

SALADS

BEET SALAD ^{GF} 16

Greek yogurt, pecan encrusted goat cheese served on a bed of arugula

GRILLED SALMON ARUGULA ^{GF} 24

Radicchio & tomato

SAPORI SHRIMP SALAD ^{GF} 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 ^{GF} 16

Pan fried hot & sweet peppers, potato & onions

TUSCAN ARTICHOKE ^{GF} 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

APPETIZERS

COLD

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

PASTAS

- CHEF'S LASAGNA**24
Béchamel, parmigiano cheese, homemade
meat sauce
- SEASONAL GNOCCHI** ^{GF} 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 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 CREPPELLE** 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

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, sautéed spinach in a white wine butter sauce

FISH

SCOTTISH SALMON ^{GF}..... 32

Zesty champagne cream sauce served with sautéed spinach

SEARED SCALLOPS ^{GF}..... 36

Orange reduction sauce & served with mixed vegetables

PESCATORE 36

Mixture of fresh seafood, white wine pomodoro sauce. Your choice of

RISOTTO ^{GF} | ZUPPA ^{GF} | LINGUINE

BRANZINO ^{GF} 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**



GRILL

CHARGRILLED QUAIL ^{GF} 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 ^{GF} 46

8oz center cut, chargrilled, served with potato tortino & grilled vegetables

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.

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.

**PRIVATE
PARTIES**

CATERING

DELIVERY



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