



## Antipasti

- Lobster Ravioli** *Home made ravioli topped with delicate paprika, in a cream sauce or a spicy San Marzanno tomato sauce* 17
- Shrimp De Jounge** *Sautéed jumbo shrimp, red pepper flakes, served in sherry wine marinara sauce* 16
- Carciofi alla Lia** *Artichoke hearts flash fried topped with prosciutto and cheese* 12
- Polpette di Casa** *Homemade Sicilian meatballs in our spicy San Marzanno tomato sauce topped with melted mozzarella* 12
- Melanzane Parmigiano** *Eggplant baked with our San Marzanno tomato sauce, basil, pecorino romano, mozzarella* 12
- Soup of The Day** 9

## Insalate / Salad

- Mixed Greens** *Cherry tomatoes, diced red pepper, onions and parmesan cheese* 10
- Caesar** *Homemade croutons, parmesan and classic Caesar dressing* 10
- Caprese** *Farm tomatoes, fresh mozzarella, basil, aged balsamic and E.V.O.O* 13
- Saporo Chopped Salad** *Mixed greens, red onion, Genoa salami, fontina cheese, artichokes* 12

**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* 27

**Mezza Rigatoni alla Familia** *San Marzano tomatoes, E.V.O.O., basil, topped with eggplant and parmigiano reggiano* 23

**Farfalinni Mascarpone** *Sautéed onions, porcini mushrooms, peas, mascarpone cream sauce* 25

**Fettuccine Romana** *Our version of the classic* 22 *add chicken* 6

**Risotto con Porcini** *Arborio rice, saffron, sautéed onions, porcini mushrooms, peas in white wine* 25

**Risotto Sapori del Mare** *Arborio rice, gulf shrimp, scallops, clams, New Zealand mussels, in a white wine sauce* 27

**Rigatoni Matriciana** *Sautéed onions, diced pancetta, red pepper flakes, fresh tomatoes, spicy San Marzano tomato pink sauce* 24

## 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* 28

**Grigliatta di Scampi** *Jumbo shrimp, Sicilian bread crumbs, garlic and lemon* 28

**Atlantic Salmon** *Grilled, finished in lemon and white wine topped with domestic mushrooms and capers* 28

**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* 24/ *Veal* 29

**Marsala** *Domestic mushrooms, tomatoes, bell peppers* *Chicken* 25/ *Veal* 29

**Vitello all Lia** *Sautéed onions, peas, artichokes, Marsala wine* 29

**Pollo Limone** *Sautéed chicken breast, topped with prosciutto and cheese, in a lemon white wine sauce served over risotto* 26

**Filet Palermitano** *E.V.O.O., garlic and lemon* 43

**Bistecca Siciliano** *E.V.O.O., garlic, lemon and Sicilian bread crumbs* 40

### **Available Sides:**

Pasta with Cream sauce \$7, Pasta with Pomodoro sauce \$4

Risotto \$6, Extra vegetables \$4