

SALADS

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

APPETIZERS

HOT

SAUSAGE AND PEPPERS ^{CF}	14
Pan fried hot & sweet peppers, potato & onions	
TUSCAN ARTICHOKE ^{CF}	12
Pan fried with a white wine, lemon, caper sauce	
CRAB CAKES	18
Jumbo lump crab, panko crust, topped with an Italian cocktail sauce	
GRILLED SHRIMP	16
Breaded, chargrilled, topped with a lemon cream sauce	
ZUCCHINI SAPORI	12
Breaded pan-fried zucchini, prosciutto di parma, mozzarella, tomato sauce	
TENDERLOIN TIPS ARRABBIATA	15
Beef tenderloin sautéed with hot banana peppers in a white wine pomodoro sauce	
CALAMARI	14
Tossed with capers & bell peppers	

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

COLD

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

ADD 1 lb of king crab for \$45

PASTAS

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

PARMS

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.



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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.

GRILL

CHARGRILLED QUAIL ^{CF}	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

FILET ^{CF}	38
8oz center cut, chargrilled, served with potato tortino & grilled vegetables	

FISH

SCOTTISH SALMON ^{CF}	28
Zesty champagne cream sauce served with sautéed spinach	
SEARED SCALLOPS ^{CF}	32
Orange reduction sauce & served with mixed vegetables	

PESCATORE	32
Mixture of fresh seafood, white wine pomodoro sauce. Your choice of	
RISOTTO ^{CF} ZUPPA ^{CF} LINGUINE	

BRANZINO ^{CF}	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

SAUTÉ

CHICKEN 20
VEAL 24

MARSALA
Marsala wine sauce with mushrooms

LIMONE
White wine lemon sauce with mushrooms

CAPRESE
White wine butter sauce, sliced tomato, baked mozzarella

SALTIMBOCCA
Prosciutto di Parma, sage, sauteed spinach in a white wine butter sauce