



Antipasti

APPETIZERS

Calamari Fritti \$15
Tender calamari lightly breaded & fried to perfection, served with fresh tomato sauce

Bruschetta Classica \$12
Italian bread baked with fresh mozzarella & parmigiana, topped with tomatoes, garlic, basil & olive oil

Caprese \$14
Thick slices of mozzarella & tomato, topped with fresh basil and olive oil

Arugula Parmigiana Tomato \$12
Arugula dressed with olive oil, salt & pepper, topped with tomato & shaved parmigiana cheese

Apetitosa \$12
Spring mix dressed with olive oil, salt & pepper, topped with gorgonzola & walnuts

Spaghetti Al Pomodoro Basilico \$19
Spaghetti with cherry tomato sauce, fresh basil and parmigiana cheese

Rigatoni Salsiccia Funghi \$23
Rigatoni with mild sausage, onion & shitake mushrooms, served in a fresh tomato sauce

Ravioli Alla Vodka \$22
Meat ravioli in a pink tomato sauce with pancetta

Why Not? Spaghetti & Meatballs \$20
Homemade meatballs served atop spaghetti in a fresh tomato sauce

Penne Alla Norcina \$25
Spicy Italian sausage in a creamy parmigiana sauce with drizzled with truffle oil

Mozzarella in Carrozza \$13
Mozzarella sandwiched between Italian bread & deep fried with lemon caper sauce

Cozze Alla Marinara \$15
Mussels cooked to perfection served in a fresh secret tomato sauce
**white wine option available*

Ask your server about the daily soup & appetizer specials!

Classic Caesar \$12
Romaine lettuce dressed with Caesar dressing topped with croutons & parmigiana cheese

Add protein to your salad

Chicken	\$8
Shrimp	\$9

Fettuccine Boscaiola \$23
Fettuccine in an alfredo sauce served with peas, mushrooms, onions & pancetta

Fettuccine Bolognese \$21
Fettuccine with ground beef, a touch of pork, celery, carrots, onion in a fresh tomato sauce

Linguini alla Pescatore S Angelo \$26
Linguini with shrimp, clams, mussels, calamari & a cherry tomato sauce

Linguini Vongole Veraci \$25
Linguini with Italian small clams in a cherry tomato sauce

Spaghetti al Nero \$29
Black squid ink pasta with lump of blue crab meat, clams, garlic & olive oil with a little spice

Sub gluten-free penne - \$4

Insalate

SALAD

Farinacei

PASTA

“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.”

Pollo CHICKEN

Pollo Parmigiana \$23
Breaded chicken breast lightly fried,
topped with mozzarella & fresh tomato
sauce

Pollo e Verdure alla Griglia \$23
Grilled chicken with mixed vegetables,
zucchini, mushroom, eggplant & tomato

**Entrees served with a side of penne & fresh
tomato sauce, excluding the Pollo e Verdure
alla Griglia*

Pollo Marsala \$23
Chicken breast sautéed in marsala sauce
with shitake mushrooms

Pollo Milanese \$23
Lightly breaded and fried chicken breast
topped with arugula, marinated tomatoes
& shaved parmigiana

Vitello VEAL

Milanese \$28
Thin cut veal, breaded & fried with fresh
tomato, arugula, sliced parmigiana, and
olive oil

Vitello Parmigiana \$28
Breaded veal lightly fried, topped with
mozzarella and fresh tomato sauce

Pork Chop Ludovico \$27
Super secret menu option. Ask your
server!

Scaloppine Fiorentina \$28
Thin cut veal scaloppine with spinach and
fontina cheese melted on top

Vitello Sapori di Napoli \$28
Thin cut veal cutlet with eggplant, tomato
& mozzarella cheese

**Entrees served with a side of
penne & fresh tomato sauce*

Pesce FISH

Salmon e Griglia \$26
Grilled salmon with mixed vegetables,
zucchini, mushroom, eggplant & tomato

Baccala Livornese \$26
Cod fish in a light cherry tomato sauce
with black olives, capers & onions served
with a side of linguine

Sides

Spinach \$7
Sautéed in garlic & olive oil

French Fries \$7
With parmigiana cheese & truffle oil

Dessert



Fantasia Dello Chef MKT
Daily homemade dessert by Eddie

Drinks

Coca-Cola **Iced Tea**
Diet Coke **Aqua Panna**
Sprite **Pellegrino**

Check out our wine & cocktail menu!

Follow us on Social Media

 **Sapori di Napoli**
 **@saporidinapoli_tn**

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