

APPETIZERS/SMALL PLATES

House-Made Soup of the Day (Cup/Bowl)	\$4/6
Piedina Deliziosa Flatbread Topped with Capocollo, Roasted Red Peppers, Tomatoes, Arugula and Mozzarella with Balsamic Drizzle	\$8
Steamed Mussels Alla Putanesca Mussels in Spicy White Wine Garlic Tomato Broth with Crostini	\$12
Arancini Siciliani Lobster and Ricotta Risotto Croquettes in Roasted Tomato Crema	\$12
Carpaccio di Bietole Roasted Beet and Goat Cheese Carpaccio with Tangerine, Toasted Hazelnuts in Citrus Vinaigrette	\$9
Peperoni Ripieni Sausage and Provolone Stuffed Peppers with Tomato Coulis and Basil Oil	\$9

SALADS/INSALATA

Insalata Caprese Local Heirloom Tomatoes, Headwaters Tomme Cheese, Cured Olives, Basil in White Balsamic Dressing	\$9
Insalata Mediterranean Field Greens Salad, Pickled Onions, LEC Feta Cheese, Crispy Prosciutto, Mint in Honey Sherry Dressing	\$8
Caesar Salad Crisp Romaine Lettuce with Focaccia Croutons, White Anchovies And Shredded Parmigiano-Reggiano with Roasted Garlic Dressing	\$8

Executive Chef-Loretta Paganini **Chef De Cuisine**-Brandon Walukas
Sapore Restaurant uses quality, fresh ingredients sourced locally whenever possible.

PASTAS

All of our delicious Pastas are Hand-made in House

Tortelloni alle Pesche	\$12/20
Roasted Peach and Taleggio Cheese Tortelloni with Toasted Almonds in Butter Sage Sauce	
Crab Ravioli alla Sorrentina	\$12/20
Crab and Ricotta filled Pasta in Lemon Cream Sauce	
Gnocchi Verdi Al Pomodoro	\$10/18
Spinach and Ricotta Dumplings with Fresh Tomato Sauce and Parmigiano Cheese	
Pappardelle alla Bolognese	\$12/20
Wide Pasta Ribbons with Veal Bolognese Sauce and Parmigiano Cheese	
Busiate alla Norma	\$12/20
Maccheroni Pasta with Grilled Eggplant in Spicy Tomato Sauce with Pecorino Cheese	
Pasta del Giorno/ Pasta of the Day	\$10/18
Ask your server for more details	
Pasta Sampler Trio	\$30
Choose any three small pasta and dessert	

Learn to Cook like a Chef at Home!
www.lpscinc.com (440)729-1110

ENTREES/SECONDI

Tagliata di Filetto	\$34
Grilled Beef Tenderloin with Corn, Spinach, Potato Hash, Grilled Tomatoes in Balsamic Steak Sauce	
Pan Seared Sea Scallops in Padella	\$29
Sea Scallops with Summer Vegetable Ratatouille in Sundried Tomato Pesto	
Arrosto di Vitello Al Porto	\$32
Roasted Veal Loin with Potato Puree, Swiss Chard, Grilled Peach Salsa in Port Reduction Sauce	
Pesce in Acqua Pazza	\$28
Parmesan and Herb Crusted Halibut in “Crazy Water” with Zucchini, Olives, Tomatoes and Creamy Polenta	
Porchetta Alla Romana	\$26
New Creations Pancetta and Gremolata Stuffed Pork Tenderloin with Sweet Corn Risotto, Summer Vegetables in Pork Demi-Glace	
Loretta’s Special of the Day/Piatto del Giorno	\$29
Ask Your Server for Today’s Special	



DESSERTS/DOLCI

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La Cioccolata “Two Ways”	\$8
Flourless Chocolate Torte with Berry Salad and Chocolate Ice Cream Sandwich	
Buttermilk Panna Cotta	\$8
Buttermilk Panna Cotta with Crumble Crunch, Cherry Compote and Biscotti	
Torta Deliziosa di Prugne Rovesciata	\$8
Plum Upside-Down Cake with Grand Marnier Sauce and Vanilla Gelato	
Pesche e More Al Forno	\$8
Individual Local Peach and Blackberry Crumble with Almond Gelato	
Torta al Cedro	\$8
Individual Key Lime Pie with Raspberry Coulis and Coconut Cookies	
Gelato “Affogato”	\$8
Espresso Kahlua Float with Vanilla and Chocolate Gelato, Whipped Cream and Chocolate Shavings	
Sgroppino al Limone	\$8
Lemon Sorbet, Vodka, Prosecco and Fresh Mint	
Gelato or Sorbetto Della Casa	\$8
Trio of House Made Gelato, Ice Cream, or Sorbet with Your Choice of Biscotti	

20% gratuity automatically charged for parties of 8 or more.

Consuming raw or undercooked poultry, meat, seafood, shellfish or eggs may increase the risk of food borne illnesses.

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