

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

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

Wine

Need a special bottle of wine to take home with you? Choose from our extensive selection of wines.

Private Dinners at Sapore Restaurant

Let us host your next party, special occasion or office outing. Ask us about our custom catering options. Please email kate@lpscinc.com or call Kate at 440-729-1110.

We accept Visa, Master Card and Discover

Gift Certificates Available

Sapore Restaurant uses quality, fresh ingredients sourced locally whenever possible.

Sapore Restaurant

Modern Italian Cuisine

Emil and Loretta Paganini, proprietors

Sapore Restaurant
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Chesterland, Ohio 44026

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Hours
Thursday, Friday & Saturday 5:00-10:00pm

APPETIZERS/SMALL PLATES

House Made Soup of the Day (Cup/Bowl) 4/6

Piedina Campagnola 9

Flatbread Topped with Herbed Goat Cheese, Roasted Duck, Dried Cherries, Caramelized Onions and Maple Gastrique

Polpettine di Granchio 12

Crab Cakes with Tomato-Caper Relish over Arugula Salad

Frittelle della Nonna 8

Crispy Artichoke and Zucchini Fritters with Whipped Black Pepper Ricotta in Roasted Red Pepper Coulis

Polpette di Pollo alla Putanesca 8

Zesty Chicken Meatballs in Spicy Tomato Sauce with Gorgonzola Cheese

Strudel di Coniglio 10

Roasted Rabbit Strudel, Radish Salad in Tarragon Crème Fraiche

SALADS/INSALATE

Insalata Primavera 8

Baby Spinach, Arugula, Strawberries, Cucumber, Gorgonzola Cheese, Toasted Almonds in White Balsamic Vinaigrette

Insalata Capricciosa 8

Local Boston Bibb, Grilled Asparagus, Cherry Tomatoes, Red Onions, L'EC Goat Cheese, Toasted Pine Nuts with Lemon Thyme Vinaigrette

Caesar Salad 8

Eddy's Crisp Romaine Lettuce with Focaccia Croutons, White Anchovies, Shredded Parmigiano-Reggiano in Roasted Garlic Dressing

PASTA

Garganelli Primavera 12/20

Garganelli Pasta served with Spring Vegetables, Cherry Tomatoes and Parmigiano-Reggiano Cheese

Gnocchi al Formaggio 12/20

Goat Cheese Gnocchi with Roasted Mushroom Sauce, Peas and Spring Onions

Triangoli Fumo e Bolle 12/20

Pasta Stuffed with Smoked Salmon Mascarpone Mousse in Prosecco Cream Sauce

Ravioli Alla Sorrentina 12/20

Spinach and Ricotta Cheese Stuffed Ravioli with Pomodoro Sauce, Fresh Basil and Mozzarella Cheese

Pappardelle alla Molisana 12/20

Pasta Ribbons with Lamb Tomato Ragù, Vegetable Confetti, Pecorino Cheese, and Rosemary

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

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 Special of the Day 28

Ask your server for more details