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Sapori Trattoria

Menu Prices — October 26, 2026

Sapori Trattoria menu with prices in United States, updated October 2019: 23 items across 3 categories, prices from $12.00 to $26.00.

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Sapori Trattoria Menu with Prices (United States)

Sapori Trattoria menu with prices in United States, updated October 2019: 23 items across 3 categories, prices from $12.00 to $26.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/sapori-trattoria

Menu categories: Antipasti · Primi Piatti · Secondi Piatti

Antipasti

ITEM	PRICE
Antipasto Saporito Eggplant caponata, olives, mozzarella, prosciutto, bruschetta, roasted peepers and cheeses.	**$12.00**
Insalata Di Rucola e Carciofi Baby rucola tossed with prosciutto, artichokes, shavings of parmigiano cheese, olives and capers in a leek-garlic-olive...	**$12.00**
Carpaccio Di Carne Filet Mignon Sliced Wafer Thin Cured In An Olive Oil And Lemon Emulsion Under Baby Rucola Salad With Shavings Of Parmigi...	**$12.00**
INSALATA DI SPECK Baby rucola and red beets tossed with smoked prosciutto, toasted pine nuts, goat cheese and roasted peppers, in a fig ba...	**$12.00**
Insalata Di Fichi E Pere Rucola salad with dried walnuts, figs, pears and gorgonzola cheese fig in balsamic vinegar dressing.	**$12.00**
Mozzarella Di Bufala Imported From Naples buffalo milk mozzarella served with bresaola (cured beef), baby rucola, tomato and olives.	**$14.00**
Calamari Fritti Lightly floured calamari fried and served with a tomato sauce and lemon on the side.	**$13.00**
Cozze Saporite Mussels steamed open in tomato broth with garlic, oregano, parsley and an ample amount of white wine.	**$13.00**
Fungo ripieno Portobello mushroom topped with goat cheese, black truffle and toasted almonds, baked and drizzled with balsamic.	**$14.00**

Primi Piatti

ITEM	PRICE
Gnocchetti Al Ragy' Di Carne Casarecce Con Zucca E Salsiccia Homemade potato gnocchi served in a veal-pork-beef-tomato ragu' sauce.	**$20.00**
Pennette Con Pancetta E Melenzane Smoked pancetta sautéed with onion, eggplant and basil in a plum tomato-basil sauce, served with with pennette pasta.	**$22.00**
Casarecce Con Zucca E Salsiccia Casarecce pasta tossed with ground sausage, butternut squash and smoked mozzarella in a white wine-touch of cream sauce.	**$22.00**
Tortellini Alla Boscaiola Cheese tortellini served a in mushrooms sauce with prosciutto, shallots, green peas and a touch of cream.	**$20.00**
Farfalle Al Salmone Smoked salmon sautéed in white wine-touch cream- of pistachio sauce, served with bowtie pasta.	**$24.00**
Casarecce Con Gamberi, Zucchine E Zafferano Diced maine shrimp sautéed with zucchine, grape tomatoes, shallot and garlic in a white wine-saffron sauce, tossed with...	**$24.00**
Risotto Allo Scoglio Mussels, shrimp, clams and calamari sautéed in a white wine-roasted tomato garlic sauce served with risotto arborio.	**$24.00**
Fettuccine Al Ragu' D'astice Main lobster meat sauteed with shallot and cherry tomatoes in a white wine-tomatoe-touch of green sauce, served with hom...	**$25.00**

Secondi Piatti

ITEM	PRICE
Scaloppine Di Vitello Filets of veal sautéed with mushrooms, figs and shallots, topped with goat cheese and served in a red wine sauce.	**$24.00**
Vitello Al Limone E Capperi Tender filets of veal sautéed in a lemon-butter-capers-herbs sauce with artichokes and sundried tomatoes.	**$24.00**
Manzo Con Rucola All natural flat iron steak lightly breaded, flash seared and topped with rucola, shavings of parmigiano and bruschetta...	**$26.00**
Pollo Con Carciofi All natural chicken thigh sautéed with shitakee mushrooms, black olives, sun dried tomatoes and artichokes, served next...	**$24.00**
Pollo Ai Funghi All natural boneless chicken thigh topped with prosciutto and fontina cheese sautéed with shallots, rosemary, sage and m...	**$22.00**
Salmone Al Pistacchio Salmon dusted with fresh herbs and pistachio, baked topped with fried leeks, drizzled with balsamic-wasabi dressing ser...	**$26.00**