

APPETIZERS/SMALL PLATES

House-Made Soup of the Day (Cup/Bowl)	\$4/6
Piedina Deliziosa Flatbread Topped with Caramelized Onions, Pear, Gorgonzola Cheese, Arugula and Balsamic Reduction	\$8
Vongole in Brodo Littleneck Clams and Shrimp in Spicy Saffron Broth with Garlic Crostini	\$12
Polpette al Pomodoro Aromatic New Creation Pork Meatballs with Roasted Tomato Sauce and Fresh Mozzarella Cheese	\$12
Frittelle di Salmone Verlasso Salmon Cake with Horseradish Crème Fraiche, Grapefruit and Arugula Salad	\$12
Strudel di Porcini Wild Mushroom & Leek Strudel with Creamy Fontina Sauce	\$10

SALADS/INSALATA

Insalata Autunnale Local Boston Bibb, Sage's Apples, Shaved Onions, Candied Pecans, Gorgonzola Cheese in Apple Cider Vinaigrette	\$8
Insalata di Zucca Field Greens Salad, Pickled Butternut Squash, Pumpkin Seeds, and Currants in Roasted Shallot 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
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PASTAS

All of our delicious Pastas are Hand-made in House

Lobster Ravioli alla Vodka	\$12/20
Lobster and Ricotta filled Ravioli in Creamy Lobster Tomato Vodka Sauce	
Cavatelli al Sugo	\$12/20
Almond Shaped Pasta with Veal and Mushroom Ragu	
Gnocchi alla Zucca	\$12/20
Hubbard Squash Dumplings with Spinach and Chestnut Sauce	
Tortelloni al Tartufo Nero	\$12/20
Sundried Tomato and Ricotta filled Tortelloni with Black Truffle Cream Sauce	
Fettuccine alla Trapanese	\$10/18
Pasta Ribbons with Cherry Tomatoes, Chicory, Trapanese Almond Pesto and Ricotta Salata 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

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ENTREES/SECONDI

Tagliata di Filetto	\$34
Grilled Beef Tenderloin with Yukon Gold Mashed Potatoes, Rainbow Farms Carrots, Brussels Sprouts and Cognac Demi-Glace	
Sea Scallops in Padella	\$29
Pan Seared Sea Scallops with Potato Cauliflower Puree, Wilted Spinach and Fall Caponata	
Ossobuco alla Milanese	\$32
Soffritto-Braised Veal Shank with Mascarpone Polenta, Rapini, Mint and Fennel Gremolata	
Petto D'Anatra alla Mantovana	\$28
Roasted Duck Breast with Sweet Potato Puree, Roasted Brussels Sprouts and Maple Sherry Jus	
Braciola di Maiale	\$26
Ohio Pork Chop with Braised Cabbage, Carrots, Apple and Bacon Compote	
Piatto del Giorno	\$29
Ask Your Server for Loretta's Special of the Day	



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DESSERTS/DOLCI

Crostata di Caramello	\$8
Individual Chocolate Tart with Rich Chocolate Filling and a Surprise Layer of Salted Caramel with Pistachio Gelato	
Crème Brulee alla Zucca	\$8
Pumpkin Crème Brulee with Short Bread Cookies	
Galette di Mele	\$8
Warm Apple and Cranberry Galette with Caramel Sauce and Vanilla Bean Gelato	
Torta al Caffè	\$8
Coffee Walnut Cake with Coffee Buttercream and Espresso Chocolate Sauce	
Torta Deliziosa di Pere	\$8
Spiced Pear Upside-Down Cake with Cider Sauce and Vanilla Gelato	
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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