

FORT LAUDERDALE  
EST. 2015

# SÀPIDO<sup>®</sup>

CUCINA ITALIANA E PIZZA

MARKET & CAFE

## ANTIPASTI

<b>POLPETTE al SUGO</b>	14
Handrolled beef meatballs with homemade tomato sauce and parmesan cheese	
<b>BURRATA CAPRESE</b>	16
Fresh burrata cheese, in a bed of arugula with cherry tomatoes, basil, evoo.	
With Prosciutto di Parma + 6	
<b>POLPO con PATATE</b>	20
Octopus salad with potatoes, kalamata olives, celery and lemon dressing	
<b>BRUSCHETTA al pomodoro</b>	14
3 garlic toasted bread topped with fresh tomatoes, basil and evoo	
<b>BRUSCHETTA rustica tricolore</b>	20
3 garlic toasted bread served with 3 cups of our signature sauces: ragu romagnolo, basil pesto, parmigiano and gorgonzola cream	
<b>BRESAOLA CARPACCIO</b>	22
Carpaccio of Bresaola with arugula, tomatoes and shaved parmesan cheese	
<b>TAGLIERE MISTO</b>	36
Rustic charcuterie board with selected imported italian meats and cheeses	

## SALADS

<b>RUCOLA</b>	16
Arugula salad, avocado, tomatoes, shaved parmesan cheese with lemon dressing	
<b>MEDITERRANEA</b>	17
Mixed greens, kalamata olives, red onions, cucumbers, cherry tomatoes, feta cheese, evoo and balsamic dressing	
<b>FRUTTI DI BOSCO</b>	16
Mixed greens with gorgonzola cheese, dried berries mix, almonds, honey mustard balsamic dressing	
<b>GAMBERI e AVOCADO</b>	18
Shrimps, avocado, cherry tomatoes, cucumbers and mixed greens with lemon dressing	
<b>CAESAR</b>	16
Romaine lettuce and shaved parmesan tossed with classic caesar dressing and homemade croutons	
<b>SAPIDO</b>	20
Mixed greens with grilled chicken strips, almonds, strawberries, fresh mozzarella, cherry tomatoes with homemade berry balsamic dressing	

## PIZZA *12 inches*

<b>MARGHERITA</b>	18
Fresh mozzarella, tomato sauce, fresh basil and evoo	
<b>PASTORE</b>	24
Our Four Cheese pizza with fresh mozzarella, gorgonzola, pecorino, topped with shaved parm, fresh basil and evoo	
<b>CONTADINA</b>	25
Our Meat Lover pizza with fresh mozzarella, tomato sauce, salami, pepperoni, italian prosciutto cotto and meatballs	
<b>PEPPERONI</b>	20
Fresh mozzarella, tomato sauce and "pepperoni"	
<b>CRUDO E RUCOLA</b>	24
Fresh mozzarella, tomato sauce, prosciutto di Parma and arugula	
<b>CAPRICCIOSA</b>	23
Fresh mozzarella, tomato sauce, italian prosciutto cotto, artichokes, olives and mushrooms	
<b>ORTOLANA</b>	21
Our "Veggie" pizza with fresh mozzarella, tomato sauce, cherry tomatoes, onions, olives, mushrooms, arugula and zucchini	

## GOURMET SANDWICHES

*Lunch only*

<b>CAPRESE</b>	15
Fresh mozzarella, fresh tomatoes, basil and evoo	
<b>PROSCIUTTO DI PARMA</b>	18
Prosciutto di parma, fresh mozzarella, arugula and evoo	
<b>PROSCIUTTO COTTO e BRIE</b>	17
Italian prosciutto cotto, brie cheese, fresh tomatoes, mixed greens and mayo	

## ADD ON

Grilled Chicken	7
Shrimps	9
Prosciutto di Parma	6

## Our Signatures

# HOMEMADE PASTA

<b>SPAGHETTI al POMODORO</b>	<b>20</b>
Handmade spaghetti with fresh pomodoro sauce and basil	
<b>TAGLIATELLE al RAGÙ</b>	<b>24</b>
Homemade tagliatelle with traditional ragu romagnolo made with ground beef and pomodoro sauce	
<b>LASAGNA alla BOLOGNESE</b>	<b>26</b>
A Bologna classic recipe. Our layered pasta with beef ragu, besciamella cream and parmesan cheese	
<b>GNOCCHI al PESTO</b>	<b>24</b>
Potato gnocchi, served in a homemade traditional pesto sauce with parmesan cheese, evoo and garlic	
<b>RAVIOLI ai PORCINI</b>	<b>28</b>
Pasta stuffed with porcini mushrooms sauce, served with butter, sage and parmesan cheese	
<b>RAVIOLI di RICOTTA e SPINACI</b>	<b>27</b>
Pasta stuffed with ricotta and spinach, served with homemade pomodoro sauce	
<b>SPAGHETTI alla CARBONARA</b>	<b>25</b>
Homemade spaghetti with italian guanciale (meat), served in a cream made of eggs, pecorino romano, black pepper and parmesan cheese	
<b>RAVIOLI di ARAGOSTA</b>	<b>30</b>
Lobster stuffed ravioli served in our signature white wine and evoo sauce topped with shrimps	
<b>SPAGHETTI alle VONGOLE</b>	<b>30</b>
Homemade spaghetti with fresh clams, evoo, garlic and parsley. Served in the same pan that was cooked	

## SAPIDO'S

### Entrees

<b>SALMONE al LIMONE</b>	<b>32</b>
Pan fried salmon sauteed with white wine, evoo and fresh lemon. Served with side salad	
<b>CARNE ARROSTO</b>	<b>32</b>
4 slices of round beef steak, slow cooked in our homemade vegetables wine sauce. Served with side salad	

## SIDES

<b>Roasted Potatoes</b>	<b>5</b>
<b>Small House Salad</b>	<b>8</b>
<b>Sauted Broccoli</b>	<b>5</b>
<b>Homemade Focaccia Basket</b>	<b>5</b>

**SÀPIDO** [sà-pe-do] [sapid in English] adjective  
[from the Late Latin sàpidus, derived from sapère << Tasteful >>]  
Having taste, full of flavor: a.s. dish; s wine, agreeable to the taste

# MENU

## Italia

## DESSERT

<b>PANNA COTTA</b>	<b>12</b>
<b>TIRAMISU</b>	<b>12</b>
<b>TORTA al CIOCCOLATO</b>	<b>10</b>
<b>CHEESECAKE all'italiana</b>	<b>12</b>
<b>CANNOLI RICOTTA</b>	<b>8</b>
<b>IMPORTED ITALIAN SWEETS</b>	<b>10</b>

Ask for more details about our imported desserts



## BEVERAGE & COFFEE

<b>Soda Can</b>	<b>3.5</b>
<b>Acqua Panna flat water 0.75 cl</b>	<b>7.0</b>
<b>San Pellegrino sparkling water 0.75 cl</b>	<b>7.0</b>
<b>Hot tea / Cold tea</b>	<b>4.5</b>
<b>Espresso</b>	<b>3.5</b>
<b>Macchiato</b>	<b>4</b>
<b>Americano</b>	<b>4</b>
<b>Cappuccino</b>	<b>5</b>