

Sapori

Trattoria Italiana

Antipasti

Antipasto Saporito	\$9.00
A select few antipasti from various regions in Italy.	
Carpaccio di Carne	\$9.00
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 spek	\$9.00
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	\$9.00
Rucola salad with dried figs, walnuts, pears and gorgonzola cheese in an extra virgin olive oil-balsamic vinegar dressing.	
Insalata saporita	\$8.00
Spring mix tossed with fresh chopped tomatoes, fresh mozzarella and roasted peppers in a house made vinaigrette.	
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)	\$9.50
Lightly floured calamari fried and served with a light pesto and tomato sauce.	
Cozze Saporite	\$10.00
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, parsley and sweet provolone sausage, grilled and served over a chick pea polenta and sautéed beans, topped with goat cheese.	
Fungo ripieno	\$10.50
Portobello mushroom topped with goat cheese and toasted almonds, baked and drizzled with truffle oil-touch of balsamic.	

Primi Piatti (Pasta made with flour from Italy)

Spaghetti mare e monte	\$18.50
Spaghetti tossed with broccoli rabe, clams and lump crab meat in a white wine garlic sauce.	
Pennette con pancetta	\$17.00
Smoked pancetta sautéed with white onion and basil in a plum tomato-red wine sauce, Served with pennette rigate and topped with grated caciocavallo cheese.	
Tortellini alla boscaiola	\$17.00
Cheese tortellini served in a mushrooms sauce with prosciutto, shallots, green peas and a touch of cream.	
Gnocchi al ragu' di maiale	\$17.00
Pork-tomato ragu' made with onion, celery, carrots, red wine, shallot, shitake mushrooms and thyme, tossed with homemade gnocchi.	
Pennette con zucchini e zafferano	\$17.00
Zucchini sautéed with spek, grape tomatoes, pine-nuts, shallot and garlic in a white wine-saffron sauce, tossed with pennette pasta.	

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Pennette con salsiccia e funghi	\$17.50
Italian ground sausage sautéed with eggplant, roasted tomato and mushrooms, served with pennette, topped with cacioavallo cheese from Ragusa, Sicily.	
Risotto alla pescatora (<u>Untreated, never frozen seafood</u>)	\$19.50
Mussels, shrimp, clams and calamari sautéed in a white wine-roasted tomato garlic sauce, served with risotto Arborio.	
Fettuccine ai gamberi (<u>North Carolina, fresh, untreated</u>)	\$19.00
Fresh shrimp, chopped and sautéed with diced eggplant and oven roasted plum tomatoes in a white wine garlic sauce, served with homemade fettuccine.	
Fettuccine al ragu' d'astice	\$20.00
Maine lobster meat sautéed with shallot and cherry tomatoes in a white wine-tomato-touch of cream sauce, served with fettuccine over a layer of pesto.	

Secondi Piatti

Scaloppine di vitello (<u>Grass Fed All natural</u>)	\$21.50
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 Grana (<u>Grass Fed All natural</u>)	\$21.00
Tender filets of veal sautéed with onion, garlic, capers, olives, oregano and roasted tomatoes, topped with shavings of Grana Padano, served with red chard.	
Spiedini di vitello (<u>Grass Fed All natural</u>)	\$21.50
Tender filets of veal rolled with pine nuts, raisins, bread crumbs, pancetta, onion and cacioavallo cheese, grilled and served on a skewer with onion and bay leaf, topped with a lemon-olive oil-almonds-butter sauce, side of sweet peas.	
Braciola di Pollo	\$20.00
<u>All natural chicken thigh</u> stuffed with butternut squash, provolone, sage and scallions, baked in a lemon zest-sage-butter sauce, served next to spinach and potatoes.	
Pollo Saporito	\$20.00
<u>All natural boneless chicken thigh</u> topped with prosciutto and fontina cheese sautéed with shallots, mushrooms and peppers and served next to rosemary roasted potatoes.	
Cotoletta di Pollo	\$19.50
<u>All natural chicken thighs</u> lightly breaded, pan-fried and topped with fresh chopped tomatoes, baby rucola, shavings of parmigiano and an honey mustard dressing, served with homemade potato fries.	
Maiale al porto	\$25.00
Pork medallions pan-seared and topped with a port reduction-shitake-thyme sauce, served next to roasted butternut squash.	
Agnello ai ferri	\$26.00
Grass fed Australian lamb sirloin top, grilled and topped with a Barolo wine reduction sauce, served with broccoli rabe and roasted potatoes.	
Salmone alle verdure	\$25.00
Organic salmon from Ireland, pan-seared and sautéed with zucchini, leeks, potatoes, carrots, chives and basil in a brandy-white wine sauce, served next to fried zucchini and spinach.	
Zuppetta di pesce	\$23.00
San peter filet sautéed with clams, mussels, shrimp and calamari in a white wine-saffron seafood stock sauce, served over crostini.	