

Osteria **SAPORINO**

Dinner Menu

Available Sunday to Friday for Larger Groups of 15 or more

All Menus include freshly baked bread, Bruschetta, Iced Tea, Sodas, coffee & tea

We accommodate vegetarian and gluten free options

\$35 per person

1st Course:

Choice of (1) Appetizer served family style (Each additional appetizer add \$5)

Antipasto Italiano

Italian meats and cheeses, roasted peppers, olives, artichokes, tomatoes

Balsamic Peperonata

Roasted peppers, long hot peppers, olives and garlic marinated with balsamic, served with grilled crostini bread

Fried Calamari

Tender calamari rings and zucchinis breaded and fried served with a marinara dipping sauce and lemon

Grilled Calamari

Grilled calamari with olives, sundried tomatoes, capers, red onion, basil with a lemon dressing

2nd Course

Choice of (1) Insalata served family style (Each additional Salad add \$2.50)

Cesare

Romaine, herbed croutons and homemade Caesar dressing, Parmigiano reggiano cheese

House Salad

Mixed green salad with red onions, fresh tomatoes and cucumbers, in a balsamic vinaigrette

Baby Arugula

Baby arugula, cherry tomatoes, lemon vinaigrette, shaved Parmigiano Reggiano cheese

3rd Course

Choice of (3) Entrée served individually

Penne Prosciutto Vodka

Penne pasta with Prosciutto and asparagus spears in vodka blush sauce

Gnocchi Sorrentina

Gnocchi pasta with fresh mozzarella, marinara sauce and fresh basil

Penne Bolognese

Penne pasta in a veal Bolognese sauce topped with grated Parmigiano

Chicken Parmigiana

Breaded chicken cutlet with mozzarella & tomato sauce served with spaghetti olive oil and garlic

Eggplant Parmigiana

Breaded and fried eggplant parmigiana with fresh mozzarella, Parmigiano cheese with traditional marinara sauce,
served with spaghetti

Eggplant Cordon Bleu

Breaded eggplant with prosciutto, Fontina cheese in a creamy mushroom sauce with spaghetti pasta

Chicken Carciofi

Sautéed chicken breast, artichokes, tomatoes in a lemon white wine garlic sauce

Pollo Involtini

Stuffed with spinach, prosciutto, Fontina, mozzarella, rosé sauce, sundried tomatoes and mushrooms

Chicken Porcini (Veal add \$3)

Chicken breast with prosciutto in a dry porcini mushroom reduction sauce

Chicken Limone (Veal Add \$3)

Sautéed chicken breast with a lemon caper sauce

Chicken Cacciatore (Veal add \$3)

Sautéed chicken breast with mushrooms, peppers and caramelized onions in a light red cacciatore sauce

Salmone Griglia (add \$2 per person)

Grilled Salmon, sautéed spinach, cherry tomatoes, garlic in a lemon caper sauce

**Dessert, Cappuccino & Espresso are ala Carte*

**Guests are permitted to bring their own cake for dessert*

**Not Available on Saturdays*

\$45 per person

Available Monday to Sunday for Larger Groups of 15 or more

1st Course:

Choice of (2) Appetizer served family style. (Each additional appetizer add \$5)

Eggplant Parmigiana

Breaded and fried eggplant parmigiana with fresh mozzarella, Parmigiano cheese with traditional marinara sauce

Antipasto Italiano

Italian meats and cheeses, roasted peppers, olives, artichokes, tomatoes

Balsamic Peperonata

Roasted peppers, long hot peppers, olives and garlic marinated with balsamic, served with grilled crostini bread

Fried Calamari

Tender calamari rings and zucchinis breaded and fried served with a marinara dipping sauce and lemon

Mussels & Clams

P.E.I mussels & little neck clams, thyme leaves with a spicy marinara sauce or white wine

Prosciutto Mozzarella

Thinly sliced prosciutto, fresh Mozzarella, Roma tomatoes, peppers, with balsamic reduction and fresh basil

