



## Tapas

### **LA BRUSCHETTA 17.**

Toasted Italian bread with diced fresh tomato

### **ZUCCHINE FRITTE 18.**

Fried zucchini with spicy marinara sauce

### **CARCIOFI COTTI ALLA GIUDEA 24.**

Roasted artichokes, garlic aioli sauce, pecorino cheese

### **TORTINI DI GRANCHIO 21.**

Mini Crab cakes with guacamole and seaweed salad

### **CARPACCIO DI POLIPO 20.**

Thin sliced octopus terrine with grilled potatoes, hearts of palm and taggiasca olives

### **POLPETTE DI VITELLO 21.**

Veal meatballs with marinara sauce

## Antipasti

### **CALAMARI FRITTI 24.**

Fried calamari with spicy marinara sauce

### **TRITO DI TONNO CON AVOCADO E CETRIOLI 25.**

Tuna tartar with avocado, onions, caviar and cucumber sauce

### **CARPACCIO DI MANZO 23.**

Beef carpaccio with mushrooms, truffle oil and Parmigiano

### **PROSCIUTTO E MELONE 23.**

Imported Parma prosciutto with fresh melon

### **BRESAOLA CON PERE CROSTINI E BRIE 23.**

Sliced air dried Beef with pears and brie cheese crostini

### **MOZZARELLA DI BUFALA ALLA CAPRESE 24.**

Buffalo mozzarella cheese with tomato and basil

## Insalate

### **MISTICANZE CON POMODORINI 15.**

Mixed greens with carrots, tomatoes and radishes

### **LATTUGA ROMANA ALLA CESARE 15.**

Romaine lettuce, classic Caesar dressing and croutons

### **ENDIVIA CON PERE E GORGONZOLA 22.**

Endive, arugula, pears, croutons, walnuts, grapes, gorgonzola

### **TIPICA TRICOLORE 17.**

Radicchio, arugula and endive

### **CAPRINO CON BIETOLA 23.**

Red beet, Goat cheese and hearts of palm salad

### **BARBABIETOLE, AVOCADO E CETRIOLI 21.**

Avocado, sliced red beet, cucumber, orange vinaigrette

## Zuppe

### **MINISTRA DI VERDURE 15.**

Mixed vegetable soup

### **CAPPELLETTI IN BRODO 17.**

Homemade cheese tortellini in chicken broth with escarole

## Focacce & Pizza

### **MARGHERITA 18.**

( ADD BUFALA MOZZARELLA ) 8.

Long pizza with fresh mozzarella, tomato sauce and basil

### **BRIE E PROSCIUTTO COTTO 21.**

Round white pizza, brie cheese, cured ham, cherry tomato

### **RUGHETTA E PARMA 24.**

Long pizza, mozzarella, tomato, arugula, Prosciutto of Parma

### **PIZZA MORTADELLA 22.**

Long pizza with mozzarella cheese, imported Mortadella and toasted pistachio

**EACH ADDITIONAL TOPPING 5.**



## Paste Secche

### **PENNE PICCANTI 25.**

Penne with spicy marinara sauce

### **LINGUINE ALLO SCOGLIO 31.**

Linguini, clams, diced tomatoes, garlic, crushed pepper

### **SPAGHETTI CON POLPETTE 27.**

Spaghetti with veal meatballs and marinara sauce

## Paste Fresche

### **RAVIOLI DI RICOTTA AL BURRO E PASTINACHE 27.**

Ravioli filled with ricotta and spinach, butter sage sauce and crispy parsnips

### **CAVATELLI CON GAMBERI E PESTO 28.**

Hand rolled ricotta cheese dumplings with pesto sauce and shrimp

### **TAGLIOLINI CON POLIPO 29.**

Home made tagliolini with broccoli rapini, grilled tomato and Octopus in garlic and oil

