

SALADS

BEET SALAD ^{CF}	16
Greek yogurt, pecan encrusted goat cheese served on a bed of arugula	
GRILLED SALMON ARUGULA ^{CF}	24
Radicchio & tomato	
SAPORI SHRIMP SALAD ^{CF}	24
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}	16
Pan fried hot & sweet peppers, potato & onions	
TUSCAN ARTICHOKE ^{CF}	14
Pan fried with a white wine, lemon, caper sauce	
CRAB CAKES	22
Jumbo lump crab, panko crust, topped with an Italian cocktail sauce	
GRILLED SHRIMP	18
Breaded, chargrilled, topped with a lemon cream sauce	
ZUCCHINI SAPORI	14
Breaded pan-fried zucchini, prosciutto di parma, mozzarella, tomato sauce	
TENDERLOIN TIPS ARRABBIATA	18
Beef tenderloin sautéed with hot banana peppers in a white wine pomodoro sauce	
CALAMARI	15
Tossed with capers & bell peppers	

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

COLD

CAPRESE ^{CF}	14
Vine ripe tomato, fresh mozzarella, basil-infused pesto	
ANTIPASTO ITALIANO (SERVES TWO) ^{CF}	26
Charcuterie, cheeses, roasted peppers and caponata	
OCTOPUS SALAD ^{CF}	20
Capers, bell peppers, red onion, celery, olives and chefs marinade	

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.

PASTAS

CHEF'S LASAGNA	24
Béchamel, parmigiano cheese, homemade meat sauce	
SEASONAL GNOCCHI ^{CF}	22
House made potato dumplings prepared with seasonal ingredients (ask your server)	
SICILIAN RAVIOLI "CASSATELLE"	20
Giant ricotta stuffed ravioli topped with tomato basil sauce	
LOBSTER RISOTTO	38
5oz lobster tail tossed in arborio rice in a white wine butter sauce	
PAPPARDELLE AI FUNGHI	24
Egg pappardelle tossed with wild mushrooms sautéed in a black truffle parmigiano cream sauce	

ADD ground fennel sausage \$4

LINGUINE ALLE VONGOLE	24
Baby sea clams, garlic, parsley, crushed red pepper in a white or red wine sauce	
CHEF'S CREPELLE	20
House made delicate crepelle pasta filled with ricotta cheese and baked with seasonal ingredients *ask your server	
TAGLIATELLE CON FILETTO	28
Tenderloin tips sautéed with mushrooms and fresh tomatoes, tossed in a white wine sauce	

MEZZA RIGATONI	20
TOMATO BASIL BOLOGNESE SPICY VODKA	

ADD Fresh Ricotta \$4 | Meatballs \$4 | Sausage \$4

PARMS

CHICKEN	22
VEAL	26
EGGPLANT	20
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

CHARGRILLED QUAIL ^{CF}	38
Served with arugula topped with a fresh Sicilian citrus drizzle and shaved Parmigiano	

SICILIAN STYLE

Breaded, chargrilled served with ammoglio & grilled vegetables

CHICKEN 22 | VEAL 26 | STEAK 30

FILET ^{CF}	46
8oz center cut, chargrilled, served with potato tortino & grilled vegetables	

FISH

SCOTTISH SALMON ^{CF}	32
Zesty champagne cream sauce served with sautéed spinach	

SEARED SCALLOPS ^{CF}	36
Orange reduction sauce & served with mixed vegetables	

PESCATORE	36
Mixture of fresh seafood, white wine pomodoro sauce. Your choice of	
RISOTTO ^{CF} ZUPPA ^{CF} LINGUINE	

BRANZINO ^{CF}	45
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 22 | VEAL 26

MARSALA
Marsala wine sauce with mushrooms
LIMONE
White wine lemon sauce with mushrooms
ARRABIATA
Hot and mild peppers, onion and fresh tomato in a white wine butter sauce
SALTIMBOCCA
Prosciutto di Parma, sage, sauteed spinach in a white wine butter sauce

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