

APPETIZERS/SMALL PLATES

House-Made Soup of the Day (Cup/Bowl)	\$4/6
Piedina Campagnola Flatbread Topped with Herbed Goat Cheese, Roasted Duck, Dried Cherries, Caramelized Onions and Maple Gastrique	\$9
Polpettine di Granchio Crab Cakes with Tomato-Caper Relish over Arugula Salad	\$12
Frittelle della Nonna Crispy Artichoke and Zucchini Fritters with Whipped Black Pepper Ricotta in Roasted Red Pepper Coulis	\$8
Polpette di Pollo alla Putanesca Zesty Chicken Meatballs in Spicy Tomato Sauce with Gorgonzola Cheese	\$8
Strudel di Coniglio Roasted Rabbit Strudel, Radish Salad in Tarragon Crème Fraiche	\$10

SALADS/INSALATA

Insalata Primavera Baby Spinach, Arugula, Strawberries, Cucumber, Gorgonzola Cheese, Toasted Almonds in White Balsamic Vinaigrette	\$8
Insalata Capricciosa Local Boston Bibb, Grilled Asparagus, Cherry Tomatoes, Red Onions, LEC Goat Cheese, Toasted Pine Nuts with Lemon Thyme Vinaigrette	\$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, **Sous Chef**-Chris Span
Sapore Restaurant uses quality, fresh ingredients sourced locally whenever possible.

PASTAS

All of our delicious Pastas are Hand-made in House

Garganelli Primavera Garganelli Pasta with Spring Vegetables, Cherry Tomatoes and Parmigiano-Reggiano Cheese	\$12/20
Gnocchi al Formaggio Goat Cheese Gnocchi with Roasted Mushroom Sauce, Peas and Spring Onions	\$12/20
Triangoli Fumo e Bolle Pasta Stuffed with Smoked Salmon Mascarpone Mousse in Prosecco Cream Sauce	\$12/20
Ravioli Alla Sorrentina Spinach and Ricotta Cheese Stuffed Ravioli with Pomodoro Sauce, Fresh Basil and Mozzarella Cheese	\$12/20
Pappardelle alla Molisana Pasta Ribbons with Lamb Tomato Ragù, Vegetable Confetti, Pecorino Cheese, and Rosemary	\$12/20
Pasta del Giorno/ Pasta of the Day Ask your server for more details	\$10/18
Pasta Sampler Trio Choose any three small pasta and dessert	\$30



Learn to Cook like a Chef at Home!

www.lpscinc.com (440)729-1110

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ENTREES/SECONDI

Tagliata di Filetto	\$32
Peppercorn Rubbed Beef Tenderloin in Bourbon Demi-Glace with Oyster Mushroom, Asparagus and Horseradish Whipped Yukon Potatoes	
Scaloppine di Vitello alla Romana	\$26
Veal Scaloppine with Artichokes, Sweet Peppers, White Wine Caper Sauce, Potato Puree	
Pesce Persico alla Romana	\$28
Pan-Seared Lake Erie Walleye in Green Garlic Sauce, Spring Vegetables, Potato Gnocchi and Roasted Pepper Oil	
Costolette e Salsiccia Scottadito	\$32
Lamb Two Ways: Roasted Rack of Lamb and Lamb Sausage in Broccoli Rabe Pesto with Roasted Fingerling Potatoes and Braised Greens	
Seared Sea Scallops in Padella	\$28
Sea Scallops over English Pea Risotto with Spring Vegetables	
Loretta's Special of the Day/Piatto del Giorno	\$28
Ask Your Server for Today's Special	



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DESSERTS/DOLCI

Crostata al Limone	\$8
Individual Butter Crust Lemon Crostata, Meringue Cookie and Blueberry Sauce	
Torta al Cioccolato	\$8
Chocolate Coated Mousse Cake, Sour Cherries, with Chocolate Balsamic Sauce	
Triple Berry Crisp	\$8
Raspberries, Blackberries, Blueberries, and Apples, Crystallized Ginger, Almond, Rolled Oats, Brown Sugar, Cinnamon with Limoncello Gelato	
Crème Caramel al Acero	\$8
Creamy Custard with Maple Caramel and Whipped Cream	
Cleveland Cassata Cake	\$8
Individual Cake Filled with Pastry Cream, Strawberries, Pistachios and Chantilly Cream	
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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