

SUMMER MENU

STARTERS

Oysters on the Half Shell*

east or west coast / cocktail sauce
seasonal mignonette six 21 twelve 42

Shrimp Cocktail

four tiger shrimp / cocktail sauce 14

Beef Carpaccio*

ribeye filet / black garlic aioli / toasted pine nuts
crispy parmesan / watercress vinaigrette 17

Calamari Fritti*

charred lemon / castelvetro olives
calabrese aioli / marinara 15

Suppli Al Telefono

smoked burrata / marinara / marcona almond pesto 14

Meatballs

scarmoza polenta / fresh basil / marinara / pesto aioli 15

BUTCHER

locally sourced, served al la carte

16oz Buckhead Reserve Ribeye* 59

14oz Prime NY Strip* 56

8oz Certified Angus Filet Mignon* 53

Chef's Cut Pork Chop* mkpr

7oz Cold Water Lobster Tail mkpr

ACCOMPANIMENTS

Port Wine Reduction 6

Italian Chimichurri 6

Lobster Butter 6

Truffle Butter 6

MAINS

Seared Scallops

farro risotto / baby squash / grilled corn
smoked tomato butter 39

Roasted Half Chicken

smoked scamorza polenta / grilled broccolini
caramelized cipollini onion / calabrese salsa verde 35



SALADS & SOUP

Caesar

baby romaine / parmesan crisps
roasted garlic crutons 12

Beet

local beets / arugula / house ricotta
toasted pistachio / blood orange vinaigrette 13

Heirloom Tomato Panzenella

local tomato / local cucumber / sunflower seeds
smoked burrata / ciabatta / red wine vinaigrette 15

Cauliflower Bisque

marcona almonds / pickled fig / black truffle 12

PASTAS & GRAIN

Gluten free pasta available \$5

Shrimp Diavolo

tiger shrimp / broccolini / cherry tomato
calabrian cream sauce 27

Creamy Mafaldine

river bear bacon / mystic mountain mushrooms
english peas / creamy parmesan sauce 25

Lobster Risotto

7 oz grilled lobster tail / carnaroli rice / saffron
meyer lemon cream 55

Linguini alla Scoglio

squid ink / tiger shrimp / littleneck clams
calabrian chile 39

Marcona Almond Pesto

summer squash / toasted almonds / blistered tomato
vegan parmesan 23

Local Mushroom Tortellini

mystic mountain mushrooms / asparagus / grilled corn
black truffle / green garlic / mushroom brodo 25

Bucatini Carbonara*

river bear guanciale / toasted peppercorn
egg yolk / pecorino / parmesan 25

Rigatoni Bolognese

wild boar / san marzano tomato
smoked burrata / parmesan 27

FOR THE TABLE

Smoked Scamorza

Polenta

pesto / parmesan 9

Charred Broccolini

lemon / breadcrumbs 9

Grilled Spring Squash

pine nut / pickled fig 9

Yukon Gold

Mashed Potatoes

parmesan / chives 9

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

Our Philosophy

"Sapore" translates to "flavor" in English. Flavor is at the crux of any food or beverage event, which is why we have sourced our ingredients from local farms and ranches for the best flavor experience.

River Bear Meats / Buckhead Meats / Mystic Mountain Mushrooms / Oxford Gardens / Mountain Men Microgreens / Colorado Catch