



## early bites (\*AVAILABLE FROM 7AM-11AM\*)

### CINNAMON TOAST ~ \$2

TWO SLICES OF TOASTED ARTISAN SOUR DOUGH OR SESAME HONEY WHEAT BREAD TOPPED WITH BUTTER & CINNAMON SUGAR.

### FRESH ASSORTED MUFFINS & DANISH ~ \$3

### FRESH ASSORTED BAGELS ~ \$3

CHOICE OF BAGEL, TOASTED AND TOPPED WITH CHOICE OF: CREAM CHEESE, BUTTER, CINNAMON & SUGAR, STRAWBERRY JAM OR NATURAL PEANUT BUTTER.

### ASSORTED NON-FAT GREEK YOGURT CUPS ~ \$5

### BREAKFAST SANDWICH OR GRILLED WRAP ~ \$6 (\*LIMITED AVAILABILITY BEFORE 10AM\*)

CHEDDAR OMELET TOPPED WITH CHOICE OF BACON, HAM OR BREAKFAST SAUSAGE ON YOUR CHOICE OF TOASTED: BAGEL, SOUR DOUGH, SESAME HONEY WHEAT AND WHITE OR WHEAT WRAP.

## homemade soups (\*AVAILABLE FROM 11AM-CLOSE\*)

(ADD: GRILLED ARTISAN GARLIC PARMESAN FOCACCIA OR BAGUETTE ~ \$1)

### CHEF'S FEATURED SOUP OF THE WEEK ~ \$4 cup / \$6 bowl

ROTATING WEEKLY SOUP SPECIAL, SERVED WITH OYSTER CRACKERS.

### HOUSE FRENCH ONION ~ \$4 cup / \$6 bowl

MADE WITH A HINT OF SHERRY, TOPPED WITH GARLIC HERB CROUTONS & SHAVED ASIAGO.

### HOUSE SOUTHWEST SMOKED CHILI ~ \$5 cup / \$7 bowl

OUR SIGNATURE AWARD WINNING HEARTY & SMOKEY BEEF CHILI MADE WITH CORN & BLACK BEANS THEN TOPPED WITH SHREDDED SHARP CHEDDAR, FRESH SCALLIONS AND CHIPOTLE SOUR CREAM, SERVED WITH OYSTER CRACKERS.

## salads (\*AVAILABLE FROM 11AM-CLOSE\*)

(ADD: GRILLED ARTISAN GARLIC PARMESAN FOCACCIA OR BAGUETTE ~ \$1)

### MIXED FIELD GREENS SALAD ~ \$9

FRESH SPRING MIX & ROMAINE LETTUCE TOPPED WITH RED ONION, GRAPE TOMATOES, CUCUMBER, GARLIC HERB CROUTONS AND TOPPED WITH CHOICE OF: MANDARIN ORANGE SESAME VINAIGRETTE, HOUSE BALSAMIC VINAIGRETTE, ITALIAN, BUTTERMILK RANCH OR CHUNKY BLUE CHEESE DRESSING.

(ADD: CRUMBLed GORGONZOLA, APPLE WOOD SMOKED BACON, GRILLED MARINATED CHICKEN, SLICED CHICKEN CUTLET OR ANCHOVIES ~\$2 each)

### CAESAR SALAD ~ \$9

FRESH ROMAINE LETTUCE TOSSED WITH GARLIC HERB CROUTONS, SHAVED ASIAGO CHEESE AND CREAMY CAESAR DRESSING.

(ADD: CRUMBLed GORGONZOLA, APPLE WOOD SMOKED BACON, GRILLED MARINATED CHICKEN, SLICED CHICKEN CUTLET OR ANCHOVIES ~\$2 each)

### APPLE & GORGONZOLA SALAD ~ \$9

MIXED FIELD GREENS TOPPED WITH SLICED FRESH SLICED APPLE, CRUMBLed GORGONZOLA, WALNUTS AND RED ONION TOPPED WITH HOUSE BALSAMIC VINAIGRETTE.

