,00
Prosecco, St. Germain and soda	
Americanos-----	€8,00
Campari, red Vermouth and orange slice	
Negroni-----	€8,00
Campari, Gin, red Vermouth and orange slice	
Alcohol-free gin-----	€8,00
Tanqueray 00	

DRAFT BEERS

Theresianer Brewery 0,20 lt/0,40 lt-----€5,00/ €7,00

Lager - 4,8%

Low fermentation, hints of yeast and hops, clear, fragrant and light

IPA - 5,8%

High fermentation, hints of flowers and citrus fruits, strong bitterness, which moves away from the palate, intense, aromatic and spicy aroma

Vienna - 5,3%

Beer with character, with a perfect balance between malt and hops. Fresh and delicate, it highlights fruity notes and hints of caramel

BOTTLED BEERS

Zerocinquanta 0,50 lt-----€8,50

Amleto - 6,5%

Unfiltered amber colored Bock, soft and toasted taste with notes of ripe fruit

Cordelia - 5,8%

Unfiltered IPA with a citrus scent, it has a strong bitterness that vanishes with fruity hints

Guglielmo - 4,9%

Traditional lager that reveals its personality by slowly telling itself, between the freshness of the hops and the impalpable notes of the yeasts

Theresianer Brewery 0,33 lt-----€6,00

Gluten Free - 4,8%

A very well balanced unfiltered lager, specifically formulated for celiacs

Leffe 0,33 lt-----€7,00

Leffe Blonde - 6,6%

The ancient Leffe Blond recipe combines light malt, water, hops and leavened products, giving life to a beer with a delicate flavor and golden color, with brilliant reflections

Franziskaner 0,50 lt- 5,0%-----€8,00

Weissbier - 5,0%

Beer fermented with malt composed of at least 50% wheat; Franziskaner Weissbier develops an astonishing blonde color with pink reflections in the glass

Alcohol-free beer 0,33 lt-----€6,00



È SAPORÈ MILANO **il vino**

L'imperfezione
esalta la perfezione

CHAMPAGNE

Champagne AOC Brut Reserve - Michel Furdyna-----€80,00
Francia - (100% Pinot Noir)

Champagne AOC Blanc de Blancs Extra Brut "La Romane" - Michel Furdyna-----€140,00
Francia - (100% Pinot Bianco)

Champagne AOC Brut Special Cuvee - Bollinger-----€145,00
Francia - (60% Pinot Noir, 25% Chardonnay, 15% Meunier)

Champagne AOC Blanc de Blancs - Ruinart-----€180,00
Francia - (100% Chardonnay)

Champagne AOC Brut Rosé - Ruinart-----€180,00
Francia - (55% Pinot Noir, 45% Chardonnay)

BOLLICINE ITALIANE

Franciacorta DCG Brut - Corte Fusia-----€48,00
Lombardia - (Chardonnay, Pinot Nero, Pinot Bianco)

Franciacorta DCG Brut Rosé - Corte Fusia-----€60,00
Lombardia - (100% Pinot Nero)

Franciacorta DCG Satèn 2019 - Corte Fusia-----€55,00
Lombardia - (100% Chardonnay)

Franciacorta DCG "Vintage Dosaggio Zero" 2019 - Corte Fusia-----€68,00
Lombardia - (Chardonnay - Pinot Nero)

Trento DCG "Perlé" - Ferrari-----€85,00
Trentino Alto Adige - (100% Chardonnay)

Trento DCG "Perlé Bianco" - Ferrari-----€100,00
Trentino Alto Adige - (100% Chardonnay)

Trento DCG "Perlé Nero" - Ferrari-----€135,00
Trentino Alto Adige - (100% Pinot Nero)

Valdobbiadene Prosecco Superiore DCG Extra Dry - La Farra-----€26,00
Veneto - (100% Glera)

Prosecco Treviso DCG Extra Dry - La Farra-----€26,00
Veneto - (100% Glera)

Asolo Prosecco Superiore Extra Brut DCG - Tenuta Amadio-----€30,00
Veneto - (100% Glera)

