

lasagna carne | sheets of fresh pasta layered with cheese, meat and fresh tomato puree | \$9

▣ **lasagna verdure** | sheets of fresh pasta layered with cheese, vegetables and herbs | \$8

tortilla Espanolla | potato, sweet cippolini onions, cheese and egg, pan seared to a golden brown | \$7

▣ **torta pasquelina** | spinach, swiss chard and egg in a light and flaky pastry crust | \$8

▣ **empanada del dia** | empanada of the day | \$6

empanada de carne | pastry shell filled with a medley of delicious meats and herbs | \$6

empanada de pollo | pastry shell filled with chicken, artichoke and manchego | \$6

seared tenderloin sandwich | sliced USDA choice tenderloin of beef with roasted red pepper and gruyere cheese, served with whole grain mustard on sourdough bread | \$10

grilled chicken sandwich with tapenade | grilled chicken, tapenade and asiago served on sourdough bread | \$8

lamb sandwich | leg of lamb, salsa verde, mixed greens and gruyere, served on sourdough bread | \$10

meatball sliders | beef, pork and veal meatballs served with fresh tomato ragu on small Italian rolls | \$8

asada fresco | marinated beef, queso fresco and salsa rustica served in a warm handmade flour tortilla | \$8

the above selections include one side 

▣ **baba ganoush with lavash** | a Mediterranean hummus of eggplant, tahini, extra virgin olive oil & lemon, served with unleavened bread | \$6

Sapore plate | artisan bread, sliced cheeses, cracked olive, cured meat | \$12

cured meat plate | assorted cured meats | \$9

▣ **cheese plate** | assorted imported cheeses | \$9

stuffed mushrooms | portabella mushroom filled with wild mushroom, chorizo, pecorino romano and garlic | \$6

▣ **stuffed bell pepper with fresh mozzarella** | roasted bell pepper filled with roasted chili peppers, tomatoes and fresh mozzarella | \$8

▣ **spinach salad with vinaigrette** | spinach with goat cheese, toasted pecan and raspberries | \$5

add a side to any menu item | \$2

s i d e s

sesame ginger pasta salad | organic wheat pasta with shredded pork, peas and toasted almonds, tossed in a ginger sesame dressing | \$5

▣ **ginger marinated purple cabbage** | red cabbage in a marinade of ginger and garlic | \$5

▣ **roasted bell pepper salad** | roasted bell pepper, kalamata olives and capers | \$5

▣ **pisto** | eggplant, Italian squash, zucchini, cippolini onion and garlic | \$5

black beans | black beans, chicken broth, smoked bacon, cippolini onion and queso fresco | \$5

fruit salad | an assortment of seasonal fruit sliced and tossed in lemon | \$5

Sapore house coffee |

reg \$1.50 : large \$2.50

award winning Italian roast Fair Trade Organic coffee, cultivated in the mountain regions of Bolivia with a smooth flavor, medium body and low acidity

Sapore house decaf |

reg \$1.50 : large \$2.50

Costa Rican Tarrazu - the highest grade coffee available, noted for its full body and richness

espresso | \$1

a custom blend of specialty coffees from Latin America and Africa with the perfect crema on the top

espresso con panna | \$1.25

espresso with fresh sweet whipped cream

espresso costa rican | \$1.25

espresso beans coated in dense chocolate ground and brewed with raw sugar and cinnamon

caffè lungo | \$1

long coffee - long pull of espresso

capuccino |house \$2 : reg. \$2.75 : large \$3.50
espresso stained with steamed milk and a hint of foam**caffè latte** |house \$2 : reg \$3 : large \$3.50
espresso with full steamed milk stained with foam**caffè mocha** |

house \$2.25 : reg \$3.25 : large \$3.75

bicerin | \$4

espresso with dense chocolate, cream and a splash of Sapore vanilla bean syrup

add a shot of espresso | \$.50**add a flavored syrup** | \$.25

try our Sapore-made fresh gourmet syrups | vanilla bean : raspberry : mint : blackberry

Sapore hot chocolate |house \$2.25 : reg \$3 : large \$3.50
Mayan chocolate, a dash of ancho chili powder and steamed milk topped with fresh whipped cream**hot chocolate** |house \$2 : reg \$2.75 : large \$3.50
milk chocolate and steamed milk, topped with fresh whipped cream**hot vanilla** |house \$2 : reg \$2.75 : large \$3.50
Sapore vanilla bean syrup with steamed milk and cream, topped with fresh whipped cream**Numi organic hot tea** | \$1.50**soft drinks** | reg \$1.50 : large \$2**green ice tea** |

reg \$1.50 : large \$2.50

Italian soda, lemonade |

reg \$1.50 : large \$2

bottled waters : still | \$1.50**sparkling** | reg \$2 : large \$4▣ **breakfast bread pudding** | \$6

buttery brioche, orange zest, dried cherries, maple syrup

▣ **tortilla espanola** | \$7

yukon gold potatoes, manchego cheese and herbs

▣ **frittata** | \$5

eggs, cheese and seasonal ingredients

breakfast empanada | \$5

Italian sausage, egg and fontina cheese in a pastry shell

Sapore hash | \$7

corned beef, potatoes and roasted bell peppers topped with an egg and served with crusty artisan bread

▣ **Sapore oatmeal** | \$4

steel cut oats, brown sugar, milk, butter and vanilla

▣ **granola with yogurt and berries** | \$4

Sapore's own granola, vanilla yogurt and fresh seasonal berries

fresh fruit | \$5

an assortment of seasonal fruit, sliced and tossed in lemon

fresh fruit tartlet | \$2

fruit sour cream filled pastry topped with a sugar butter crumble

assorted breakfast baked goods | \$1.50 - \$2.00

Sapore
restaurant / coffee & wine bar

From organic fair-trade house coffee to specials prepared daily, Sapore's distinctive recipes feature fresh, seasonal ingredients. Sapore also offers the option of take out with a revolving selection of prepared foods from our menu. We invite you to dine with us for breakfast, lunch and dinner... or take our food out to enjoy in your home.