

SAPORI di NAPOLI

TASTE OF NAPLES

ASSAGGI / STARTERS

Olives from Italy

Imported green olives from Cerignola, Puglia or

Mixed spicy olives from Southern Italy

Served with a side of bread

Arancini 4 pieces per order

Classic Neapolitan fried rice balls mixed with ground beef, carrots, and peas, served with a side of tomato sauce

Frittatine di Pasta 4 pieces per order

Italian-style fried mac & cheese, made with bucatini pasta, mixed with four Italian cheeses, served with a side of spicy tomato sauce and goat cheese

Bruschetta 4 pieces per order

Crusty Italian rustic bread topped with mozzarella, smoked prosciutto and a selection of our vegetables

Vegetarian Bruschetta Option also Available

Tagliere Affettati Misti Meat Selection Board

Selection of cured sliced Italian meats – coppa, speck, finocchiona, soppressata – mixed Italian spicy olives and fresh focaccia bread which is seasoned with oregano, rosemary, olive oil, and sea salt

SPECIALITÀ / SPECIALTIES

Eggplant Parmigiana

Layers of bufala mozzarella, eggplant and basil topped with fresh tomato sauce and parmigiano reggiano cheese, served with a side of mixed greens and home made bread

San Gennaro Sausage Plate

Roasted sweet sausage prepared in our brick oven topped with baby bella mushrooms and caramelized onions, served with a side of Mista Sapori salad and home made bread

INSALATE / SALADS

All salads are tossed in our special house dressing, a mix of balsamic vinaigrette, imported EVOO, and spices.

Insalata Mista Sapori

Mixed greens, tomatoes, avocado, kalamata olives, mixed nuts, grapes, crumbled goat cheese

Insalata di Rucola

Baby arugula, tomatoes, shaved parmigiano reggiano cheese, sliced radishes

Insalata Italiana

Mixed greens, kalamata olives, tomatoes, mozzarella, speck prosciutto

Insalata Regina

Mixed greens, grilled artichokes, roasted sweet peppers, and shaved parmigiano reggiano cheese

Add prosciutto speck to any of the salads above

Caprese Salad Taste of our bufala mozzarella

Slices of bufala mozzarella and tomato, basil, served with a side of balsamic vinaigrette

PASTA

EGG PASTA MADE FRESH DAILY

Our pastas are topped with imported Parmigiano cheese

Tagliatelle Bolognese

Meat sauce, made with ground beef slow-simmered for 6 hours

Tagliatelle alla Sorrentina

Eggplant, bufala mozzarella, basil, tossed in house made tomato sauce

Pappardelle Boscaiola

Italian sausage, sautéed baby bella mushrooms and onions, tossed in tomato cream sauce

Tagliatelle al Salmone

Smoked salmon and caramelized onion, tossed in a creamy white sauce

KIDS' CHOICES

Kids Pasta - Spaghetti or Penne

Your choice of tomato sauce or butter with romano cheese

PIZZE ROSSE

15" PIZZAS WITH SAN MARZANO'S TOMATO SAUCE

01. Margherita

Bufala mozzarella and fresh basil

02. Diavola

Bufala mozzarella, soppressata spicy salame

03. Salsiccia e Funghi

Bufala mozzarella, Italian sausage, sautéed baby bella mushrooms

04. STG

Bufala mozzarella, sautéed baby bella mushrooms, prosciutto speck

05. Quattro Stagioni

Bufala mozzarella, cotto ham, soppressata salame, sautéed baby bella mushrooms, kalamata olives, marinated artichoke hearts

06. Napoletana

Bufala mozzarella, imported anchovy fillets, kalamata olives

07. Filetto

Cherry tomatoes, rosemary, oregano, olive oil, pulled from the oven and topped with fresh bufala mozzarella slices

08. Carnosa

Bufala mozzarella, Italian sausage, soppressata spicy salame, and cotto ham

09. Mergellina

Bufala mozzarella, Italian sausage, roasted sweet peppers, and caramelized mixed onions

10. Vesuvio

Bufala mozzarella, flash fried eggplants

11. Popeye

Bufala mozzarella, garlic sautéed spinach, marinated artichoke hearts, and ricotta cheese

PIZZE BIANCHE

15" PIZZAS WITHOUT TOMATO SAUCE

12. Caprese

Bufala mozzarella, cherry tomatoes, basil, pecorino romano cheese

13. Rucola

Bufala mozzarella, cherry tomatoes, pulled from the oven and topped with speck prosciutto, arugula, pecorino romano cheese

14. Vegetariana

Bufala mozzarella, cherry tomatoes, sautéed baby bella mushrooms, roasted sweet peppers, and garlic sautéed spinach