Italian Sausage

Grilled Italian Veal sausage with broccoli rabe and red pepper flakes

Mussels & Clams

P.E.I mussels and little neck clams, thyme, with a spicy marinara sauce or white wine

Mozzarella and Funghi

Fresh Mozzarella, Portobello Mushrooms baked and topped with chopped tomatoes and balsamic vinegar

2nd Course:

Choice of (2) Insalata served family style (Each additional Salad add \$2.50)

Cesare

Romaine, herbed croutons and homemade Caesar dressing, Parmigiano reggiano cheese

House Salad

Mixed green salad with red onions, fresh tomatoes and cucumbers, in a balsamic vinaigrette

Baby Arugula

Baby arugula, cherry tomatoes, lemon vinaigrette, shaved Parmigiano Reggiano cheese

Beet and Ricotta

Red and golden beets, apples, red onions, balsamic vinaigrette, shaved ricotta

Arugula and Arancia

Baby arugula, oranges, fresh fennel, olives and goat cheese in an Italian lemon dressing

3rd Course:

Choice of (3) Entrée served individually

Penne Bolognese

Rigatoni pasta in a veal Bolognese sauce topped with grated Parmigiano

Gnocchi con Bistecca

Potato gnocchi with steak tips in a gorgonzola cream sauce

Capellini Fresco

Angel hair pasta, jumbo lump crab, cherry tomatoes, capers and fresh arugula
in a white wine garlic sauce

Pappardelle Saporino

Pappardelle pasta with shrimp and scallops, fresh tomatoes in a lemon white wine garlic sauce

Fettuccine al Salmone

Fettuccine pasta with chopped salmon in a creamy vodka blush sauce

Eggplant Cordon Bleu

Breaded eggplant with prosciutto, Fontina cheese in a creamy mushroom sauce with spaghetti pasta in the same sauce

Pollo Involtini

Stuffed with spinach, prosciutto, Fontina, mozzarella, rosé sauce, sundried tomatoes and mushrooms

Chicken/Veal Cacciatore

Veal medallions w/ mushrooms, caramelized onions, peppers in a light red Cacciatore sauce

Chicken/Veal Limone

Sautéed chicken breast/veal medallions with a lemon caper sauce

Salmone Griglia

Grilled Salmon, sautéed spinach, cherry tomatoes, garlic in a lemon caper sauce

Chicken/Veal Saltimbocca

Veal medallions w/ prosciutto, mozzarella cheese, sage in a white wine garlic sauce

Chicken/Veal Porcini

Chicken breast with prosciutto in a dry porcini mushroom reduction sauce

N.Y Steak

NY steak with a Chianti red wine and shallot sauce with Leek mashed potatoes

•Cappuccino & Espresso are ala Carte

•Guests are permitted to bring their own cake

\$55 per person

Available Monday to Sunday for Larger Groups of 15 or more

*Includes Bruschetta appetizer, seasonal Chef's mixed fruit platter OR dessert platters

1st Course.

Choice of (2) Appetizer served family style. (Each additional appetizer add \$5)

Grilled Octopus & Calamari

Tender octopus and calamari tossed with tomato Bruschetta, black olives and fresh fennel, fresh lemon juice and olive oil

Mussels & Clams

P.E.I mussels and little neck clams, thyme, with a spicy marinara sauce or white wine

Antipasto Italiano

Italian meats and cheeses, roasted peppers, olives, artichokes, tomatoes, grilled zucchini

Eggplant Parmigiana

Breaded and fried eggplant parmigiana, fresh mozzarella, Parmigiano cheese with traditional marinara sauce

Eggplant Cordon Bleu

Breaded eggplant with prosciutto, Fontina cheese in a creamy mushroom sauce

Fried Calamari

Tender calamari rings and zucchinis breaded and fried served with a marinara dipping sauce and lemon

Grilled Calamari

Grilled calamari with olives, sundried tomatoes, capers, red onion, basil with a lemon dressing

Prosciutto Mozzarella

Thinly sliced prosciutto, fresh Mozzarella, Roma tomatoes, roasted peppers, balsamic reduction and fresh basil

Portobello Genovese

Portobello mushroom, wild mushrooms, garlic, chopped shrimp with a touch of pesto Genovese

Burrata Saporino

Creamy mozzarella, oven roasted tomatoes, pesto and balsamic glaze

Carciofi Tartufo

Grilled marinated artichoke hearts, shrimp, shaved Parmigiano, chopped arugula and truffle oil

Mozzarella and Funghi

Fresh Mozzarella, Portobello Mushrooms baked and topped with chopped tomatoes and balsamic vinegar

2nd Course:

Choice of (2) Insalata served family style (Each additional Salad add \$3)

Arugula and Arancia

Baby arugula, oranges, fresh fennel, olives and goat cheese in an Italian lemon dressing

Cesare

Romaine, herbed croutons and homemade Caesar dressing, Parmigiano reggiano cheese

House Salad

Mixed green salad with red onions, fresh tomatoes and cucumbers, in a balsamic vinaigrette

Bietole

Red and golden beets, apples, red onions, balsamic vinaigrette, shaved ricotta

Fig Salad

Figs, Farro grain, baby arugula in a honey red wine vinaigrette w/ goat cheese

Mozzarella Caprese

Fresh Mozzarella, Roma tomatoes, roasted peppers, with balsamic reduction and fresh basil oil

Pear and Gorgonzola

Anjou pears, walnuts, mixed greens with a house Italian dressing and crumbled gorgonzola
cheese

3rd Course:

Allow your guests to choose from (3) of the following options

Pappardelle Saporino

Pappardelle pasta with shrimp, scallops, tomatoes in a lemon white wine garlic sauce

Gnocchi with Steak

Potato gnocchi with steak tips in a creamy gorgonzola sauce

Capellini Fresco

Angel hair pasta, jumbo lump crab, cherry tomatoes, capers and fresh arugula
in a white wine garlic sauce

Penne Rosé

Penne pasta with shrimp Scallops and sundried tomatoes in a vodka rosé sauce

Lobster Ravioli

Lobster and ricotta ravioli w/ shrimp, asparagus spears, and cherry tomatoes in a brandy rosé sauce

Vitello al Mare

Veal medallions w/ shrimp, jumbo lump crabmeat, cherry tomatoes in a beurre blanc sauce

Vitello alla Milanese

Breaded bone-in veal chop with chopped arugula, tomatoes, extra virgin olive oil and
lemon with Grana Padano cheese

Bistecca Saporino

NY cut of steak with a Chianti red wine reduction and mushroom sauce (Temperature
chosen ahead of time by host)

Bronzino or Orata/Dorade

Fillet of Bronzino with lemon juice and extra virgin olive oil with potatoes and vegetables

•A la carte menu items that require additional preparation may be ordered in advance (such as Langoustine, Oysters, Lobster etc...), but are subject to market price

•Cappuccino & Espresso are ala carte

\$65 per person

Available Monday to Sunday for Larger Groups of 15 or more

*Includes Bruschetta appetizer, seasonal Chef's mixed fruit platter OR dessert platters

1st Course:

Choice of (2) Appetizer served family style. (Each additional appetizer add \$5)

Grilled Frutti Di Mare

Octopus, Shrimp and calamari rings, fresh tomatoes, capers, olives, fennel and red onions

Scallops Nuovo

Bacon Wrapped Scallops with asparagus in a saffron cream sauce

Black Truffle Burrata

Truffle infused burrata cheese with Roma tomatoes and a black truffle balsamic reduction with grilled Mediterranean bread

Mussels & Clams

P.E.I mussels and little neck clams, thyme, with a spicy marinara sauce or white wine

Antipasto Italiano

Italian meats and cheeses, roasted peppers, olives, artichokes, tomatoes, grilled zucchini

Shrimp Cocktail

Steamed shrimp served with cocktail sauce

Filetto di Tonno

Encrusted and pan seared tuna steaks with a roasted pepper aioli and homemade zucchini chips

Fried Calamari

Tender calamari rings and zucchinis breaded and fried served with a marinara dipping sauce and lemon

Prosciutto Mozzarella

Thinly sliced prosciutto, fresh Mozzarella, Roma tomatoes, roasted peppers, balsamic reduction and fresh basil

Portobello Genovese

Portobello mushroom, wild mushrooms, garlic, chopped shrimp with a touch of pesto Genovese

Burrata Saporino

Creamy mozzarella, oven roasted tomatoes, pesto and balsamic glaze

Carciofi Tartufo

Grilled marinated artichoke hearts, shrimp, shaved Parmigiano, chopped arugula and truffle oil

Carpaccio

Thin slices of filet mignon (Yellow fin Tuna) served chilled with capers, baby arugula, red onion and baby arugula with a touch of lemon and olive oil

2nd Course.

Choice of (2) *Insalata served family style (Each additional Salad add \$3)*

Arugula and Arancia

Baby arugula, oranges, fresh fennel, olives and goat cheese in an Italian lemon dressing

Cesare

Romaine, herbed croutons and homemade Caesar dressing, Parmigiano reggiano cheese

Bietole

Red and golden beets, apples, red onions, balsamic vinaigrette, shaved ricotta

Fig Salad

Figs, Farro grain, baby arugula in a honey red wine vinaigrette w/ goat cheese

Mozzarella Caprese

Fresh Mozzarella, Roma tomatoes, roasted peppers, with balsamic reduction and fresh basil oil

Pear and Gorgonzola

Anjou pears, walnuts, mixed greens with an Italian dressing and crumbled gorgonzola cheese

Grilled Pineapple Salad

Grilled Pineapple, Baby arugula, pears and goat cheese in an emulsified balsamic dressing

Watercress

Baby Watercress greens, Fontina cheese cubes, artichokes, cannellini beans, red onions in a lemon and ginger vinaigrette

3rd Course.

Allow your guests to choose from (3) of the following options

Pappardelle Saporino

Pappardelle pasta with shrimp, scallops, tomatoes in a lemon white wine garlic sauce

Penne Rosé

Penne pasta with shrimp Scallops and sundried tomatoes in a vodka rosé sauce

Black Linguini

Black linguine pasta with shrimp and scallops, porcini mushrooms, shitake mushrooms in a spicy marinara sauce

Linguine Bianco

Black linguine pasta with Jumbo Lump crab, artichokes, cherry tomatoes, topped with a grilled langoustine in a white wine garlic sauce

Lobster Ravioli

Lobster and ricotta ravioli w/ shrimp, asparagus spears, and cherry tomatoes in a brandy rosé sauce

Linguini Pescatore

Linguini pasta w/ shrimp, calamari, mussels, clams, in a white wine or spicy tomato sauce

(sauce chosen by host ahead of time)

Vitello al Mare

Veal medallions w/ shrimp, jumbo lump crabmeat, cherry tomatoes in a beurre blanc sauce

Grilled Lamb Chops

Marinated and Lamb chops with potatoes and vegetables in a Barolo red wine reduction sauce

Vitello alla Milanese

Breaded bone-in veal chop with chopped arugula, tomatoes, extra virgin olive oil and lemon with Grana Padano cheese

Filet Mignon

8oz Filet Mignon topped with Crab and melted gorgonzola cheese sauce (Temperature chosen ahead of time by host)

Bronzino or Orata

Fillet of Bronzino/Dorade grilled and topped with lemon juice and extra virgin olive oil with seasonal vegetables and potatoes

•A la carte menu items that require additional preparation may be ordered in advance (such as Langoustine, Oysters, Lobster etc...), but are subject to market price