

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

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
8623 Mayfield Road
Chesterland, Ohio 44026*

*Phone: 440-729-1110
www.saporerestaurant.net
lpscinc@msn.com*

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

APPETIZERS/SMALL PLATES

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

Piedina Deliziosa 8

Flatbread Topped with Caramelized Onions, Pear, Gorgonzola Cheese, Arugula and Balsamic Reduction

Vongole in Brodo 12

Littleneck Clams and Shrimp in Spicy Saffron Broth with Garlic Crostini

Polpette al Pomodoro 12

Aromatic New Creation Pork Meatballs with Roasted Tomato Sauce and Fresh Mozzarella Cheese

Frittelle di Salmone 12

Verlasso Salmon Cake with Horseradish Crème Fraiche, Grapefruit and Arugula Salad

Strudel di Porcini 10

Wild Mushroom & Leek Strudel with Creamy Fontina Sauce

SALADS/INSALATE

Insalata Autunnale 8

Local Boston Bibb, Sage's Apples, Shaved Onions, Candied Pecans, Gorgonzola Cheese in Apple Cider Vinaigrette

Insalata di Zucca 8

Field Greens Salad, Pickled Butternut Squash, Pumpkin Seeds, and Currants in Roasted Shallot Dressing

Caesar Salad 8

Crisp Romaine Lettuce with Focaccia Croutons, White Anchovies, and Shredded Parmigiano-Reggiano with Roasted Garlic Dressing

PASTA

All of our delicious pastas are hand-made

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 Ragù

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

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