



Tapas

BRUSCHETTA 16.

Toasted Italian bread with diced fresh tomato,

POLPETTE DI VITELLO 17.

Veal meatballs with marinara sauce

ARANCINI DI RISO 19.

Crispy rice balls, meat sauce, fresh mozzarella

CALAMARI GRIGLIATI 21.

Grilled calamari with lemon, garlic and tomato

POLPETTE DI GRANCHIO 21.

Mini crab cakes, guacamole and seaweed salad

ANTIPASTO ITALIANO 21.

Prosciutto of Parma with bread sticks, Grana Padana cheese, olives and salami

Antipasti

FRITTURA DI CALAMARI 22.

Fried calamari with spicy marinara sauce

TRITO DI TONNO CON CETRIOLI 23.

Tuna tartar, avocado, onions, caviar and cucumber sauce

FRUTTI DI MARE MEDITERRANEI 24.

Mixed seafood salad (shrimp, calamari and scallops) with octopus terrine

IL PROSCIUTTO E IL MELONE 22.

Imported Prosciutto of Parma with fresh melon

CARPACCIO DI MANZO 22.

Beef carpaccio, arugula, shaved Grana Padana

Insalate

MISTICANZA CON POMODORINI 15.

Mixed greens with carrots, tomatoes and radishes

LATTUGA ROMANA ALLA CESARE 15.

Romaine lettuce with classic Caesar dressing and croutons

FINOCCHI E FAVE CON VINEGRETTA DI AGRUMI 17.

Fennel, fava beans, oranges in a citrus vinaigrette

CAPRINO CON BIETOLA 20.

Red beets, goat cheese and hearts of palm

MOZZARELLA ALLA CAPRESE 22.

Bufala mozzarella cheese with tomato and basil

Panini

POLLO MOZZARELLA AFFUMICATA E ASPARAGI 23.

Home made Baguette with chicken, asparagus, smoked mozzarella cheese

PANINO DI PESCE 25.

Crispy fish sandwich with lettuce, tomato and tartar sauce

PIADINA CON PROSCIUTTO E RUCOLA \$ 23

Flat bread with Prosciutto di Parma, arugula, parmesan cheese and tomato

BAGHETTA CON PROSCIUTTO COTTO E BRIE 23.

Home made baguette with imported ham and brie cheese



Focacce & Pizza

MARGHERITA 18.

(ADD BUFALA MOZZARELLA) 8.

Long pizza with fresh mozzarella, tomato sauce and basil

PIZZA CON SALAME CACCIATORINI 19.

Round pizza with mozzarella, tomato and salami

PIZZA RUGHETTA E PARMA 21..

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

FOCACCIA, BURRATA, POMODORINI E ZUCCHINE 20.

Long pizza topped with fresh tomato zucchini e burrata cheese

EACH ADDITIONAL TOPPING 5.

Paste

PENNE PICCANTI

Penne with spicy marinara sauce

15.

Full Size

23.

SPAGHETTI CON POLPETTE DI VITELLO

Spaghetti with veal meatballs

17.

25.

LINGUINE ALLO SCGLIO

Linguini with clams, diced tomatoes, garlic and crushed peppers

19.

29.

ORECCHIETTE CON CIME DI RAPE

Seashell pasta with broccoli rapini, bread crumbs and aged ricotta

17.

25.

RAVIOLI DI RICOTTA E SPINACI AL BURRO E PASTINACHE

Ravioli filled with ricotta and spinach in a butter sage sauce with crispy parsnips

18.

26.

CAVATELLI CON PESTO E GAMBERI

Hand rolled ricotta cheese dumplings with shrimps and pesto sauce

19

27.

LASAGNA ALLA BOLOGNESE

Lasagna with a veal meat sauce

N.A.

26.

PAPPARDELLE ALLA BOLOGNESE

Pappardelle with a veal meat sauce

17.

25.

RISOTTO AI FRUTTI DI MARE

Risotto with mixed seafood

19.

29.

Zuppe

MINISTRA DI VERDURE

Mixed vegetables soup

10..

15.

CAPPELLETTI IN BRODO CON ESCAROLA

Own made cheese tortellini in chicken broth with escarole

11.

16.

Pesce del Giorno \$ MKP

Fish of the day

Carne

PAILLARD DI POLLO CON VERDURE 28.

Grilled and pounded chicken breast topped with mixed vegetables

VITELLO ALLA MILANESE 35.

Breaded veal cutlet with tomato, arugula and shaved parmesan

BATTUTA DI MANZO ALLA GRIGLIA CON PATATE FRITTE 39.

Grilled and pounded NY steak in spicy oil with diced tomato, garlic and arugula



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 geletto 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.