

DINNER

Tuesday - Saturday 3pm - 8:30pm

STARTERS

Calamari Fritti*

castelvetro olives / calabrese aioli 13

Suppli al Telefono

crispy risotto fritte / smoked burrata 12

Beef Carpaccio*

ribeye filet / black garlic aioli / pine nuts 17

Shrimp Cocktail

four tiger shrimp / cocktail sauce 14

Meatballs

cheesy polenta / 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* 37

7oz Cold Water Lobster Tail 39

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 / garlic croutons
parmesan crisps 12

Beet

local beets / arugula / ricotta
toasted pistachio / seasonal vinaigrette 13

Heirloom Tomato Panzenella

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

Cauliflower Bisque

marcona almonds / pickled fig / black truffle 12

PASTAS & GRAINS

Gluten free pasta available 5

Shrimp Diavolo

tiger shrimp / broccolini / tomato
calabrian cream sauce 27

Creamy Mafaldine

river bear bacon / mushrooms
english peas / creamy parmesan 25

Lobster Risotto

7 oz grilled 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 / tomato
vegan parmesan 23

Local Mushroom Tortellini

mushrooms / asparagus / grilled corn
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

peso / parmesan 9

Charred
Broccolini

lemon / breadcrumbs 9

Grilled Spring
Squash

pine nut / pickled fig 9

Yukon Gold
Mashed Potatoes

parmesan / chives 9

LUNCH

Tuesday - Friday 11am - 3pm

STARTERS

Calamari Fritti*

castelvetro olives / calabrese aioli 13

Suppli al Telefono

crispy risotto fritte / smoked burrata 12

Beef Carpaccio*

ribeye filet / black garlic aioli / pine nuts 17

BETWEEN THE BREAD

Chicken Parmesan Sandwich

crispy thigh / marinara / basil pesto
mozzarella / parmesan 15

Meatball Sandwich

house ground filet meatballs / marinara
pesto / mozzarella / parmesan 16

Chicken Pesto Sandwich

grilled chicken breast / tomato
pesto / arugula / smoked scamorza 15

Prosciutto & Burrata Sandwich

prosciutto / smoked burrata
balsamic tomatoes / arugula 16

Calabrian Chicken Sandwich

crispy fried thigh / calabrese aioli
pesto / smoked scamorza 15

PASTAS & GRAINS

Gluten free pasta available 5

Creamy Mafaldine

river bear bacon / mushrooms
english peas / creamy parmesan 25

Bucatini Carbonara*

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

Marcona Almond Pesto

summer squash / toasted almonds / tomato
vegan parmesan 23

Rigatoni Bolognese

wild boar / san marzano tomato
smoked burrata / parmesan 27

SALADS & SOUP

Arugula

arugula / cherry tomato / toasted pepitas
parmesan / lemon citronette 10

Caesar

baby romaine / garlic croutons
parmesan crisps 12

Beet

local beets / arugula / ricotta
pistachio / seasonal vinaigrette 13

Cauliflower Bisque

marcona almonds / pickled fig
black truffle 12

BUTCHER

locally sourced, served al la carte

16oz Ribeye* 59

14oz NY Strip* 56

8oz Filet Mignon* 53

Chef's Cut Pork Chop* mkpr

7oz Lobster Tail mkpr

ACCOMPANIMENTS

Port Wine Reduction 6

Italian Chimichurri 6

Lobster Butter 6

Truffle Butter 6

FOR THE TABLE

Smoked Scamorza Polenta

pesto / parmesan 9

Charred Broccolini

lemon / breadcrumbs 9

Tuscan Potatoes

parmesan / chives 9

DESSERT

Tuesday - Friday 11am - 8:30pm

Saturday 3pm - 8:30pm

Tiramisu Cheesecake

mascarpone / ladyfingers / espresso glaze 13

Chocolate Torte

flourless cake / chocolate budino / raspberries
pistachio ice cream 13

Bombolini

peaches & cream or nutella & hazelnut 9



TAKE OUT

(303) 862-6668

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Littleton, CO 80125

www.saporepi.com

**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

"Saporo" 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