VINI BIANCHI

Friulano DCG - Petrucco-----€26,00
Friuli-Venezia Giulia - (100% Friulano)

Ribolla Gialla DCG - Petrucco-----€28,00
Friuli-Venezia Giulia - (100% Ribolla Gialla)

Sauvignon DCG - Petrucco-----€26,00
Friuli-Venezia Giulia - (100% Sauvignon)

Lugana DCG "Scapuscià" - Sguardi di Terra-----€28,00
Lombardia - (100% Turbiana)

VINI BIANCHI

Gavi di Gavi DOCG "Groppella" - La Chiara	€30,00
Piemonte - (100% Cortese)	
Langhe Bianco DOC "Vijé" - Mario Costa	€28,00
Piemonte - (100% Viognier)	
Monreale Catarratto "Vigna di Mandranova" DOC - A. Di Camporeale	€42,00
Sicilia - (100% Catarratto)	
Sicilia DOP Grillo "Bianco Maggiore" - Rallo	€28,00
Sicilia - (100% Grillo)	
Etna DOC "Trainara" - Generazione Alessandro	€45,00
Sicilia - (100% Carricante)	
Soave Classico Superiore DOCG "Monte di Toni" - I Stefanini	€28,00
Veneto - (100% Garganega)	

VINI ROSSI

Rosso Valtellina Superiore DOC "Perlegia" - Vita Nova	€40,00
Lombardia - (100% Chiavennasca)	
Buttafuoco Oltrepò Pavese DOC "Fiore delle Marne" - Paravella	€38,00
Lombardia - (Croatina, Barbera, Uva Rara, Vespolina)	
Barbera d'Alba DOC "Galé" - Baldissero	€28,00
Piemonte - (100% Barbera)	
Dolcetto d'Alba DOC - Baldissero	€26,00
Piemonte - (100% Dolcetto)	
Langhe DOC Nebbiolo - Baldissero	€34,00
Piemonte - (100% Nebbiolo)	
Sicilia DOC Nero D'Avola "Donnatà" - A. Di Camporeale	€24,00
Sicilia - (100% Nero d'Avola)	
Sicilia DOP Syrah "La clarissa" - Rallo	€30,00
Sicilia - (100% Syrah)	
Etna Rosso DOC "Croceferro" - Generazione Alessandro	€40,00
Sicilia - (100% Nerello Mascalese)	
Chianti Classico DOCG - Luiano	€28,00
Toscana - (100% Sangiovese)	
Bolgheri Rosso DOC "Tegoleto" - Serni	€30,00
Toscana - (Merlot, Cabernet Sauvignon, Syrah, Cabernet Franc)	
Rosso Montalcino DOC - Pietroso	€50,00
Toscana - (100% Sangiovese Grosso)	
Valpolicella DOC Classico - Manara	€26,00
Veneto - (Corvina, Molinara, Rondinella)	
Valpolicella Ripasso DOC Classico Superiore "Le Morete" - Manara	€30,00
Veneto - (Corvina, Molinara, Rondinella)	



 **È** il dolce

SWEETS

Tiramisù-----€7,00
Gluten-free, with decaffeinated coffee (3-7)

Berry cheesecake-----€8,00
(1-3-7)

Il Lievitato di Renato-----€8,00
(ask our staff for allergens: leavened products vary
depending on the season and availability)

Ice-cream-----€7,00
Ask our staff for flavors (7)

Caprese cake with ice cream-----€8,00
(3-7-8)

COFFEE

Espresso-----€2,00

Macchiato-----€2,50

American coffee-----€2,50

Espresso with alcoholic correction-----€3,50

Cappuccino-----€3,50

Classic Barley-----€2,50

Ginseng-----€2,50

GRAPPAS

Trentina - Traditional Grappa-----€6,00
Distilleria Marzadro

Trentina - Soft Barrique Grappa-----€6,00
Distilleria Marzadro

DIGESTIFS

Amaro Amara-----€6,00

Limoncello-----€6,00

Amaro Locale-----€6,00

Braulio-----€6,00

Amaro del Capo-----€6,00

Jefferson-----€6,00

Cynar-----€6,00

Sambuca-----€6,00

