

DESSERTS/DOLCI

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 Served with 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

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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 Deliziosa 8

Flatbread Topped with Capocollo, Roasted Red Peppers, Tomatoes, Arugula and Mozzarella with Balsamic Drizzle

Steamed Mussels Alla Putanesca 12

Mussels in Spicy White Wine Garlic Tomato Broth with Crostini

Arancini Siciliani 12

Lobster and Ricotta Risotto Croquettes in Roasted Tomato Crema

Carpaccio di Bietole 9

Roasted Beet and Goat Cheese Carpaccio with Tangerine, Toasted Hazelnuts in Citrus Vinaigrette

Peperoni Ripieni 9

Sausage and Provolone Stuffed Peppers with Tomato Coulis and Basil Oil

SALADS/INSALATE

Insalata Caprese 9

Local Heirloom Tomatoes, Headwaters Tomme Cheese, Cured Olives, Basil in White Balsamic Dressing

Insalata Mediterranean 8

Field Greens Salad, Pickled Onions, LEC Feta Cheese, Crispy Prosciutto, Mint in Honey Sherry Dressing

Caesar Salad 8

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

PASTA

All of our delicious pastas are hand-made

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

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 Special of the Day 29

Ask your server for more details

ENTREES/SECONDI

Tagliata di Filetto 34

Grilled Beef Tenderloin with Corn, Spinach, Potato Hash, Grilled Tomatoes in Balsamic Steak Sauce