

FORT LAUDERDALE
EST. 2015

SÀPIDO®

CUCINA ITALIANA E PIZZA

MARKET & CAFE

ANTIPASTI

NONNA'S MEATBALLS 18

Four handrolled beef meatballs slowly cooked in homemade tomato sauce topped with grated parmesan

BURRATA CAPRESE 17

Fresh burrata cheese, in a bed of arugula with cherry tomatoes, basil, evoo

With Prosciutto di Parma +6

POLPO con PATATE 22

Octopus with potatoes, kalamata olives, celery and lemon dressing

BRUSCHETTA al pomodoro 16

Three garlic toasted bread topped with cherry tomatoes, basil and evoo

BRUSCHETTA rustica tricolore 20

Four garlic toasted bread served with 3 cups of our signature sauces: ragu romagnolo, basil pesto, parmigiano and gorgonzola cream

EGGPLANTS PARMIGIANA 16

Layers of grilled eggplants, homemade pomodoro sauce, mozzarella, fresh basil, grated parmesan, oven baked

SALADS

RUCOLA 16

Arugula salad, avocado, cherry tomatoes, shaved parmesan cheese with lemon dressing

MEDITERRANEA 17

Mixed greens, kalamata olives, red onions, cucumbers, cherry tomatoes, feta cheese, evoo and balsamic glaze

GORGONZOLA e PERE 17

Mixed greens, gorgonzola cheese, sliced pears and walnuts, with homemade mustard dressing

GAMBERI e AVOCADO 17

Shrimps, avocado, cherry tomatoes, cucumbers and mixed greens with lemon dressing

CAESAR 15

Romaine lettuce and shaved parmesan tossed with classic caesar dressing and croutons

With Grilled Chicken +7 or With Shrimps +9

SAPIDO 16

Mixed greens, almonds, strawberries, fresh mozzarella, cherry tomatoes with homemade berry balsamic dressing

With Grilled Chicken +7

PIZZA *12 inches*

MARGHERITA 18

Fresh mozzarella, tomato sauce, fresh basil and evoo

FOUR CHEESES 24

Fresh mozzarella, gorgonzola, pecorino, topped with shaved parmesan, fresh basil and evoo

MEAT LOVERS 26

Fresh mozzarella, tomato sauce, salami, pepperoni, italian prosciutto cotto and meatballs

PEPPERONI 22

Fresh mozzarella, tomato sauce and "pepperoni"

CRUDO E RUCOLA 24

Fresh mozzarella, tomato sauce, prosciutto di Parma, arugula and evoo

With Fresh Burrata +6

CAPRICCIOSA 24

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

ORTOLANA 24

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

DIAVOLA 24

Fresh mozzarella, tomato sauce and imported spicy calabrese salami and evoo

BURRATA 26

Homemade ricotta and pesto sauce, cherry tomatoes, fresh burrata on top, basil and evoo

CHARCUTERIE BOARD

TAGLIERE MISTO 42

Rustic charcuterie board with selected imported italian meats and cheeses. For 4 peopple.

TAGLIERE MISTO piccolo 28

Rustic charcuterie board with selected imported italian meats and cheeses. For 2 peopple.

ADD ON

Grilled Chicken 7

Shrimps 9

Prosciutto di Parma 6

We normally serve a complimentary welcome bread basket with our pesto aioli. Any additional bread baskets upon request will be charged \$5 each.

We are famous for...

HOMEMADE PASTA

SPAGHETTI al POMODORO	22
Handmade spaghetti with fresh pomodoro sauce and basil With Nonna's Meatballs +7	
TAGLIATELLE al RAGÙ	26
Homemade fettuccine with traditional ragu romagnolo made with ground beef (no pork) and pomodoro sauce	
TAGLIATELLE al TARTUFO	29
Homemade fettuccine served with imported italian truffle paste, creamy sauce topped with shaved parmesan	
LASAGNA alla BOLOGNESE	29
A Bologna classic recipe. Our layered pasta with beef ragu, besciamella cream and parmesan cheese	
RAVIOLI di RICOTTA e SPINACI	29
Ravioli stuffed with ricotta and spinach, served with homemade pomodoro sauce	
RAVIOLI ai PORCINI	28
Ravioli stuffed with porcini mushrooms sauce, served with butter, sage and parmesan cheese	
SPAGHETTI alla CARBONARA	28
Homemade spaghetti with italian guanciale (pork), served in a cream made of eggs , pecorino romano, black pepper and parmesan cheese	
RIGATONI alla AMATRICIANA	27
Homemade spaghetti with italian guanciale (pork), served with tomato sauce and pecorino romano	
RIGATONI alla BOSCAIOLA	28
Homemade rigatoni with sausage, ham and mushroom in a rich and creamy panna white sauce, topped with parmesan and parsley	
GNOCCHI al PESTO	24
Potato gnocchi, served in a homemade traditional pesto sauce with parmesan cheese, evoo and garlic With Shrimps +9	
SPAGHETTI alle VONGOLE	32
Homemade spaghetti with fresh clams, evoo, garlic and parsley, served in the same pan that was cooked	
RAVIOLI di ARAGOSTA	32
Lobster stuffed ravioli served in our signature white wine and evoo sauce topped with shrimps	

FOLLOW OUR
#SAPIDOLOVERS COMMUNITY
ON OUR SOCIAL PLATFORMS



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



SAPIDO'S

Entrees

SALMONE al LIMONE	33
Pan fried salmon sauteed with white wine, evoo and fresh lemon, served with side salad	
POLLO alla PIZZAIOLA	30
Two chicken breasts, cooked in our homemade marinara sauce topped with fior di latte mozzarella, evoo, origano and fresh basil, served in the same pan that was cooked with toasted bread	
BRANZINO al CARTOCCIO	34
European bass fillet, deeboned, baked in tin foil in a traditional Mediterranean style with olives, onion, potatoes and cherry tomatoes	

SIDES

Sauteed Potatoes	5
Small House Salad	8
Sauteed Broccoli	5

DESSERTS

PANNA COTTA	12
Smooth custard with fresh berries (gluten free)	
TIRAMISÙ	12
A most popular dessert. Sponge cake infused with coffee and layered with Mascarpone cheese and topped with cocoa	
TORTA al CIOCCOLATO	12
Moist dark chocolate cake topped with sliced almonds (gluten free)	
CHEESECAKE alla ITALIANA	12
Cheesecake italian traditional with ricotta cheese and topped with salted caramel	
PANAREA al pistacchio	14
A delicate bavarese pastry made with sweetened cream and finished with pistachio	
PROFITTEROLES	12
Cream puffs filled with vanilla whipped cream and topped	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions