

Saporissimo



M E N U



The Pure Taste Of Tuscany



ZUPPA

Zuppa del giorno \$8
Soup of the day



ANTIPASTI

Caprese con Bufala \$15
Slices of Buffalo Mozzarella, heirloom tomatoes, basil, aged balsamic vinegar

Prosciutto con Melone e Frutti di bosco \$16
Parma Prosciutto served with Honeydew and wild berries

Bresaola della Valtellina \$15
Cured Beef tenderloin, artichokes, shaved reggiano cheese, lemon dressing

Rapsodia Nettuniana \$18
Scallop, baby clams, mussels, calamari, zesty marinara sauce

Fritto Misto \$26
Shrimp, scallop, calamari, lobster, zucchini, lightly breaded with a spicy saffron tomato sauce

Rotolini di Melanzane \$16
Goat and ricotta cheese, arugula stuffed eggplant in a light tomato sauce





CARPACCI

Salmone Affumicato \$16

Smoked Scottish Salmon, red onions, capers, lemon juice

Carpaccio di Manzo \$15

Beef Tenderloin, arugula, baby Portabella, shaved reggiano, olive oil, lemon

Carpaccio di Tonno \$16

Yellow Tuna, crumble Gaeta olives, red onions, capers, citrus vinaigrette



INSALATE

Insalata Mista \$8

Mixed Baby Greens, balsamic vinaigrette

Tricolore \$10

Radicchio, arugula, Belgian endive, citrus vinaigrette

Insalata alla Saporissimo \$14

Arugula, speck, gorgonzola, pears, walnuts, balsamic vinaigrette

Insalata frutti di Mare \$16

Seafood salad, mussels, shrimp, calamari, clams, celery, lemon vinaigrette





PRIMI PIATTI

Spaghetтини alla Checca \$20

Thin Spaghetti, fresh tomato, garlic, Buffalo Mozzarella

Bombolotti alla Buzzurra \$19

Half cut rigatoni, pancetta, white wine, fresh tomatoes, basil, and pecorino cheese

Penne alla Puttanesca \$18

Penne pasta, capers, black olives, anchovies, garlic zesty tomatoes sauce

Gnocchi al Pesto Rosso \$24

Potato dumplings, red pesto sauce

Rigatoni Saporissimo \$28

Rigatoni, sweet gorgonzola, black truffle, pepper and reggiano

Linguine alle vongole \$26

Linguini, fresh little necks, garlic olive oil crushed pepper

Orecchiette Tartufate \$26

Disc-shaped pasta, wild mushrooms, asparagus, sun-dried tomato, black truffle cream, shaved parmigiano, white truffle oil

Tonnarelli Neri ai frutti di mare \$28

Squid ink fresh pasta with mussels, clams, calamari, shrimp, scallops, lobster

Tagliatelle Rosse ai Gamberi ubriachi \$26

Homemade tomato pasta, shrimp, cognac, asparagus and cherry tomato





RAVIOLI

Agnolotti d'Aragosta \$27

Lobster stuffed ravioli, cherry tomatoes, sherry wine, and touch of cream

Ravioloni ai Funghi Porcini \$26

Wild mushrooms arugula cherry tomato

Ravioli ai Carciofi \$24

Artichoke Stuffed Ravioli, light tomato sauce, thyme, topped with goat cheese



RISOTTI

Risotto Porcini ,Olio al Tartufo \$26

Carnaroli Rice, porcini mushrooms, truffle oil

Risotto ai frutti di mare \$28

Mussels, clams, shrimp, scallops, calamari, caviar





SECONDI PIATTI

CARNE

Fagottino di Pollo \$26

Chicken breast stuffed with black truffle, spinach, cheese, artichoke-chardonnay sauce

Scaloppine al Limone \$27

Veal Scaloppini Lemon sauce

Scaloppine al Marsala \$28

Veal Scaloppini, Marsala wine and wild mushrooms

Cotoletta di Vitello alla Milanese \$38

Pounded veal chop breaded topped with arugula, fresh tomato

Nodino di Vitello alla Valdostana \$44

Prosciutto wrapped veal chop with fontina cheese, wild mushrooms

Filetto di manzo ai porcini \$40

Filet of beef, porcini mushroom sauce

PESCE

Salmone Mari e Monti \$26

Fresh salmon, wild mushroom, fresh scallops

Dentice alla Livornese \$25

Yellow tail fillet, light tomato sauce, black olives, and capers

Cernia al cartoccio \$27

Fresh grouper mussels clams, fresh tomato, wrapped in parchment paper





PIATTI TOSCANI





ZUPPA

Zuppa di Porcini al tartufo \$18
Soup of wild mushroom in truffle oil



ANTIPASTI

Carpaccio D' Anatra \$16
Duck breast carpaccio wild berries aged raspberry balsamic

Polenta tartufata con Salsiccia di cinghiale \$20
Grilled truffled polenta with wild boar ragu





PRIMI PIATTI

Triangoli D' Anatra ai Porri \$26
Triangle shaped duck ravioli, saffron mushroom sauce

Fagottini con Ragout di Selvaggina \$28
Wild game and ricotta manicotti, béchamel-tomato sauce

Paccheri alla Toscana \$26
Rustic rigatoni, wild game and mushroom ragu

Pappadelle del Cacciatore \$26
Wide fettuccine wild boar sausage spicy tomato sauce with mushrooms



SECONDI PIATTI

Filetto di Capriolo \$38
Venison Fillet, wild berries, cannellini beans, Barolo wine sauce

Tagliata di Bufalo \$40
Grilled bison loin served sliced with pink peppercorn herb sauce over cannellini beans

Anatra allo Zenzero \$30
Duck breast roasted with ginger and wine sauce

Coniglio alla Cacciatora \$28
Wild rabbit braised with wine garlic herbs orange peppers fresh tomato, black olives

