

GOURMET SANDWICHES

lunch only

- CAPRESE** 15
Fresh mozzarella, fresh tomatoes, basil and evoo
- PROSCIUTTO di PARMA** 18
Prosciutto di Parma, fresh mozzarella, arugula and evoo
- PROSCIUTTO COTTO e BRIE** 17
Italian prosciutto cotto, brie cheese, fresh tomatoes, mixed greens and mayo

Dolci

- PANNA COTTA** 12
Smooth custard with fresh berries (*gluten free*)
- TIRAMISÙ** 12
Sponge cake infused with coffee and layered with Mascarpone cheese and topped with cocoa
- TORTA di CIOCCOLATO** 10
Moist dark chocolate cake topped with sliced almonds (*gluten free*)
- CHEESECAKE di ITALIANA** 10
Cheesecake with ricotta, cheese and yogurt. Homemade berries topping
- CANNOLI di RICOTTA** 8
Classic Italian tube of pastry filled with sweetened sheep ricotta and grated chocolate
- PROFITTEROLES** 10
Cream puffs filled with vanilla whipped cream and topped with chocolate cream

BEVERAGE & COFFEE

- SODA CAN** 3-5
Coke, diet coke, sprite, ginger ale, fanta
- ACQUA PANNA WATER** 0.75 cl 7
- S. PELLEGRINO WATER** 0.75 cl 7
- HOT TEA / COLD TEA** ask for flavors 4-5
- ESPRESSO** 3-5
- MACCHIATO** 4
- AMERICANO** 4
- CAPPUCCINO** 5

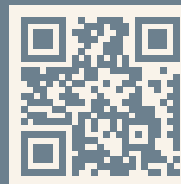


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Fort Lauderdale, fl. 33301

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Menu TAKE OUT

FORT LAUDERDALE
EST. 2015

SÀPIDO[®]
AUTHENTIC ITALIAN RESTAURANT

ANTIPASTI

POLPETTE al SUGO 14
Handrolled beef meatballs with homemade tomato sauce and parmesan cheese

BURRATA CAPRESE 16
Fresh burrata cheese, in a bed of arugula with cherry tomatoes, basil, evoo
Add Prosciutto di Parma + 6

POLPO con PATATE 20
Octopus salad with potatoes, kalamata olives, celery and lemon dressing

BRUSCHETTA al POMODORO 14
3 garlic toasted bread topped with fresh tomatoes, basil and evoo

BRESAOLA CARPACCIO 22
Carpaccio of Bresaola with arugula, tomatoes and shaved parmesan cheese

SALAD

RUCOLA 16
Arugula salad, avocado, tomatoes, shaved parmesan cheese with lemon dressing

MEDITERRANEA 17
Mixed greens, kalamata olives, red onions, cucumbers, cherry tomatoes, feta cheese, evoo and balsamic dressing

FRUTTI di BOSCO 16
Mixed greens with gorgonzola cheese, dried berries mix, almonds, honey mustard balsamic dressing

GAMBERI e AVOCADO 18
Shrimps, avocado, cherry tomatoes, cucumbers and mixed greens with lemon dressing

CAESAR 16
Romaine lettuce and shaved parmesan tossed with classic caesar dressing and homemade croutons
Add Grilled Chicken +7
Add Shrimps +9

SAPIDO 20
Mixed greens with grilled chicken strips, almonds, strawberries, fresh mozzarella, cherry tomatoes with homemade berry balsamic dressing

HOMEMADE *Pasta*

SPAGHETTI al POMODORO 20
Handmade spaghetti with fresh pomodoro sauce and basil

TAGLIATELLE al RAGÙ 24
Homemade tagliatelle with traditional ragù romagnolo made with ground beef and pomodoro sauce

LASAGNA alla BOLOGNESE 26
A Bologna classic recipe. Our layered pasta with beef ragù, besciamella cream and parmesan cheese

GNOCCHI al PESTO 24
Potato gnocchi, served in a homemade traditional pesto sauce with parmesan cheese, evoo and garlic

RAVIOLI ai PORCINI 28
Pasta stuffed with porcini mushrooms sauce, served with butter, sage and parmesan cheese

RAVIOLI di RICOTTA e SPINACI 27
Pasta stuffed with ricotta and spinach, served with homemade pomodoro sauce

SPAGHETTI alla CARBONARA 25
Homemade spaghetti with italian guanciale (meat), served in a cream made of eggs, pecorino romano, black pepper and parmesan cheese

RAVIOLI di ARAGOSTA 30
Lobster stuffed ravioli served in our signature white wine and evoo sauce topped with shrimps

SPAGHETTI alle VONGOLE 30
Homemade spaghetti with fresh clams, evoo, garlic and parsley

RIGATONI alla BOSCAIOLA 28
Homemade rigatoni with sausage, ham and mushroom in a rich and creamy panna white sauce, topped with parmesan and parsley

SIDES & ADD ON

ROASTED POTATOES 5

SMALL HOUSE SALAD 8

SAUTEED BROCCOLI 5

GRILLED CHICKEN 7

SHRIMPS 9

SAPIDO'S ENTREES

SALMONE al LIMONE 32
Pan fried salmon sauteed with white wine, evoo and fresh lemon. Served with side salad

POLLO alla PIZZAIOLA 28
2 chicken breasts, cooked in our homemade marinara sauce topped with fior di latte mozzarella, evoo, origano and fresh basil

PIZZA

12 inches

MARGHERITA 18
Fresh mozzarella, tomato sauce, fresh basil and evoo

PASTORE 24
Our Four Cheese pizza with fresh mozzarella, gorgonzola, pecorino, topped with shaved parm, fresh basil and evoo

CONTADINA 25
Our Meat Lover pizza with fresh mozzarella, tomato sauce, salami, pepperoni, italian prosciutto cotto and meatballs

PEPPERONI 20
Fresh mozzarella, tomato sauce and "pepperoni"

CRUDO E RUCOLA 24
Fresh mozzarella, tomato sauce, prosciutto di Parma and arugula

CAPRICCIOSA 23
Fresh mozzarella, tomato sauce, italian prosciutto cotto, artichokes, olives and mushrooms

ORTOLANA 21
Our "Veggie" pizza with fresh mozzarella, tomato sauce, cherry tomatoes, onions, olives, mushrooms, arugula and zucchini