### **PAPPARDELLE ALL'OSSOBUCO 28.**

Pappardelle in a veal ossobuco sauce

### **CASONSEI ALLA BERGAMASCA 27.**

Ravioli filled with sausage, spinach and potato in a italian pancetta sauce

### **LASAGNA ALLA BOLOGNESE 27.**

Lasagna with veal meat sauce

### **PAPPARDELLE AL RAGU' DI VITELLO 27.**

Pappardelle in a veal meat sauce

### **GNOCCHI SAPORI 27.**

Sausage stuffed gnocchi, creamy tomato vodka sauce

### **RISOTTO AI FRUTTI DI MARE 31.**

Risotto with mixed seafood in a red sauce

**Gluten Free pasta is available**

## Carne

### **POLLO ORGANICO ARROSTITO 29.**

Roasted **organic** Chicken with lemon, dried figs, rosemary and potatoes

### **POLLO ALLA PARMIGIANA 29.**

Breaded **organic** Chicken breast, mozzarella and tomato

### **VITELLO ALLA MILANESE 52.**

Breaded Veal chop, tomato, arugula, shaved parmesan

### **OSSOBUCO CON RISOTTO 54.**

Braised central cut Veal ossobuco with saffron risotto

### **BATTUTA DI MANZO ALL'AGLIO PICCANTE 48.**

Pounded **organic** N.Y. steak in a spicy oil, tomatoes garlic, crispy zucchini and potato

## Vegetariani

### **SPINACI AL BURRO E LIMONE 16.**

Sautéed spinach with butter and lemon

### **ESCAROLA CON SCALOGNO DOLCE 16.**

Escarole with sautéed sweet shallots

### **LENTICCHIE ARROSTITE CON SPINACI 16.**

Roasted lentils with spinach

### **CANNELLINI CON RAPINI 18.**

Roasted cannellini beans, broccoli rapini, garlic, spicy oil

### **BROCCOLI RAPINI AI PINOLI E AGLIO 18.**

Broccoli rapini with pine nuts and garlic

### **BROCCOLI CON POMODORI SECCHI 16.**

American broccoli, sun dried tomatoes, garlic, olive oil

**\*We also offer a VEGAN MENU (ask your server)**



## **Signature Dishes** **Weekend**

### **CARPACCIO DI ZUCCHINE 20.**

Warm zucchini carpaccio with pine nuts, crispy artichokes, pecorino cheese and eggplant rollatini

### **VITELLO TONNATO 26.**

Cold sliced roasted Veal loin with capers in a traditional Italian light tuna sauce

### **BURRATA CON MARMELLATA DI MELANZANE 23.**

Soft creamy imported mozzarella cheese with marinated eggplant, cherry tomatoes and arugula salad

### **POLIPO ALLA BRACE 21**

Grilled octopus with mix green, fennel orange salad, chick peas and olives potato sauce

