

ANTIPASTI/APPETIZERS

Bruschetta 8.99 Toasted Italian bread topped with marinated tomatoes and basil
Calamari Fritti 9.99
 Fried calamari served with a tasty red sauce

Cozze Scoppiate 10.99
 Mussels sauteed in a red or white sauce.
Calamari Griglia 10.99
 Grilled calamari, roasted red pepper and a touch of balsamic

INSALATE/SALADS

Insalata Mista 7.99
 A fresh mix of baby greens and cherry tomatoes with our balsamic dressing

Caprese 9.99
 Sliced tomatoes, fresh mozzarella, extra virgin olive oil and basil

Cesare 8.99
 Crisp Romaine lettuce tossed with the Chef's special blend dressing

Asparagi 9.99
 Fresh asparagus with lemon, olive oil, tomatoes and Italian goat cheese

Insalata Stella 10.99
 Mixed greens and Belgian endives with provolone cheese, pinenuts, apples and raspberries in a honey mustard-champagne vinaigrette

PASTA

Rigatoni Caprese 18.99
 A very unique sauce of hand picked, lightly stewed tomatoes hand crushed and finished with a generous portion of fresh basil, select extra virgin olive oil and bocconcini mozzarella.

Bolognese 19.99
 Fresh Rigatoni pasta sautéed in our authentic meat sauce

Gnocchi al Brivido 20.99
 Homemade Gnocchi pasta with chicken breast, sun dried tomatoes, parmesan cheese and pine nuts Sauteed in a pesto sauce

Linguini alle Vongole 22.99
 Homemade Linguini pasta sauteed with fresh clams and garlic in a white wine sauce

Pennette Cardinale 20.99
 Pasta pennette served with grilled artichokes, chicken, shallots and sun-dried tomatoes in a w. wine reduction sauce with a touch of light cream.

House Specialties

Cappellacci all'Aragosta 22.99
 Handmade pasta stuffed with lobster and fresh seafood served in a creamy pink sauce

Lasagna Di Antonio 22.99
 Individual meat lasagna made with a blend of fresh mozzarella, provolone, parmesan, ricotta, bolognese and béchamel sauce.

Spaghetti Barese 20.99
 Fresh spaghetti sauteed in a rich red sauce with veal meatballs and mild Italian sausage

Spaghetti allo Scoglio 23.99
 Pasta sauteed in a marinara with mussels, clams, shrimp and scallops (spicy on request)

Lasagna Vegetariana 21.99
 Mushroom and grilled veggie lasagna with marinara and a touch of bechamel sauce topped with parmesan cheese and mozzarella

RISOTTO E PESCE/RICE AND FISH DISHES

Risotto ai Funghi 21.99
 Italian arborio rice sauteed with Italian porcini mushrooms, fresh mushrooms, fresh herbs and parmesan

Risotto Pescatore 23.99
 Italian arborio rice sauteed with a generous portion of mussels, clams, calamari, and shrimp and scallops

Salmone alle Erbe Aromatiche 25.99
 Fresh salmon filet with seasonal vegetables and an aromatic herb sauce on the side

CARNE/BEEF-POULTRY

Pollo Ternana 22.99
 Chicken breast stuffed with smoked provolone, basil and served mushrooms, asparagus, sun dried tomatoes and pine nuts

Allergy Policy: We have shrimp, soy, dairy, gluten, nuts, peanuts, wheat, eggs, and other allergens in our kitchen. Do to the design of our operations we cannot assure you that these ingredients will not have contact with your dish. Neither staff nor manager can alter this policy nor assure you otherwise.

Vitello Portafoglio 28.99
 Veal scalloppini stuffed with fresh mozzarella, provolone, Parmesan and basil sauteed in a veal reduction sauce with sun-dried tomatoes

Vitello Paesana 26.99
 Tender veal scalloppini sauteed with artichokes and cherry tomatoes in a delicate wine sauce

Our Featured Items:

Appetizer

Burrata Pugliese 11.99
 Tender soft Mozzarella cheese with creamy middle served with toasted Italian bread, marinated tomatoes, and prosciutto

Crostini Di Avocado 10.99
 Fresh chopped avocado prepared with a touch of provolone, parmesan, tomato, extra-virgin olive oil and citrus

Zuppe/Soups

Zucca (Butternut Squash Soup)
Butternut Squash Bowl 5.99 Cup 4.99
Minestrone Bowl 5.99 Cup 4.99

Pasta

Rabbit Ravioli 21.99
 prepared with onion and garlic in a unique burnt butter reduction sauce with chopped artichoke, and a touch of sage and cocoa

Homemade Ricotta Gnocchi With Natural Calamari Ink 23.99

Semolina flour and ricotta dumplings with chopped calamari and shrimp in a garlic, parsley and white wine tomato arrabiata sauce.

Cappellacci di Zucca 21.99
 Pasta stuffed with pumpkin in a burnt butter sauce with butternut squash, sage and pinenuts

Gamberoni e Broccoli 24.99
 Two Jumbo Shrimp sauteed with linguini in a white wine garlic sauce with a touch of light cream, roasted tomatoes, fresh veggies, chopped shrimp and roasted broccoli.

Bucatini Carbonara 21.99
 Tube pasta tossed with pancetta, egg yolk, cream, onion, and smoked bacon with a touch of parsley and Grana Padano cheese

Catch Of The Day

Fresh Chilean Sea Bass 31.99
 Fresh Chilean Sea Bass pan seared and served with fresh spinach in a light sauce with a touch of tomato. Finished with roasted tomatoes, oyster mushrooms, and cubed tomatoes.

Pesce/Seafood

Zuppa di Pesce 33.99
 (a Saporì classic) Spicy on Request
 Fresh seafood including mussels, clams, scallops, shrimp, calamari, and salmon in a light red sauce over linguini

Meats

Vitello Ossobuco 32.99
 Choice slow cooked veal shank in a rich red sauce atop a mini meat lasagna

Milk & Honey Baby Back Ribs 30.99
 Baby back ribs (pork) marinated in honey and thyme finished in a slow braise milk, porcini mushrooms and a touch of citrus.

Lamb Chops 31.99
 Tender lamb chops sauted with mint and a touch of onion and garlic over smashed potatoes.

Menu and prices subject to change with out notice.