

SAPORI DINNER MENU

ANTIPASTI

Calamari Fritti Cherry peppers, marinara dipping sauce	12
Cozze Posillipo Steamed P.E.I. mussels in a light brothy tomato sauce, chili peppers and roasted garlic	10
Involtini di Melanzane Baked eggplant, rolled with fresh ricotta cheese, spinach, and tomato sauce	10
Vongole Oreganata Baked clams with seasoned bread crumbs	12
Gamberi alla Griglia Grilled shrimp served with tuscan beans, arugula, cherry peppers	15
Insalata di Granchio e Avocado Lump crab and avocado salad, red onion soy bean ginger vinaigrette	15
Burrata Served with tomatoes and roasted bell peppers, wild arugula, aged balsamic, basil oil	12
Beef Carpaccio Thinly sliced filet mignon, arugula, mushrooms, shaved parmigiana, truffle vinaigrette	14

ZUPPE

Pasta fagioli	8
Minestrone	7
Soup of the day	mp

INSALATE

Sapori Salad Mixed greens, tomatoes, red onion, shaved parmigiana, balsamic-lemon vinaigrette	8
Insalata Tricolore Arugula, radicchio and endive -balsamic vinaigrette	8
Caesar Salad (for two) Hearts of romaine, crispy croutons, classic Caesar dressing	18
Insalata Invernale Chopped salad of radicchio, endive and romaine with Bartlett pears and pecans in a buttermilk gorgonzola dressing	9
Insalata Di Ortolana Spring beets, cannellini beans, mesclun salad, crushed walnuts and goat cheese, in a red wine vinaigrette	10

PASTA

Rigatoni Bolognese With traditional italian meat sauce.....	17
Linguine vongole With new zealand baby clams, red or white clam sauce.....	20
Bucatini Amatriciana Pancetta, onions, tomato, chili pepper, parmigiano	18
Gnocchi Melanzane Homemade gnocchi, eggplant, tomatoes, and pecorino romano, evoo	18
Cavatelli Salsiccia Homemade cavatelli, Broccoli rabe, sausage, garlic, and oil	19
Tagliolini Neri Homemade squid ink pasta, shrimp, scallops, crab meat, in a delicate pink champagne sauce	26
Ravioli Marinara Homemade four cheese ravioli, tomato, and basil sauce	16

*** Gluten-free and whole wheat pasta available ***

POLLO

Pollo Scarpariello	
Chicken (on the bone or off the bone) with garlic, rosemary, hot cherry peppers and sausage	20
Pollo Martini	
Chicken breast, parmigiano, lemon and white wine sauce	18
Pollo Melanzane	
Chicken breast , grilled eggplant, roasted peppers, goat cheese, brandy sauce	19
Petto d'Anatra	
Pan roasted breast of duck finished with apricot, dry cranberry and port wine reduction	28

VITELLO

Vitello Funghi	
Scaloppini veal , assorted fresh mushrooms, shallot brandy sauce	22
Vitello Sapori	
Scaloppini veal, artichokes, sun-dried tomatoes, and asparagus, white wine lemon sauce	22
Vitello Medalione	
Veal medallions in a porcini mushroom sauce, and Italian risotto	30

PESCE

Sogliola Oreganata	
Broiled filet of lemon sole topped with seasoned bread crumbs	23
Salmone alla Griglia	
Atlantic salmon, bell pepper coulis, balsamic reduction	27
Gamberoni Scampi	
Sautéed shrimp, white wine and lemon sauce, over linguini	32
Gamberoni fra Diavolo	
Sautéed shrimp, in a spicy marinara sauce, over linguini	32
Fresh Fish Selection Daily	
Ask your server for today's selection.....	m/p

CARNE

Carre D'Agnello	
Rack of lamb oven roasted in a adera wine reduction	32
Nodino di Vitello	
Veal chop, grilled and served with sautéed mushrooms	38
Filetto di Manzo	
Pan-seared filet mignon in Barolo wine sauce	35
Costolette di maiale	
Pan seared pork chop with broccoli rabe, cannellini beans, garlic, and cherry peppers	23
Bistecca alla Griglia	
New York strip steak, black peppercorn, and veal demi glace	30

All entrees served with Chef 's vegetable and starch of the day

SIDES

Broccoli rabe	8
Spinach	6
Asparagus	8

*Consuming raw or undercooked meat, fish, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness
Please advise your server or manager of any food allergies you may have.*