### **CASONSEI ALLA BERGAMASCA 27.**

Ravioli filled with sausage, spinach and potato in a italian pancetta sauce

### **PAPPARDELLE ALL'OSSOBUCO 28.**

Pappardelle in a Veal ossobuco sauce

### **OSSOBUCO CON RISOTTO 54.**

Braised central cut veal Ossobuco with saffron risotto

### **SPIGOLA ALLA BRACE 36.**

Grilled european Sea bass in oil and lemon served with diced mix vegetables

### **PIZZA MORTADELLA 22.**

Long pizza with mozzarella cheese, imported Mortadella and toasted pistachio



**LE OLIVE 11.**

Mediterranean olives with crostini

**BARBABIETOLE, AVOCADO E CETRIOLI 21.**

Avocado, sliced red beet, cucumber, orange vinaigrette

**MELANZANE E ZUCCHINE 21.**

Warm zucchini carpaccio with pine nuts, crispy artichokes, and eggplant

**MINISTRA DI VERDURE 15.**

Mixed vegetable soup

**LA BRUSCHETTA 17.**

Toasted Italian bread with diced fresh tomato,

**PENNE PICCANTI 25.**

Penne pasta with spicy marinara sauce

**ORECCHIETTE VEGETARIANE 26.**

Seashells, broccoli rapini, bread crumbs, sun dried tomatoes

**SPAGHETTI CACIO E PEPE E FAVE 27.**

Spaghetti with vegan Parmesan, black pepper and fava beans

**RISOTTO AI PORCINI E SPINACI PROFUMATO  
AL TARTUFO 31.**

Risotto with porcini mushrooms, spinach and truffle oil

**PIZZA CAPRESE 18.**

Pizza with fresh tomato, basil, vegan cheese

**POLPETTE DI VERDURE 18.**

Vegan meatball

(eggplant, mushrooms, roasted lentils, bread crumbs and onions)  
with a tomato sauce

**ESCAROLA CON SCALOGNO DOLCE 16.**

Escarole with sautéed sweet shallots

**LENTICCHIE ARROSTITE CON SPINACI 16.**

Roasted lentils with spinach

**CANNELLINI CON RAPINI 18.**

Roasted cannellini beans, broccoli rapini, garlic and spicy oil

**BROCCOLI RAPINI AI PINOLI E AGLIO 18.**

Broccoli rapini with pine nuts and garlic

**BROCCOLI CON POMODORI SECCHI 16.**

American broccoli, sun dried tomatoes, garlic and olive oil

**DAIRY FREE - NO CHICKEN, FISH OR MEAT PRODUCTS**



## Dolci

**\*\*TARTUFO AL CIOCCOLATO 14.**

Ice cream flavor of zabaglione cream, chocolate & caramelized hazelnuts

**CLASSICO TIRAMISU 14.**

Espresso dipped ladyfingers with mascarpone cheese

**CRÈME BRULÉE 13. (Gluten free)**

Crème brulee with grand marnier orange ice cream

**\*\*TORTINO AL GIANDUIA E ZABAIONE 14.**

Nutella hazelnut warm chocolate cake with cold zabaione sauce and chocolate ice cream

**\*\*CANNOLO CON RICOTTA 14.**

Sicilian cannoli with traditional ricotta and pistachio ice cream

**SFORMATINO AL FORMAGGIO 14. (Gluten free)**

Ricotta and chocolate cheese cake, vanilla chocolate chips ice cream

**\*\*CROSTATINA DI PERE 14.**

Carrot pear tart, walnuts, almond filling and pear sorbet

(Vegan + Gluten free)

**\*\*STRUDEL DI MELE 14.**

Walnut apple strudel with hazelnut biscotti ice cream

**FRAGOLE AL LIMONCELLO 14.**

Fresh strawberries with lemon sorbet and limoncello liquor

**MILLE FOGLIE AL CIOCCOLATO 14.**

Chocolate filled crispy pastry shell with bananas and dulce de leche ice cream

**\*\*LA NOSTRA CASSATA 14.**

Cassata ricotta geleto with candied fruit almond and chocolate

**FRUTTI DI BOSCO 14.**

Fresh mixed berries

**\*\*LA NOSTRA PASTICCERIA 14.**

Café Saporì's own cookies and fresh pastries (hazelnut/almond)

**\*\*ASSAGGIO DI FORMAGGI 16.**

Sardinia and Lombardy cheese selection:

(Moliterno truffle, Sila spice, sweet gorgonzola )with garnish

### Sorbetti (Vegan)

**LAMPONI** - Raspberry 10.

**MANGO** - Mango 10.

**LIMONE** - Lemon 10.

**PERA** - Pear 10.

### Gelati

**VANIGLIA** - Vanilla 11.

**\*\*PISTACCHIO** - Sicilian pistachio 12.

**CIOCCOLATO** - Chocolate 10.

**\*\*NOCCIOLE BISCOTTI** - Hazelnut biscotti 10.

**\*\*STRACCIATELLA** - Vanilla chocolate chips 10.

**\*\* CONTAINS NUTS**