

SAPORI RESTAURANT WEEK MENU

APPETIZER

Involtini di Melanzane

Baked eggplant, rolled with fresh ricotta cheese, spinach, and tomato sauce

Vongole Oreganata

Baked clams with seasoned bread crumbs

Caprese

Fresh mozzarella Served with tomatoes and roasted bell peppers, wild arugula, aged balsamic

Sapori Salad

Mixed greens- tomatoes-red onion , shaved parmigiana, balsamic-lemon vinaigrette

Caesar Salad

Hearts of romaine, crispy croutons, classic Caesar dressing

Minestrone Soup

ENTRÉE

Rigatoni Bolognese

With traditional italian meat sauce

Linguine Vongole

with new Zealand baby clams, red or white clam sauce

Ravioli Marinara

Homemade four cheese ravioli, tomato, and basil sauce

Pollo Scarpariello

Chicken (on the bone or off the bone) with garlic, rosemary, hot cherry peppers and sausage

Pollo Martini

Chicken breast, parmigiano, lemon and white wine sauce

Vitello Funghi

Scaloppini veal , assorted fresh mushrooms, shallot brandy sauce

Vitello Sapori

Scaloppini veal, artichokes, sun-dried tomatoes, and asparagus, white wine lemon sauce

Salmone alla Griglia

Atlantic salmon, bell pepper coulis ,balsamic reduction

Sogliola Oreganata

Broiled filet of lemon sole topped with seasoned bread crumbs

DESSERT

Ricotta Cheesecake Tiramisu Gelato
Coffee Tea Espresso Cappuccino

3 COURSES

\$20.95 for LUNCH

\$29.95 for DINNER