

SAPORI



MIAMI

BY CAFÉ CRÈME

MENU

Sunday – Wednesday: 8 AM – 4 PM
Thursday – Friday – Saturday: 8 AM – 10 PM

BREAKFAST

Starting 8am

EGGCELENT

Served with Baguette, Jelly, Butter Mix green
Add hash brown for \$1

TWO EGGS ANY STYLE 13
Add 1.5 for white egg

STEAK & EGG 19
5oz Grilled New York strip steak
& 2 eggs any style

EGG BENEDICT 17
2 poached eggs over English muffins
& Canadian bacon with Hollandaise sauce

SMOKED SALMON EGG BENEDICT 19.5
2 poached eggs over English muffins
& smoked salmon with Hollandaise sauce

PLAIN OMELETTE 13

HAM & CHEESE OMELETTE 15

PORTOBELLO & FETA CHEESE OMELETTE 16

SPINACH & MUSHROOM OMELETTE 16

CROISSANTS SANDWICH (Croissants salati)

Add tater tots for \$2

HAM & CHEESE 10.5

BLT 10.5

TUNA SALAD 11

AVOCADO & SCRAMBLED EGG,
SAPORI SPICY SAUCE 14

SMOKED SALMON & CREAM CHEESE 15

MONTREAL 14
Canadian bacon, American cheese, lettuce,
tomato, Dijon mustard

DELICIOUS FLAVORS (Sapori prelibati)

AVOCADO TOAST11

2 slices of white bread with avocado
& seasoned tomato

FRENCH TOAST AI SAPORI DI BERRIES19

2 Delicious brioches soaked in a milk and egg
mixture, fried until golden and crispy,
served with Berries

PANCAKE12

3 Fluffy Pancakes served with 100% maple syrup

FRESH BOWL10

Yogurt, Granola, Berries, and honey

ADDS ON :

Bacon	4
Mozzarella	3
Avocado	3
Berries	4.5
Hash brown	3
Smoked salmon	6

CHECK OUR DAILY SELECTION OF FRESH BAKERY PRODUCTS

MENU

APPETIZER

CHARCUTERIE PLATTER - TO SHARE (Tagliere di Sapori) Spectacular selecion of cold cuts, cheeses, cornichons, jelly, olives, giardiniera	26
SPICY EGGPLANT Thinly sliced eggplant, shaved parmesan, stracciatella cheese, pink pepper, red pepper, lemon dressing	14
TUNA TARTARE (Tartare di tonno) Ahi tuna, sesame seeds, carrot, bell pepper, celery, green onion, fresh ginger, soy sauce, lime juice, sesame oil	19
SALMON TARTARE (Tartare di salmone) Raw salmon, red radish, orange zest, raspberries, apple, lemon juice, stracciatella cheese	22
CEVICHE REAL Mixed fish, leche de tigre, cilantro, served with tater tots	19
FRIED CALAMARI & ZUCCHINI (Calamari fritti) Calamari & zucchini fried to perfection	16
ARTICHOKES Roman style fried artichoke or on the griddle	12
EGGPLANT PARMIGIANA (Parmigiana di melanzane) Thinly sliced fried eggplant with layered mozzarella cheese, tomato, basil, parmesan cheese	14
SUMMER QUICHE VEGGIES French eggs tart crust filled with cheese & sauteed veggies	15
QUICHE LORRAINE French eggs tart crust filled with cheese, ham & bacon	15
QUICHE PORTOBELLO & FETA French eggs tart crust filled with feta cheese and portobello mushroom	15