(ADD: APPLE WOOD SMOKED BACON, GRILLED MARINATED CHICKEN, SLICED CHICKEN CUTLET OR ANCHOVIES ~\$2 each)

## appetizers (\*AVAILABLE FROM 11AM-CLOSE\*)

### FRENCH ONION AU GRATIN ~ \$8 (\*DINE-IN ONLY\*)

OUR HOUSE FRENCH ONION BAKED IN A SOUP CROCK TOPPED WITH A GARLIC HERB CROSTINI, CRISPY MELTED SWISS & ASIAGO CHEESES AND FRESH SCALLION.

### MOZZARELLA EN CARROZZA ~ \$8

EGG BATTERED AND FRIED ITALIAN BREAD FILLED WITH FRESH MOZZARELLA & PROVOLONE CHEESES. SERVED WITH A SIDE OF HOUSE MARINARA.

### EGGPLANT PARMIGIANO ~ \$8

LIGHTLY BREADED AND FRIED EGGPLANT TOPPED WITH OUR HOUSE MARINARA, GRATED PARMESAN & PECORINO ROMANO AND MELTED PROVOLONE CHEESE.

### SOUTHERN FRIED CHICKEN TENDERLOINS (4) ~ \$8

SERVED WITH A SIDE OF HONEY MUSTARD, BBQ, BLUE CHEESE OR BUTTERMILK RANCH TO DIP.

### GARLIC PARMESAN TRUFFLE FRIES & BATTERED ONIONS RINGS PLATTER ~ \$9

CLUB FRIES & HAND BEER BATTERED STEAK CUT ONION RINGS TOSSED IN WHITE TRUFFLE OIL AND SEASONED WITH GARLIC SALT, GRATED PARMESAN AND FRESH PARSLEY SERVED WITH A SIDE OF HORSERADISH-TRUFFLE AIOLI AND MALT KETCHUP TO DIP.

### SAPORI STYLE BONELESS WINGS (10) ~ \$9

TOSSED IN OUR HOUSE "SWEET & SPICY GARLIC PARMESAN SAUCE", SERVED WITH A SIDE OF BLUE CHEESE & CELERY.

### STONE BAKED FLAT BREAD PIZZA ~ \$9

"MARGHERITA STYLE" - WITH MARINARA, FRESH MOZZARELLA, PECORINO ROMANO AND FRESH BASIL  
(ADD: CUP & CHAR PEPPERONI, APPLE WOOD SMOKED BACON, GRILLED CHICKEN, PROSCIUTTO, CARAMELIZED ONIONS, CHERRY PEPPERS, ROASTED RED PEPPERS, RED ONION, SLICED PORTABELLA, PESTO OR FIG BALSAMIC GLAZE ~ \$1 FOR EACH ADDITIONAL TOPPING)

### ARTICHOKES FRANCAISE (6) ~ \$9

ARTICHOKE HEARTS EGG BATTERED THEN SAUTÉED IN A RICH LEMON, BUTTER & SHERRY WINE SAUCE.

## cold sandwiches & wraps (\*AVAILABLE FROM 11AM-CLOSE\*)

(SERVED WITH HOUSE CHIPS AND A DILL PICKLE - ADD: SIDE OF CLUB FRIES ~\$2/ BEER BATTERED ONION RINGS OR SIDE SALAD ~\$3)

### BLACK FOREST HAM & SWISS ~ \$7

THINLY SLICED BLACK FOREST HONEY BAKED HAM, SWISS CHEESE, ROMAINE LETTUCE, SLICED TOMATO, MAYO AND HONEY DIJON ON CHOICE OF: FRESH ARTISAN SESAME HONEY WHEAT, SOUR DOUGH OR WHOLE WHEAT/WHITE OR GLUTEN FREE WRAP.

