



APPETIZER

Sapori Salad – mesclun greens, sliced strawberries gorgonzola, almonds, champagne vinaigrette

Fried Calamari - Marinara sauce

Eggplant Parmigiana Cake - fresh eggplant sliced and layered with mozzarella, goat cheese & basil

Caprese - in house maid fresh mozzarella, Tomato, fresh basil, roasted peppers, balsamic glaze

Pasta Fagioli

Romaine Caesar - herb crouton and parmesan with caesar dressing

Artichokes Roman style – cast iron roasted baby artichokes in garlic and herbs & extra virgin olive oil

ENTRE

Scaloppini Piccata – thinly pounded veal with capers, lemon white wine sauce

Scottish Salmon – green beans, home fries, herby tomato basil remoulade

Crispy Chicken Milanese - salad of baby arugula, tomatoes, onion, gorgonzola, lemon vinaigrette

Chicken Sapori - bell evans chicken breast coated in a rich wild mushroom infused brandy sauce

Chicken Scarpariello – chicken and Italian sausage with garlic, hot cherry peppers, rosemary w-wine

Rigatoni Bolognese - veal and ground beef ragout, parmigiano reggiano

Burrata Ravioli – tomato sauce fresh basil

Pappardelle ai Funghi – Porcini mushroom, cognac, cream

DESSERT

Tiramisu - Ricotta Cheesecake – vanilla or Chocolate Ice cream

Dessert will be served with a choice of coffee or tea

Lunch \$22.95 / Dinner \$32.95