



Antipasti

- Lobster Ravioli** *Home made ravioli topped with delicate paprika, in a cream sauce or a spicy San Marzanno tomato sauce* **13.50**
- Shrimp De Jounge** *Sautéed jumbo shrimp, red pepper flakes, served in sherry wine marinara sauce* **14.50**
- Carciofi alla Lia** *Artichoke hearts flash fried topped with prosciutto and cheese* **9**
- Polpette di Casa** *Homemade Sicilian meatballs in our spicy San Marzanno tomato sauce topped with melted mozzarella* **10**
- Melanzane Parmigiano** *Eggplant baked with our San Marzanno tomato sauce, basil, pecorino romano, mozzarella* **10**
- Soup of The Day** **8**

Insalate / Salad

- Mixed Greens** *Cherry tomatoes, diced red pepper, onions and parmesan cheese* **6**
- Caesar** *Homemade croutons, parmesan and classic Caesar dressing* **8**
- Caprese** *Farm tomatoes, fresh mozzarella, basil, aged balsamic and E.V.O.O* **9.50**
- Saporo Chopped Salad** *Mixed greens, red onion, Genoa salami, fontina cheese, artichokes* **9**

Split Entrée Charge \$4

Consuming Raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food borne illness



Sapori del Grano

Pasta / Risotto

- Linguette Sapori del Mare** *Shrimp, scallops, clams, P.E.I. mussels, red pepper flakes, in a white wine sauce* 22
- Mezza Rigatoni alla Familia** *San Marzano tomatoes, E.V.O.O., basil, topped with eggplant and parmigiano reggiano* 17
- Farfalinni Mascarpone** *Sautéed onions, porcini mushrooms, peas, mascarpone cream sauce* 19
- Fettuccine Romana** *Our version of the classic* 17 *add chicken* 4
- Risotto con Porcini** *Arborio rice, saffron, sautéed onions, porcini mushrooms, peas in white wine* 19
- Risotto Sapori del Mare** *Arborio rice, gulf shrimp, scallops, clams, New Zealand mussels, in a white wine sauce* 22

Sapori del Mare

Flavors of the Sea

- Gamberi Arrabiata** *Sautéed jumbo shrimp, E.V.O.O., garlic, red pepper flakes and capers in a spicy tomato sauce* 24.95
- Grigliatta di Scampi** *Jumbo shrimp, Sicilian bread crumbs, garlic and lemon* 24.95
- Atlantic Salmon** *Grilled and finished in a lemon, white wine topped with domestic mushrooms and capers* 24
- Sapore Daily Seafood Specials** **Market Price**

Sapori della Terra

Flavors of the Land

- Siciliano** *E.V.O.O., garlic, lemon with Sicilian bread crumbs, Chicken* 18/ *Veal* 23.95
- Marsala** *Domestic mushrooms, tomatoes, bell peppers Chicken* 18/ *Veal* 23.95
- Vitello all Lia** *Sautéed onions, peas, artichokes, Marsala wine* 23.95
- Pollo Limone** *sautéed chicken breast, topped with prosciutto, cheese, in a lemon, white wine sauce, served over risotto* 19

Filet Palermitano *E.V.O.O., garlic and lemon* 29.95

Bistecca Siciliano *E.V.O.O., garlic, lemon and Sicilian bread crumbs* 28