### SMOKED TURKEY & CHEDDAR ~ \$7

THINLY SLICED SMOKED TURKEY BREAST, SHARP CHEDDAR, ROMAINE LETTUCE, SLICED TOMATO, MAYO AND HONEY DIJON, ON CHOICE OF: FRESH ARTISAN SESAME HONEY WHEAT, SOUR DOUGH OR WHOLE WHEAT/WHITE OR GLUTEN FREE WRAP.

### CLASSIC BLT ~ \$8

GENEROUS PILE OF CRISPY APPLE WOOD SMOKED BACON, ROMAINE LETTUCE, SLICED TOMATO, MAYO AND HONEY DIJON ON CHOICE OF TOASTED: FRESH ARTISAN SESAME HONEY WHEAT, SOUR DOUGH OR WHOLE WHEAT/WHITE OR GLUTEN FREE WRAP.

### ALBACORE TUNA SALAD ~ \$8

MADE WITH MAYO, HONEY DIJON, DILL PICKLE JUICE, CELERY, RED ONION AND CRAISINS, TOPPED WITH ROMAINE LETTUCE, TOMATO, SWISS CHEESE ON CHOICE OF TOASTED: FRESH ARTISAN SESAME HONEY WHEAT, SOUR DOUGH OR WHOLE WHEAT/WHITE OR GLUTEN FREE WRAP.

### CAESAR WRAP ~ \$8

ROMAINE TOSSED WITH CREAMY CAESAR, SHAVED ASIAGO AND CROUTONS IN CHOICE OF WRAP.  
(ADD: CRUMBLIED GORGONZOLA, APPLE WOOD SMOKED BACON, GRILLED MARINATED CHICKEN, SLICED CHICKEN CUTLET OR ANCHOVIES ~\$2 each)

### PROSCIUTTO BAGUETTE ~ \$9

THINLY SLICED PROSCIUTTO, SHARP PROVOLONE, ROASTED RED & HOT CHERRY PEPPERS, MIXED FIELD GREENS, MAYO & HONEY DIJON, SERVED ON A LIGHTLY BUTTER TOASTED ARTISAN BAGUETTE.

### TURKEY BACON CLUB ~ \$9

CLASSIC TRIPLE DECKER CLUB SANDWICH ON SESAME HONEY WHEAT TOAST, STACKED WITH SHAVED SMOKED TURKEY BREAST, CRISPY APPLE WOOD SMOKED BACON, SHARP CHEDDAR, ROMAINE LETTUCE, TOMATO, MAYO & HONEY DIJON.

## grilled panini (\*AVAILABLE FROM 11AM-CLOSE\*)

(SERVED WITH HOUSE CHIPS AND A DILL PICKLE - ADD: SIDE OF CLUB FRIES ~\$2/ BEER BATTERED ONION RINGS OR SIDE SALAD ~\$3)  
TRE FORMAGGIO ~ \$7

"GRILLED CHEESE" PANINI MADE WITH MELTED PROVOLONE, SWISS AND SHARP CHEDDAR CHEESES ON GRILLED ARTISAN FOCACCIA BREAD.

(ADD: SLICED TOMATO ~\$1 OR APPLE WOOD SMOKED BACON ~\$2)

### CAPRESE ~ \$8

SLICED TOMATO, FRESH MOZZARELLA, FRESH BASIL, FIG BALSAMIC GLAZE AND BASIL PESTO AIOLI ON GRILLED ARTISAN FOCACCIA BREAD.

(ADD: PROSCIUTTO OR GRILLED MARINATED CHICKEN ~\$2 EACH)

### BLACK FOREST HAM & CHEDDAR MELT ~ \$8

THINLY SLICED BLACK FOREST HONEY BAKED HAM, MELTED SHARP CHEDDAR MAYO AND HONEY DIJON ON FRESH GRILLED FOCACCIA BREAD.

### PESTO ~ \$9

CHOICE OF: GRILLED MARINATED CHICKEN BREAST, SHAVED SMOKED TURKEY BREAST OR GRILLED MARINATED PORTABELLA MUSHROOM. TOPPED WITH MELTED PROVOLONE, CARAMELIZED ONIONS, ROASTED RED PEPPERS AND BASIL PESTO AIOLI ON GRILLED ARTISAN FOCACCIA BREAD.