FIRST COURSE

FERRETTI (Short pasta with shrimp) Sauteed shrimp, lemon sauce, pistachio	19
TAGLIATELLE BOLOGNESE SAUCE (Tagliatelle al ragù) Handmade fresh tagliatelle in a savory and traditional Bolognese sauce	19
LASAGNA VEGGIE (Lasagna di verdure) Mix sauteed veggies, tomato sauce, béchamel sauce, mozzarella cheese and parmesan cheese	17
LASAGNA SAPORI Porcini lasagna & beef tenderloin sauce (no tomato sauce)	19
FIOCCHI DI PERA Arugula, cream, prosciutto di parma, parmesan cheese, gorgonzola, walnuts	22
CAVATELLI BROCCOLI Homemade fresh cavatelli, steamed broccoli, anchovies	17
SPAGHETTI TOMATO SAUCE (Spaghetti pomodoro) Homemade fresh spaghetti with savory tomato sauce, fresh basil	14
FETTUCCHINE SMOKED SALMON (Fettuccine al salmone) Homemade fresh fettuccine, heavy cream, smoked salmon, herbs	19
CHERRY FERRETTI Stracciatella cheese, cherry tomato & pesto sauce	18
RISOTTO SEAFOOD (Risotto frutti di mare) Risotto with Shrimp, salmon, calamari, branzino, cherry tomato	21
RISOTTO SHRIMP ZUCCHINI (Risotto zucchini & gamberi) Shrimp, zucchini, lemon zest	18
GNOCCHI SAGE & BUTTER Homemade fresh gnocchi, fresh sage, melted butter & parmesan	16
Add your proteins: shrimp/chicken/salmon/beef	8

MAIN COURSE

CHICKEN MILANESE (Cotoletta) (add Parmigiana \$5) Super crispy, juicy, flavorful fried chicken	17
NY STEAK & FRIES (Bistecca e patate) 10oz Grilled New York strip steak finished with aromatic butter and NY fries	27
BRANZINO (Branzino alla Ligure) Sauteed branzino, olives, capers, tomato confit, potatoes	19
SALMON FILET (Filetto di salmone) Roasted salmon filet served with potato mille-feuilles & creamy capers lemon sauce	27
FISH & CHIPS Corona beer battered and breaded Cod, Ny style fries, tartare sauce	19

SOUP AND SALAD

SOUP OF THE DAY (Zuppa del giorno) Ask your server for daily selection	8.5
ONION SOUP (Zuppa di cipolle) Gratinated onion soup with melty cheese & croutons	9.5
HEALTHY SALAD Mixed green, red radish, tuna, roasted eggplants, sauteed bell peppers, feta cheese	19
CESAR SALAD Heart of romaine, garlic crostini, Parmiggiano Reggiano aged 24 months	14
TRICOLORE Arugula, spinach, artichokes, parmesan cheese, cherry tomato	17
AVOCADO Two half avocados stuffed with tomato, feta cheese over a bed of greens tossed with mustard vinaigrette dressing	17

SANDWICH

CHEESEBURGER Beef burger, American cheese, tomato, lettuce, pickles, homemade New York fries	19
PHIL STEAK Pull Beef, pepper jack cheese, sauteed veggies	17
MORTADELLA Mortadella, sauteed veggies, stracciatella, Dijon mustard	16
TUNA Lettuce, tomato, tuna salad	16

PINSA - ROMAN STYLE PIZZA

All Pinsa available gluten free	3
PINSA MARGHERITA Tomato sauce, fresh mozzarella	17
PINSA DIAVOLA Tomato sauce, fresh mozzarella, spicy salami calabrese	20
PINSA TUNA & ONION Tomato sauce, fresh mozzarella, tuna, onion	21
PINSA VEGGIE Tomato sauce, fresh mozzarella, sauteed veggies	19
PINSA PER AMICI Tomato sauce, fresh mozzarella, spicy bell pepper, cherry tomato, gorgonzola cheese	22
PINSA MICOL Prosciutto, arugula, fresh diced tomato, stracciatella cheese, shaved parmesan	22
Add your favorite topic: Prosciutto di Parma, speck, calabrese spicy salami, bresaola	5
Gorgonzola, stracciatella cheese, artichoke, olives, anchovies, bell pepper, mushrooms, red onions, fresh tomato	3

SIDES

BRUSSEL SPROUTS	8
NEW YORK FRIES	6
TATER TOTS	5
STEAMED BROCCOLI	6
SPRING MIX SALAD	6
PATATE MILLEFOGLIE Potato mille-feuilles & creamy capers lemon sauce	8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Menu items may contain or come into contact with Wheat, Eggs, Nuts, Soy and Milk. We are unable to guarantee that any menu item can be completely free of allergens.