

SAPORI TRATTORIA

2107 N Halsted, Chicago | 773.832.9999

DINNER MENU

Antipasti/Appetizers

Bruschetta 6.95

Toasted Italian bread topped with marinated tomatoes and basil

Crostini Di Avocado 8.95

Fresh chopped avocado prepared with a touch of provolone, parmesan, and chopped tomato. Finished with extra-virgin olive oil and citrus

Calamari Fritti 9.95

Fried calamari served with a tasty red sauce

Calamari Griglia 9.95

Grilled calamari, roasted red pepper and a touch of balsamic

Cozze Scoppiate 9.95

Mussels sauteed in a red or white sauce.

Asparagi 9.95

Fresh asparagus with lemon, olive oil, tomatoes and Italian goat cheese

Insalate/Salad

Insalata Mista 6.95

A fresh mix of baby greens and cherry tomatoes with our balsamic dressing

Cesare 7.95

Crisp Romaine lettuce tossed with the Chef's special blend dressing

Caprese 8.95

Sliced tomatoes, fresh mozzarella, extra virgin olive oil and basil

Insalata Stella 9.95

Mixed greens and Belgian endives with provolone cheese, pinenuts, apples and raspberries in a honey mustard-champagne vinaigrette

Risotti

Risotto ai Funghi 20.95

Italian arborio rice sauteed with Italian porcini mushrooms, fresh mushrooms, fresh herbs and parmesan

Risotto Pescatore 21.95

Italian arborio rice sauteed with a generous portion of mussels, clams, calamari, and shrimp and scallops

Pesce/Fish

Salmone alle Erbe Aromatica 20.95

Fresh salmon filet with seasonal vegetables and an aromatic herb sauce on the side

Bass alla Piccata 20.95

Fresh bass filet sauteed in white wine lemon sauce with a touch of capers. Served with sauteed seasonal veggies.

Spaghetti allo Scoglio 21.95

pasta sauteed in a marinara with mussels, clams, shrimp and scallops (spicy on request)

Zuppa di Pesce 29.95

(a Saponi classic) Fresh seafood including mussels, clams, scallops, shrimp, calamari, and salmon in a light red sauce over linguini. Spicy on request.

Carne/Meat

Tortelloni al Giardino 19.95

Homemade Chicken Tortelloni stuffed with chicken, fresh herbs and veggies. served in a light cream sauce with a touch of fresh roasted broccoli. Note: This broccoli is intentionally fully cooked as they would prepare it in Italy. No Substitutions.

New Zealand Lamb Chops 23.95

Lightly dusted with crunchy bread crumbs and seared in extra virgin. Served over smashed potatoes and a delicate lamb broth with a touch of lemon and mint. Served Medium.

Agnello del Fattore 24.95

Tender braised lamb shank sauteed with fresh seasonal vegetables, roasted red peppers

Vitello Paesana 25.95

Tender veal scaloppini sauteed with artichokes and cherry tomatoes in a delicate wine sauce

Vitello Portafoglio 26.95

Veal scaloppini stuffed with fresh mozzarella, provolone, parmesan and basil sauteed in a veal reduction herb sauce sun-dried tomatoes

Milk and Honey Baby Back Ribs 27.95

Delicate grilled baby back ribs (pork) marinated in honey and thyme finished in a slow braise with fresh milk and a touch of citrus.

Vitello Ossobuco alla pugliese 30.95

Choice slow cooked veal shank in a rich red sauce atop a meat lasagna.

Pasta

Bolognese 18.95

Fresh Rigatoni pasta sauteed in our authentic meat sauce

Rigatoni Caprese 18.95

A very unique sauce of hand picked, lightly stewed tomatoes hand crushed and finished with a generous portion of fresh basil, select extra virgin olive oil and bocconcini mozzarella.

Pennette Cardinale 19.95

pasta pennette served with grilled artichokes, chicken, shallots and sun-dried tomatoes

in a w. wine reduction sauce with a touch of light cream.

Linguini alle Vongole 19.95

Homemade Linguini pasta sauteed with fresh clams and garlic in a white wine sauce

Lasagna Di Antonio 19.95

Individual meat lasagna made with a blend of fresh mozzarella, provolone, parmesan, ricotta bolognese and our famous bechamel sauce.

Spaghetti Barese 19.95

Fresh spaghetti sauteed in a rich red sauce with veal meatballs and mild Italian sausage

Lasagna Vegetariana 19.95

Mushroom and grilled veggie lasagna with mari- nara and a touch of bechmel sauce topped with parmesan cheese and mozzarella

Gnocchi al Brivido 19.95

Homemade gnocchi pasta with chicken breast, sun-dried tomatoes, parmesan cheese and pine nuts in a basil pesto sauce

Cappellacci di Zucca 19.95

pasta stuffed with pumpkin in a burnt butter sauce with butternut squash, sage and pinenuts

Eggplant Parmigiana 19.95

Fresh breaded eggplant with marinara, basil, fresh mozzarella, provolone and parmesan. Served with pennette basilico.

Cappellacci all'Aragosta 20.95

Handmade pasta stuffed with lobster and fresh seafood served in a creamy pink sauce

Zupe/Soup

Zuppa di Zucca (Butternut Squash Soup)

Bowl: 5.95 Cup: 4.75

Minestrone

Bowl: 5.95 Cup: 4.75