APPETIZERS/SMALL PLATES

House-Made Soup of the Day (Cup/Bowl) $5/7

Polpette Tricolore alla Parmigiana $12
House-Made Meatballs of Ground Beef, Veal and Pork with a Light Tomato Sauce and Fresh Mozzarella Cheese

Peperoni Ripieni $10
Grilled Sweet Peppers Stuffed with Artisanal Sausage in Spicy Pomodoro Tomato Basil Sauce & Fontina Cheese

Strudel di Frutti di Mare $12
Crispy Shrimp and Lobster Strudel in Lemon Thyme Cream Sauce with Warm Roasted Red Peppers, Spinach Salad

SALADS/INSALATA

Insalata Toscana $8
Winter Escarole, Radicchio and Spinach Salad with Poached Pears, Goat Cheese Fritter, Pickle Onions, Candied Pecan in Champagne Vinaigrette

Caesar Salad $8
Crisp Romaine Lettuce with Focaccia Croutons, White Anchovies, And Shredded Parmigiano-Reggiano with Roasted Garlic Dressing

Executive Chef: Loretta Paganini
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PASTAS
All of Our Delicious Pastas are Handmade, In-house

Tagliolini Alla Carbonara $12/18
Thin Pasta Ribbons with Pancetta and Peas, Topped with a Poached Egg and Pecorino Cheese

Gnocchi alla Bolognese $12/18
Potato Gnocchi Dumplings with Bolognese Meat Sauce and Parmigiano Reggiano Cheese

Agnolotti alla Piemontese $14/20
Meat and Vegetable Filled Pasta in Tomato Mushroom Sauce, Caramelized Onions, Grated Horseradish

Lobster Ravioli alla Vodka $14/20
Triangle Shaped Ravioli with Creamy Vodka Sauce

Pasta del Giorno/ Pasta of the Day $12/18
Ask your server for more details

Pasta Sampler Trio $35
Choose any three small pasta and dessert

Learn to Cook like a Chef at Home!
www.lpinc.com (440)729-1110

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**ENTREES/SECONDI**

**Tagliata di Filetto** $34
Seared Spiced Rubbed Beef Tenderloin Medallion in Madeira Demi-Glace Sauce with Caramelized Onions, Charred Brussels Sprout and Whipped Yukon Potatoes

**Seared Scallops alla Veneziana** $29
Pan-Seared Diver Scallops with Forest Mushroom Risotto, Limoncello Citrus Buerre Blanc and Pan Seared Root Vegetables Confetti

**Scaloppini di Vitello Marsala** $26
Veal Scaloppine with Wild Mushroom in Creamy Marsala Sauce, Roasted Asparagus and Potato Mash

**Agnello al Forno** $29
Braised Lamb Shank with Braised Cabbage, Sweet Potato Puree, Cranberry Gremolata and Demi-Glace Reduction Sauce and Broccolini

**Piatto del Giorno** $28
Ask Your Server for Loretta’s Special of the Day

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DESSERTS/DOLCI

Budino di Pane e Mele $8
Warm Bourbon Apple and Cranberry Bread Pudding with Vanilla Bean Gelato and Whipped Cream

Crostata al Limone $8
Individual Buttery Lemon Tart, Lemon Cookie with Fresh Blueberry

Torta di Cioccolata $8
Chocolate Mousse Layered Cake with Caramel Sauce

Crème Brulee al Acero $8
Geauga Maple Crème Brulee with Fresh Berries and Whipped Cream

Gelato or Sorbetto Della Casa $8
Trio of House Made Gelato, Ice Cream, or Sorbet with Your Choice of Biscotti

Gelato “Affogato” $8
Espresso Kahlua Float with Vanilla and Chocolate Gelato, Whipped Cream and Chocolate Shavings

20% gratuity automatically charged for parties of 8 or more.
Consuming raw or undercooked poultry, meat, seafood, shellfish or eggs may increase the risk of food borne illnesses.

Though we do our best to accommodate all food allergies please note that items in the restaurant are prepared in the same facility as eggs, gluten, seafood, shellfish, peanuts, tree nuts, soy and dairy products.

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