

Sapore Italiano

Antipasti

Bruschette alla Sapore

Fresh chopped tomatoes, onions, garlic, basil and extra virgin olive oil served over toasted bread.

Cozze Posillipe

Mussels sauted with garlic, extra virgin olive oil in a white wine or red tomato sauce.

Clams

Clams sauted with garlic, fresh basil and extra virgin olive oil in a white wine or red tomato sauce.

Frutti di Mare

Live mussels, clams, shrimp, calamari and fresh scallops in a white wine or red tomato sauce.

Insalate

House Salad

Baby greens and cherry tomatoes in our house dressing.

Caesar Salad

Romaine lettuce served with croutons in our homemade Caesar dressing.

Portobello Salad

Portobello Mushrooms, grilled Portobello served with roasted peppers, balsamic reduction.

Risotto

Risotto Primavera

Arborio rice sautéed with extra virgin olive oil, garlic, fresh vegetables in white wine or tomato sauce.

Risotto Scampi

Arborio rice sautéed with shrimp and garlic in extra virgin olive oil in a pink cognac sauce.

Pollo

Pollo alla Marsala

Chicken cutlet sautéed with fresh mushrooms, extra virgin olive oil in marsala wine demi-glaze sauce.

Pollo Fantasia

Chicken cutlet sautéed with asparagus, topped with mozzarella cheese in lemon white white sauce.

Pollo alla Saltimboca

Chicken cutlet topped with prosciutto, spinach and mozzarella cheese in a white wine demi-glaze sauce.

Pollo Oscar

Chicken cutlet, topped with crabmeat and spinach in a cognac demi-glaze sauce.

Carne

Veal Piccata

Veal medallions sautéed with fresh shitake mushrooms, capers in white wine lemon sauce over capellini.

Veal Carciofi

Veal medallions topped with shrimp, artichokes, sun dried tomatoes in a lemon caper white wine sauce over linguine pasta.

Rack of Lamb

Rack of lamb sautéed with shitake mushrooms, roasted red peppers asparagus in a cognac demi-glaze sauce.

Pesce

Salmon alla Bruschetta

Grilled or blackened Salmon served with sautéed spinach and bruschetta sauce on the side.

Flounder

Fresh flounder with crabmeat, capers in a white wine lemon caper sauce.

Langostinos

Grilled large mediterranean shrimp dressed with extra virgin olive oil and lemon.

Pasta De Mare

Linguine fra Diavolo

Linguine sautéed with shrimp, garlic extra virgin olive oil in a spicy white wine tomato sauce.

Linguine alla Vongole

Linguine sautéed with little neck clams, garlic, extra virgin olive oil in white wine or tomato sauce.

Spaghetti alla Sapore

Spaghetti pasta sautéed with shrimp, garlic, cherry tomatoes, artichokes and extra virgin olive oil in a white wine lemon sauce.

Capellini alla Positano

Capellini pasta sautéed with crabmeat, extra virgin olive oil, garlic and capers in white wine tomato sauce.

Linguine alla Pescatore

Linguine sautéed with mussels, clams, shrimp, calamari, garlic and extra virgin olive oil in white wine or tomato sauce.

Pasta

Spaghetti Caprese

Spaghetti with fresh mozzarella, cheese, basil in a fresh pomodoro sauce.

Gnocchi Pomodoro

Homemade potato pasta finished in a red marinara sauce.

Fettuccine Alfredo

Fettuccine pasta sautéed with grilled chicken in an alfredo sauce.

Penne alla Vodka

Penne with vodka pancetta in rose tomato sauce.

Gnocchi Sorrentina

Homemade potato pasta in a light pink sauce and chopped fresh mozzarella cheese.

Sapore Italiano

Whole wheat or gluten-free spaghetti pasta sautéed with fresh vegetables, olive oil and white wine garlic sauce.

Gnocchi Al Gorgonzola

Homemade potato pasta with gorgonzola and mascarpone, cream cheese sauce.

