

# SALADS

<b>BEET SALAD</b> <sup>GF</sup> .....	12
Greek yogurt, pecan encrusted goat cheese served on a bed of arugula	
<b>GRILLED SALMON ARUGULA</b> <sup>GF</sup> .....	20
Radicchio & tomato	
<b>SAPORI SHRIMP SALAD</b> <sup>GF</sup> .....	20
Baby spinach, crispy bacon, fresh raspberries and toasted nuts tossed in a fat free raspberry vinaigrette	
<b>BEEF TIP PANZANELLA</b> .....	18
Red onion, basil, tomato, kalamata olives, bell peppers, cucumbers, celery & toasted bread	

# APPETIZERS

## HOT

<b>SAUSAGE AND PEPPERS</b> <sup>GF</sup> .....	14
Pan fried hot & sweet peppers, potato & onions	
<b>TUSCAN ARTICHOKE</b> <sup>GF</sup> .....	12
Pan fried with a white wine, lemon, caper sauce	
<b>CRAB CAKES</b> .....	15
Jumbo lump crab, panko crust, topped with an Italian cocktail sauce	
<b>GRILLED SHRIMP</b> .....	16
Breaded, chargrilled, topped with a lemon cream sauce	
<b>ZUCCHINI SAPORI</b> .....	12
Breaded pan-fried zucchini, prosciutto di parma, mozzarella, tomato sauce	
<b>TENDERLOIN TIPS ARRABBIATA</b> .....	15
Beef tenderloin sautéed with hot banana peppers in a white wine pomodoro sauce	
<b>CALAMARI</b> .....	14
Tossed with capers & bell peppers	

**UPGRADE "Fritto Misto" (6) shrimp+ \$10**

## COLD

<b>CAPRESE</b> <sup>GF</sup> .....	12
Vine ripe tomato, fresh mozzarella, basil-infused pesto	
<b>ANTIPASTO ITALIANO (SERVES TWO)</b> <sup>GF</sup> .....	24
Charcuterie, cheeses, roasted peppers and caponata	
<b>OCTOPUS SALAD</b> <sup>GF</sup> .....	18
Capers, bell peppers, red onion, celery, olives and chefs marinade	
<b>SEAFOOD TRIO</b> .....	45
Jumbo shrimp, east coast oysters and a 5oz lobster tail	

**ADD 1 lb of king crab for \$45**

# PASTAS

<b>CHEF'S LASAGNA</b> .....	20
Béchamel, parmigiano cheese, homemade meat sauce	
<b>SEASONAL GNOCCHI</b> <sup>GF</sup> .....	18
House made potato dumplings prepared with seasonal ingredients (ask your server)	
<b>SICILIAN RAVIOLI "CASSATELLE"</b> .....	18
Giant ricotta stuffed ravioli topped with tomato basil sauce	
<b>LOBSTER RISOTTO</b> .....	34
5oz lobster tail tossed in arborio rice sautéed with red onion, fresh tomato, garlic and a touch of brandy	
<b>PAPPARDELLE AI FUNGHI</b> .....	22
Egg pappardelle tossed with wild mushrooms sautéed in a parmigiano brandy cream sauce	
<b>LINGUINE ALLE VONGOLE</b> .....	24
Baby sea clams, garlic, parsley, crushed red pepper in a white wine sauce	
<b>TAGLIATELLE CON FILETTO</b> .....	26
Tenderloin tips sautéed with mushrooms and fresh tomatoes, tossed in a white wine sauce	
<b>CHEF'S CREPELLE</b> .....	18
House made delicate crepelle pasta filled with ricotta cheese and baked with seasonal ingredients *ask your server	

# PARMS

<b>CHICKEN</b> .....	20
<b>VEAL</b> .....	24
<b>EGGPLANT</b> .....	18

Chicken and veal parms are breaded, pan fried, and then baked with tomato sauce & four cheeses served with a side pasta. However, our eggplant parm is pan-fried without breading, making it gluten-free.

# GRILL

<b>CHARGRILLED QUAIL</b> <sup>GF</sup> .....	30
Served with arugula topped with a fresh Sicilian citrus drizzle and shaved Parmigiano	

## SICILIAN STYLE

Breaded, chargrilled served with ammoglio & grilled vegetables

**CHICKEN 20 | VEAL 24 | STEAK 28**

<b>FILET</b> <sup>GF</sup> .....	38
8oz center cut, chargrilled, served with potato tortino & grilled vegetables	

# FISH

<b>SCOTTISH SALMON</b> <sup>GF</sup> .....	28
Zesty champagne cream sauce served with sautéed spinach	
<b>SEARED SCALLOPS</b> <sup>GF</sup> .....	32
Orange reduction sauce & served with mixed vegetables	

<b>PESCATORE</b> .....	32
Mixture of fresh seafood, white wine pomodoro sauce. Your choice of	
<b>RISOTTO</b> <sup>GF</sup>   <b>ZUPPA</b> <sup>GF</sup>   <b>LINGUINE</b>	

<b>BRANZINO</b> <sup>GF</sup> .....	38
Chargrilled Mediterranean Sea Bass served with orzo pasta salad and grilled mixed vegetables	

## CATCH OF THE WEEK

Chef's selection of seasonally available fish

**MARKET PRICE**

<b>SAUTÉ</b>	<b>CHICKEN</b>	<b>20</b>
	<b>VEAL</b>	<b>24</b>

<b>MARSALA</b>	Marsala wine sauce with mushrooms
<b>LIMONE</b>	White wine lemon sauce with mushrooms
<b>CAPRESE</b>	White wine butter sauce, sliced tomato, baked mozzarella
<b>SALTIMBOCCA</b>	Prosciutto di Parma, sage, sauteed spinach in a white wine butter sauce

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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