

Sapori

Trattoria Italiana

Antipasti

Antipasto Saporito	\$12.00
A select few antipasti from various regions in Italy.	
Carpaccio di Carne	\$10.00
Filet Mignon sliced wafer thin cured in an olive oil and lemon emulsion under a baby rucola salad with shavings of Parmigiano Reggiano.	
Insalata di speck	\$10.00
Baby rucola and red beets tossed with smoked prosciutto, toasted pine nuts, goat cheese and roasted peppers, in a fig balsamic dressing.	
Insalata di fichi e pere	\$10.00
Rucola salad with dried figs, walnuts, pears and gorgonzola cheese in an extra virgin olive oil-balsamic vinegar dressing.	
Mozzarella di Bufala	\$12.00
Imported from Naples buffalo milk mozzarella served with bresaola (cured beef), baby rucola, tomato and olives.	
Calamari fritti (Fresh off the boat: never frozen, never treated)	\$11.00
Lightly floured calamari fried and served with a tomato sauce.	
Cozze Saporite	\$12.00
Mussels steamed open in a tomato broth with garlic, oregano, parsley and an ample amount of white wine. They don't get any better than this!	
Salsiccia ai ferri	\$11.00
Pork, fennel seed, broccoli rabe and sweet provolone sausage, grilled and served over a chick pea polenta and sautéed lentils, topped with goat cheese.	
Fungo ripieno	\$12.00
Portobello mushroom topped with goat cheese and toasted almonds, baked and drizzled with truffle oil-touch of balsamic.	

Primi Piatti

Pennette con salsiccia e funghi	\$17.50
Italian ground sausage sautéed with eggplant, roasted tomato and mushrooms, served with penne pasta, topped with cacioavallo cheese from Ragusa, Sicily.	
Pennette con pancetta	\$17.00
Smoked pancetta sautéed with white onion and basil in a plum tomato-red wine sauce, served with penne pasta and topped with grated cacioavallo cheese.	
Casarecce con zucca	\$19.00
Casarecce pasta tossed with ground sausage, squash, mix wild mushrooms and smoked mozzarella and a touch of mascarpone cheese.	

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Gnocchi al ragu di carne	\$17.50
Homemade potato gnocchi served in a pork-veal-beef-tomato-bechamel sauce.	
Risotto ai porcini	\$24.00
Risotto arborio served with a wild mushrooms-shavings of parmigiano cheese sauce.	
Casarecce con gamberi, zucchini e zafferano	\$20.00
Diced Maine Shrimp sautéed with zucchini, grape tomatoes, shallot and garlic in a white wine-saffron sauce, tossed with casarecce pasta.	
Risotto allo scoglio (<u>Untreated, never frozen seafood</u>)	\$22.00
Mussels, shrimp, clams and calamari sautéed in a white wine-roasted tomato garlic sauce served with risotto arborio.	
Fettuccine al ragu' d'astice	\$22.00
Maine lobster meat sautéed with shallot and cherry tomatoes in a white wine-tomato-touch of cream sauce, served with homemade fettuccine over a layer of pesto.	

Secondi Piatti

Scaloppine di vitello (<u>Grass Fed All natural</u>)	\$22.00
Filets of veal sautéed with mushrooms, figs and shallots, topped with goat cheese and served in a red wine sauce, next to roasted potatoes and fried zucchini.	
Vitello al Mascarpone (<u>Grass Fed All natural</u>)	\$22.00
Tender filets of veal topped with pancetta and fontina, served in a mascarpone-shitakee-touch of tomato sauce, served next to sautéed chard and baked squash.	
Manzo con rucola (<u>Grass Fed All natural</u>)	\$25.00
All natural flat iron steak lightly breaded, flash seared and topped with rucola, shavings of grana and bruschetta tomatoes, served next to mascarpone flavored mashed potatoes.	
Pollo Saporito (All natural)	\$20.00
All natural boneless chicken thigh topped with prosciutto and fontina cheese sautéed with shallots, mushrooms and peppers and served next to rosemary roasted potatoes.	
Braciola di Pollo (All natural)	\$21.00
All natural chicken thigh stuffed with cantuccini, butternut squash, provolone, sage, pancetta and scallions, baked in a lemon zest-sage-butter sauce, served next to spinach and red beets.	
Maiale alle mele	\$25.00
Pork medallions pan-seared and topped with a yellow apple-scallion-pancetta-demiglaze touch of honey sauce, served next to mascarpone flavored mashed potatoes and red beets.	
Caponata di Tonno	\$25.00
Diced tuna braised with eggplant, potatoes, green olives, bell peppers and capers caponata style.	
Cacciucco di pesce	\$25.00
Red snapper filet sautéed with clams, mussels and calamari in a white wine-saffron seafood stock sauce, served over crostini.	

Don't see your favorite dish: Ask us and we'll try to make it for you