15. Bianchina

Bufala mozzarella, ricotta, pecorino romano, and parmigiano cheese

CALZONI NAPOLETANI

16. Calzone

Bufala mozzarella, soppressata salame, ricotta, tomato sauce, and basil

17. Calzone Pulcinella

Bufala mozzarella, baby bella mushrooms, ricotta cheese, tomato sauce, and basil

Gluten Free Pizza (10")

Made with rice and potato flour, topped with San Marzano tomato sauce, bufala mozzarella. Add up to 3 toppings of your choice

VEGAN CHEESE AVAILABLE UPON REQUEST

DOLCI / DESSERTS

HOMEMADE

Delizia al Limone

Lemon sponge cake with limoncello cream

Crostata di Nutella

Nutella tart with Nutella chocolate and pastry cream

Panna Cotta GF

Fresh vanilla cream pudding topped with strawberry sauce or Nutella

Cannoli - 2 Large cannolis

Dipped in your choice of chocolate, white chocolate, or crushed pistachios

Tiramisù - Best in town!

VINI/WINES

WHITE WINES (BIANCHI)

Pinot Grigio, Ca' di Ponti, Veneto

Chardonnay, Tormaresca, Apulia

Verdicchio, Fattoria Laila, Marche

Vermentino, Tuscany

Prosecco, Veneto

Villa Antinori Bianco, Tuscany

Nice, light, refreshing, medium acidity and body

ROSE WINE (ROSATO)

Cipresseto, Santa Cristina, Tuscany

SPARKLING RED WINE (ROSSO FRIZZANTE)

Lambrusco Donelli, Emilia Romagna

RED WINES (ROSSI)

Montepulciano, Riparosso, Abruzzo

Nero D'Avola, Di Giovanna, Sicily

Sangiovese, Santa Cristina, Tuscany

Chianti Classico, Tuscany

Valpolicella, Ca' Del Monte, Negrar

Dry, crisp and fresh, delicate

Super Tuscan Blend, Villa Antinori, Tuscany

Fruity, hint of chocolate, medium bodied

Brunello Di Montalcino, Tuscany

Fruity, cherry, tobacco, medium bodied

Amarone della Valpolicella DOCG, Tuscany

Bold black cherry, vanilla, cocoa, full bodied

BIRRE/BEERS

BEERS ON DRAFT:

Peroni Lager, Italy
3 Taverns, Decatur, GA
Wild Heaven, Avondale Estates, GA
Creature Comforts, Athens, GA

BOTTLED BEERS:

Peroni Lager, Italy
Menabrea Lager, Italy
Moretti Lager, Italy
Moretti La Rossa Double Bock, Italy
Miller Lite Pilsner, Milwaukee
Blue Moon Wheat Ale, Belgium
Stella Artois Lager, Belgium
LaGunitas IPA, California
The Poet Oatmeal Stout, Holland, MI
New Castle Brown Ale, England
Sweetwater 420 Pale Ale, Atlanta
Kaliber, Non-alcoholic beer
GF Daura, Damm, Spain
GF Crispin, Brut Cider, California

DRINKS SPECIALS

ITALIAN APÉRITIFS

Spritz - Italy's Favorite!
Aperol or Campari, with Prosecco, and a splash of club soda, garnished with orange

Negroni
Campari, Rosso Vermouth, and Gin, garnished with orange
For a dark twist, try it with Whiskey

Limoncello Spritz - House Specialty!
Homemade Limoncello, Prosecco, and a splash of blood orange soda, garnished with orange

DINNER LIQUEURS

Limoncello Sapori
Lemon liqueur - homemade mamma's recipe - typical from the Amalfi's Coast

Amaro Lucano
Uniquely herbaceous, with at once sweet and bitter tasting

Fernet Branca
Dark brown, fresh peppermint aroma, menthol start with a drying bitter herb finish

Fernet Branca Menta
Fernet liquor with sweet mint added

Grappa Candolini
Grape-based pomace brandy, delicate palate and nose come from an extra fine rye tea.

Grappa Bianca Malvolti
Grape-based pomace brandy. Distilled from 100% Prosecco di Conegliano, the grape used for sparkling Prosecco

Sambuca Molinari
Sweet, wheat-base grain alcohol and infused with star anise, then sweetened with sugar

We are serving authentic Neapolitan Pizza as certified by the Verace Pizza Napoletana Association. Our pizza is prepared according to traditional artisan methods. The dough is made with 00 Caputo Flour, natural yeast and sea salt. It is topped with San Marzano tomatoes, bufala mozzarella and baked in a Neapolitan wood burning oven...
Buon Appetito!



FREE PARKING

Tuesday - Thursday: 4pm - 10pm | Friday 4pm - 11pm | Saturday: 11am - 11pm | Sunday: 11am - 10pm | Monday Closed
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