

SAPORI LUNCH MENU

ANTIPASTI

Calamari Fritti Cherry peppers, marinara dipping sauce.....	10
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	8
Vongole Oreganata Baked clams with seasoned bread crumbs	10
Gamberi alla Griglia Grilled shrimp served with tuscan beans, arugula cherry peppers	13
Insalata di Granchio e Avocado Lump crab and avocado salad, red onion soy bean ginger vinaigrette	13
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.....	11

ZUPPE

Pasta fagioli	8
Minestrone	7
Soup of the day	mp

INSALATE

Sapori Salad Mixed greens- tomatoes-red onion , shaved parmigiana, balsamic-lemon vinaigrette	7
Insalata Tricolore Arugula, radicchio and endive -balsamic vinaigrette	7
Caesar Salad Hearts of romaine, crispy croutons, classic Caesar dressing	8
Insalata Invernale Chopped salad of radicchio, endive and romaine with Bartlett pears and pecans in a buttermilk gorgonzola dressing	8
Insalata di Ortolana Spring beets, cannellini beans, mesclun salad, crushed walnuts and goat cheese, in a red wine vinaigrette	9

Entrée size salads : with chicken 14 - with shrimp 18 - with scallops 17 - with salmon 22

PASTA

Rigatoni Bolognese With traditional italian meat sauce.....	16
Linguine Vongole With new Zealand baby clams, red or white clam sauce	18
Bucatini Amatriciana Pancetta, onions, tomato, chili pepper, parmigiana	16
Gnocchi Melanzane Homemade gnocchi, eggplant, tomatoes, and pecorino romano, evoo	16
Cavatelli Salsicha Homemade cavatelli, broccoli rabe, sausage, garlic, and oil.....	17
Tagliolini Neri Homemade squid ink pasta, shrimp, scallops, crab meat, in a delicate pink champagne sauce	24
Ravioli Marinara Homemade four cheese ravioli, tomato, and basil sauce.....	15

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

POLLO

<i>Pollo Scarpariello</i>	
Chicken (on the bone or off the bone) with garlic, rosemary, hot cherry peppers and sausage	18
<i>Pollo Martini</i>	
Chicken breast, parmigiano, lemon and white wine sauce	16
<i>Pollo Melanzane</i>	
Chicken breast, grilled eggplant, roasted peppers, goat cheese, brandy sauce	17
<i>Pollo Milanese Or Paliard</i>	
tomato-mix greens, lemon, EVOO	17

VITELLO

<i>Vitello Funghi</i>	
Scaloppini veal, assorted fresh mushrooms, shallot brandy sauce	20
<i>Vitello Sapori</i>	
Scaloppini veal, artichokes, sun-dried tomatoes, and asparagus, white wine lemon sauce	20
<i>Vitello parmigiana</i>	
Scalopni veal parmigiana tomato sauce over linguini	18
<i>Vitello Medalione</i>	
Veal medallions in a porcini mushrooms sauce, and Italian risotto	28

PESCE

<i>Sogliola Oreganata</i>	
Broiled filet of lemon sole topped with seasoned bread crumbs	21
<i>Salmone alla Griglia</i>	
Atlantic salmon, bell pepper coulis, balsamic reduction	24
<i>Gamberoni Scampi</i>	
Sautéed shrimp, white wine and lemon sauce, over linguini	26
<i>Gamberoni fra Diavolo</i>	
Sautéed shrimp, in a spicy marinara sauce, over linguini	26
<i>Fresh Fish Selection Daily</i>	
Ask your server for today's selection	mp

CARNE

<i>Carre D'Agnello</i>	
Rack of lamb oven roasted in a madeira wine reduction	29
<i>Nodino di Vitello</i>	
Veal chop, grilled and served, with sautéed, mushrooms	30
<i>Filetto di Manzo</i>	
Pan-seared filet mignon in Barolo wine sauce	30
<i>Costolette di Maiale</i>	
Pan seared pork chop with broccoli rabe, cannellini beans, garlic, and cherry peppers	21
<i>Bistecca alla Griglia</i>	
New York strip steak, black peppercorn, and veal demi-glace	26

*****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 risk of food-borne illness.
Please advise your server or manager of any food allergies you may have