

BREAKFAST

Starting 8am

EGGCELENT

Served with Baguette, Jelly, Butter Mix green & Hash-brown

TWO EGGS ANY STYLE 13
Add 1.5 for white egg

PARISIAN EGGS 15
Garlic tomato confit sunny side up only

SAPORI DI UOVA 19
Pulled beef and 2 eggs sunny side up

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

FLORENTINE BENEDICT CROISSANT 19
2 poached eggs over a croissant
& sauteed spinach with Hollandaise sauce

PLAIN OMELETTE 13

HAM & GRUYERE OMELETTE 15

PORTOBELLO & GOAT CHEESE OMELETTE 16

SPINACH & MUSHROOM OMELETTE 16

CROISSANTS SANDWICH (Croissants salati)

HAM & CHEESE 10.5

TURKEY & SWISS 10.5

BLT 10.5

TUNA SALAD 11

EGG & GRUYERE 13

AVOCADO & SCRAMBLED EGG 14

SMOKED SALMON & BRIE 15

DELICIOUS FLAVORS (Sapori prelibati)

MR SAPORI	10.5
Home fries' potato topped with Swiss cheese, sauteed pepper, tomato, onion and 2 eggs any style	
AVOCADO TOAST	11
2 slices of white ciabatta bread with avocado & seasoned tomato	
TRECCIA AL CREAM CHEESE & EGG	8
Homemade treccia soft bread filled with cream cheese and scrambled egg	
TOAST & EGG	9
Homemade treccia soft bread with ham, cheese, and sunny side up egg	
FRENCH TOAST AI SAPORI DI BERRIES	19
2 Delicious briochees soaked in a milk and egg mixture, fried until golden and crispy, served with Berries	
PANCAKE	12
3 Fluffy Pancakes served with 100% maple syrup	
FRESH BOWL	10
Yogurt, Granola, Berries, and honey	

ADDS ON :

Bacon	4
Sauteed potatoes	4
Mozzarella	3
Avocado	3
Brie	3
Berries	4.5
Hash brown	3

CHECK OUR DAILY SELECTION OF FRESH BAKERY PRODUCTS

SAPORI

MIAMI

BY CAFÉ CRÈME

MENU

MENU

APPETIZER

CHARCUTERIE PLATTER - TO SHARE (Tagliere di sapori) Spectacular selection of cold cuts, cheeses, cornichons, jelly, olives, giardiniera	26
FAMOUS SAPORI'S FOCACCIA (La nostra focaccia) Ask for the daily selection	5.5
TUNA TARTARE (Tartare di tonno) Ahi tuna, sesame seeds, carrot, bell pepper, celery, green onion, fresh ginger, soy sauce, lime juice, sesame oil	19
FRIED CALAMARI (Calamari fritti) Fried calamari to perfection	16
VEAL & TUNA SAUCE (Vitello tonnato) Thinly sliced roasted Veal covered with creamy tuna sauce and capers	17
BEEF CARPACCIO (Carpaccio di manzo) Thinly sliced tenderloin (arugula, parmesan flakes, homemade mustard)	17
ARTICHOKES Roman style fried artichoke or on the griddle	12
CAPRESE (Caprese Cream) Seasoned Campari tomato with fresh Italian Stracciatella cheese	14
ARANCINI (Rice bowls) (choose 2 flavors) Crunchy breaded spheres filled with rice, saffron Choice of: Bolognese & peas Spinach & mozzarella	9
QUICHE LORRAINE French eggs tart crust filled with cheese, ham & bacon	15
QUICHE PORTOBELLO MUSHROOM & GOAT CHEESE French eggs tart crust filled with goat cheese and portobello mushroom	15

FIRST COURSE

FERRETTI AI GAMBERI (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) Grilled Eggplant, zucchini, artichokes, tomato sauce, bechamel, mozzarella cheese and parmesan cheese	17
LASAGNA SAPORI Lasagna porcini & beef tenderloin, in bolognese sauce	19
CAVATELLI PINK SAUCE (Cavatelli salsa rosa) Homemade fresh cavatelli, tomato sauce, heavy cream	16
SPAGHETTI TOMATO SAUCE (Spaghetti pomodoro) Homemade fresh spaghetti with savory tomato sauce	14
FETTUCCHINE SMOKED SALMON (Fettuccine al salmone) Handmade fresh fettuccine, heavy cream, smoked salmon, herbs	19
EGGPLANT PARMIGIANA (Parmigiana di melanzane) Thinly sliced fried eggplant with layered mozzarella cheese, tomato, basil, parmesan cheese	14
RISOTTO SHRIMP ZUCCHINI (Risotto Zucchini & Gamberi) Shrimp, zucchini, lemon zest	18
GNOCCHI BOLOGNESE (Gnocchi al ragù) Fresh hand made gnocchi with bolognese sauce	18
GNOCCHI 4 CHEESES SAUCE (Gnocchi 4 formaggi) Fresh hand made gnocchi with 4 cheeses sauce	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 sauce	27

SOUP AND SALAD

SOUP OF THE DAY (Zuppa del giorno) Ask your server for daily selection	8.5
FRENCH ONION SOUP (Zuppa di cipolle) Gratinated onion soup, gruyere, croutons	9.5
CESAR SALAD Heart of romaine, garlic crostini, parmiggiano reggiano aged 24 months	14
QUINOA SALAD Chick-pea, red cabbage, cucumber, tomato, yellow pepper, lemon juice	16
RED CARPACCIO Red beets carpaccio, salty goat ricotta cheese, arugula, herbs	10
TRICOLORE Arugula, 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

PINSA - ROMAN STYLE PIZZA

Pinsa available gluten free	3
PINSA MARGHERITA Tomato sauce, fresh mozzarella	17
PINSA VEGGIE Tomato sauce, fresh mozzarella, sauteed veggies	19
PINSA BOLOGNA-BRONTE Mortadella, pistachio, Stracciatella cheese	21

PINSA MICOL 22
Prosciutto, arugula, fresh diced tomato,
Stracciatella cheese, shaved parmesan

Add your favorite topic:
Prosciutto di Parma, Rovagnati ham,
calabrese spicy salami, bresaola 5

Gorgonzola, Stracciatella cheese, artichoke,
olives, anchovies, bell pepper, mushrooms,
red onions, fresh tomato 3

SANDWICH

CHEESEBURGER 19
Beef burger, fontina cheese, tomato, lettuce,
pickles, homemade New York fries

IMPOSSIBLE BURGER 18
Homemade vegetarian burger, cabbage salad
served with fried Brussel sprouts

PHILLY STEAK 17
Pull Beef, Gruyere, caramelized onions

FISH & CHIPS 17
Fried Snapper, lettuce & tartare sauce

GRAN BISCOTTO (Finest Italian Ham) 17
Imported Ham Rovagnati, stracciatella cheese,
truffle oil

TURKEY 16
Roasted Turkey, avocado, bacon, sun dried
tomato, spicy homemade mustard

TUNA 16
Lettuce, tomato, tuna salad, eggs, capers,
veggies pickled, green onions

SIDES

NEW YORK FRIES 8

BRUSSEL SPROUTS 8

STEAMED BROCCOLI 8

SPRING MIX SALAD 8

PATATE MILLEFOGLIE 8
Potato mille-feuilles & creamy capers lemon sauce

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.