(ADD: APPLE WOOD SMOKED BACON ~\$2)

### CHICKEN OR EGGPLANT PARMIGIANO~ \$9

HAND BREADED AND FRIED CHICKEN CUTLET OR EGGPLANT TOPPED WITH OUR HOUSE MARINARA, GRATED PARMESAN & PECORINO ROMANO AND MELTED PROVOLONE CHEESE ON GRILLED ARTISAN FOCACCIA BREAD.

(ADD: HOT CHERRY PEPPERS OR FRESH BASIL ~\$1 EACH)

### HOMEMADE MEATBALL ~ \$9

BAKED HAND-ROLLED MEATBALLS TOPPED WITH MARINARA, CARAMELIZED ONIONS, PECORINO ROMANO AND MELTED PROVOLONE CHEESE ON GRILLED ARTISAN FOCACCIA BREAD.

(ADD: HOT CHERRY PEPPERS OR FRESH BASIL ~\$1 EACH)

## combos (\*AVAILABLE FROM 11AM-CLOSE\*)

### #1. CUP OF SOUP & HALF SALAD ~ \$8

(HOUSE CHILI ~ ADD: \$1)

### #2. BOWL OF SOUP & FULL SALAD ~ \$11

(HOUSE CHILI ~ ADD: \$1)

### #5. HALF COLD SANDWICH & CUP OF SOUP OR HALF SALAD ~ \$8

(HOUSE CHILI ~ ADD: \$1)

### #6. HALF GRILLED PANINI & CUP OF SOUP OR HALF SALAD ~ \$9

(HOUSE CHILI ~ ADD: \$1)

## off the char grill (\*AVAILABLE FROM 11AM-CLOSE\*)

(SERVED WITH HOUSE CHIPS AND A DILL PICKLE - ADD: SIDE OF CLUB FRIES ~\$2/ BEER BATTERED ONION RINGS OR SIDE SALAD ~\$3)

### THE BASELINE BURGER ~ \$8 (SINGLE) / \$10 (DOUBLE)

HAND PRESSED 1/4 LB. ANGUS CHUCK BURGER TOPPED WITH WHITE AMERICAN CHEESE, ROMAINE LETTUCE, TOMATO, DICED WHITE ONION AND MAYO ON A BUTTER TOASTED HARD ROLL.

(ADD: CARAMELIZED ONIONS ~\$1 / SAPORI'S MEAT HOT SAUCE, APPLE WOOD SMOKED BACON OR BEER BATTERED ONION RINGS ~\$2 EACH)

### GRILLED MARINATED CHICKEN OR PORTABELLA SANDWICH ~ \$10

TOPPED WITH MELTED PROVOLONE, ROMAINE LETTUCE, TOMATO AND MAYO ON A BUTTER TOASTED HARD ROLL.

(ADD: PESTO, CARAMELIZED ONIONS OR ROASTED RED PEPPERS ~\$1 EACH / APPLE WOOD SMOKED BACON ~\$2)

### THE "BIG MIKE" BURGER ~ \$12

2- HAND PRESSED 1/4 LB. ANGUS CHUCK BURGERS TOPPED WITH 1000 ISLAND DRESSING, ROMAINE LETTUCE, MELTED CHEDDAR CHEESE, DILL PICKLES AND DICED WHITE ONIONS ON A BUTTER TOASTED HARD ROLL.

(ADD: CARAMELIZED ONIONS ~\$1 / SAPORI'S MEAT HOT SAUCE, APPLE WOOD SMOKED BACON OR BEER BATTERED ONION RINGS ~\$2 EACH)

## house entrée specialties (\*AVAILABLE FROM 11AM-CLOSE\*)

### BAKED PENNE ~\$12

AL DENTE PENNE PASTA TOSSED THEN BAKED WITH OUR HOUSE MARINARA, BUTTER, GRATED PECORINO ROMANO AND MELTED PROVOLONE UNTIL CRISPY BROWN.

