



Antipasti

- Lobster Ravioli** *Home made ravioli topped with delicate paprika, in a cream sauce or a spicy San Marzanno tomato sauce* **12.50**
- Shrimp De Jounge** *Sautéed jumbo shrimp, red pepper flakes, served in sherry wine marinara sauce* **13**
- Carciofi alla Lia** *Flash fried topped with prosciutto and cheese* **8**
- Calamari Fritti** *Served with our house spicy dipping sauce* **10**
- Cozze Orreganato** *Sautéed Prince Edward Island mussels in a lemon white wine garlic sauce* **9**
- Polpette di Casa** *Homemade Sicilian meatballs in our spicy San Marzano tomato sauce topped with melted mozzarella* **10**
- Melanzane Parmigiano** *Eggplant baked with our San Marzano tomato sauce, basil, pecorino romano, mozzarella* **9**
- Saporo Salami Platter** *Assorted cured meats, imported cheese and olives for sharing* **11**
- Soup of The Day** **6**

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**
- 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

- Paccheri Matriciana** *Sautéed onions, basil and prosciutto, San Marzano tomatoes and E.V.O.O.* 17
- Linguette Sapori del Mare** *Shrimp, scallops, clams, P.E.I. mussels, in a white wine sauce* 20
- Parpadella Putanesca** *Ribbon style pasta, sautéed garlic, basil, E.V.O.O., San Marzano tomatoes, red pepper flakes, cured anchovies, black olives and capers* 16
- Mezza Rigatoni alla Familia** *San Marzano tomatoes, E.V.O.O., basil, topped with eggplant and parmigiano reggiano* 16
- Farfalinni Mascarpone** *Sautéed onions, porcini mushrooms, peas, mascarpone cream sauce* 18
- Spaghettoni de Grano** *Primavera assorted daily vegetables San Marzano tomato sauce with wheat pasta* 16
- Fettuccine Romana** *Our version of the classic* 15 *add chicken* 4
- Risotto con Porcini** *Arborio rice, saffron, sautéed onions, porcini mushrooms, peas in white wine* 18
- Risotto Sapori del Mare** *Arborio rice, chunks of gulf shrimp, scallops, clams, New Zealand mussels, in a white wine sauce* 20

Sapori del Mare

Flavors of the Sea

- Gamberi Arrabiata** *Sautéed jumbo shrimp, E.V.O.O., garlic, red pepper flakes and capers* 22
- Grigliatta di Scampi** *Jumbo shrimp, Sicilian bread crumbs, garlic and lemon* 22
- Atlantic Salmon** *Grilled and finished in a lemon, white wine topped with domestic mushrooms and capers* 24
- Saporo Daily Seafood Specials** **Market Price**

Sapori della Terra

Flavors of the Land

- Siciliano** *E.V.O.O., garlic, lemon with Sicilian bread crumbs, Chicken* 15 / *Veal* 20
- Marsala** *Domestic mushrooms, tomatoes, bell peppers* *Chicken* 16 / *Veal* 20
- Vitello all Lia** *Sautéed onions, peas, artichokes, Marsala wine* 20
- Vitello Saltimbocca** *Prepared in a white wine sage sauce topped with prosciutto and cheese* 21
- Pollo Compangola** *Sauteed chicken, onions, bell peppers, oregano, San Marzano tomatoes in a sherry wine* 16
- Filet Palermitano** *E.V.O.O., garlic and lemon* 28
- Medallions of Beef** *“Pauli’s Style” grilled, topped with San Marzano tomatoes, sautéed onions, eggplant, pecorino romano and mozzarella cheese* 27
- Bistecca Siciliano** *E.V.O.O., garlic, lemon and Sicilian bread crumbs* 27