(ADD: **HOMEMADE MEATBALL** ~\$3)

### HOMEMADE GNOCCHI ~\$13

FRESH HAND-ROLLED POTATO & RICOTTA CHEESE DUMPLING TOSSED IN OUR HOUSE MARINARA SAUCE WITH BUTTER & PECORINO ROMANO CHEESE.

(ADD: **HOMEMADE MEATBALL** ~\$3)

### CHICKEN OR EGGPLANT PARMIGIANO ~\$14

HAND PANKO BREADED AND FRIED CHICKEN CUTLET OR EGGPLANT TOPPED WITH OUR HOUSE MARINARA, GRATED PARMESAN & PECORINO ROMANO AND MELTED PROVOLONE CHEESE SERVED OVER PENNE.

(ADD: **HOMEMADE MEATBALL** ~\$3)

### CHICKEN CUTLET ~\$14

HAND PANKO BREADED AND FRIED CHICKEN CUTLET SERVED OVER A BED OF MIXED FIELD GREENS TOSSED IN A LEMON PECORINO VINAIGRETTE AND TOPPED WITH SHAVED ASIAGO, FIG BALSAMIC DRIZZLE. AND A LEMON WEDGE.

### CARCIOFI ALLA GIUSEPPE ~\$14

EGG BATTERED & FRIED ARTICHOKE HEARTS, ROASTED RED PEPPERS, GARLIC AND FRESH BASIL SAUTÉED IN A CREAMY LEMON, BUTTER & SHERRY WINE SAUCE, THEN TOPPED WITH MELTED ASIAGO, SERVED OVER PENNE PASTA.

### IPA BEER BATTERED OR BROILED FRESH HADDOCK~ \$12

SERVED WITH A GENEROUS PORTION OF SEASONED CLUB FRIES, HOUSE SLAW, NEW ENGLAND STYLE TARTAR SAUCE, MALT KETCHUP AND A LEMON WEDGE. **(\*FRIDAYS ONLY\*)**

### THE SAPORI 'ROC-CITY PLATE' ~\$12

(2) CHEESE BURGERS, MAC SALAD AND CLUB FRIES TOPPED WITH OUR AWARD WINNING MEAT HOT SAUCE, SPICY BROWN MUSTARD AND DICED ONIONS, SERVED WITH ITALIAN BREAD & BUTTER.

## sides

CLUB FRIES SERVED WITH MALT KETCHUP~\$4

BEER BATTERED ONION RINGS SERVED WITH HORSERA~\$5

HOUSE MAC SALAD ~\$5

HOMEMADE MEATBALL ~\$3 EACH

PENNE MARINARA OR BUTTER TOSSED & TOPPED WITH FRESH GRATED PECORINO ROMANO AND PARSLEY ~\$5

MIXED FIELD GREENS SALAD SERVED WITH CHOICE OF DRESSING ~ \$5

CAESAR SALAD ~ \$5

VEGETABLE CRUDITÉS BABY CARROTS & CELERY STICKS SERVED WITH BUTTERMILK RANCH OR BLUE CHEESE DIP ~ \$3

## dessert

### ASSORTED HOUSE MADE CAKES/PIES ~\$6

ROTATING DESSERT OFFERINGS MADE FROM SCRATCH IN HOUSE. (\*INQUIRE AT DESK)

### FRIED PB & J SANDWICH A LA MODE ~\$7

TOPPED WITH A SCOOP OF VANILLA BEAN ICE CREAM, WHIPPED CREAM AND DRIZZLED WITH CARAMEL & FUDGE.

### FRESH BAKED COOKIES ~\$3 EACH

CHOCOLATE CHUNK OR REESE'S PEANUT BUTTER CUP

(\*PLEASE MAKE US AWARE OF ANY FOOD ALLERGY OR DIETARY RESTRICTION YOU MAY HAVE AND WE'LL DO OUR BEST ACCOMMODATE YOU\*)

