

Assaggi / Starters

<b>Olives from Italy</b> Imported green olives from Cerignola, Puglia <i>or</i> Mixed spicy olives from Southern Italy <i>Served with a side of bread</i>	7
<b>Arancini</b> <i>4 pieces per order</i> Classic Neapolitan fried rice balls mixed with ground beef, carrots, and peas, served with a side of tomato sauce	13
<b>Frittatine di Pasta</b> <i>4 pieces per order</i> 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	13
<b>Half and Half</b> 2 arancini balls and 2 frittatine di pasta, served with a side of our San Marzano sauce	13

Specialità / Specialty

<b>Eggplant Parmigiana</b> 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	20
<b>Tagliere (Meat board)</b> Selection of cured Italian meats , served with spicy olives and Focaccia bread made with olive oil, salt, oregano and rosemary	29

Insalate / Salads

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

<b>Insalata Mista Saporì</b> Mixed greens, tomatoes, avocado, kalamata olives, mixed nuts, grapes, crumbled goat cheese	12
<b>Insalata di Rucola</b> Baby arugula, tomatoes, shaved parmigiano reggiano cheese, sliced radishes	12
<b>Insalata Italiana</b> Mixed greens, kalamata olives, tomatoes, mozzarella, speck prosciutto	12
<b>Insalata Regina</b> Mixed greens, grilled artichokes, roasted sweet peppers, and shaved parmigiano reggiano cheese  <i>Add prosciutto speck to any of the above salads</i>	13 4
<b>Caprese Salad</b> <i>Taste of our bufala mozzarella</i> 4 Slices of bufala mozzarella and tomato, basil, served with a side of balsamic vinaigrette and rustic bread	18

Pasta

EGG PASTA MADE FRESH DAILY

*Our pastas are topped with imported Parmigiano cheese*

<b>Tagliatelle Bolognese</b> Meat sauce, made with ground beef slow-simmered for 6 hours	21
<b>Tagliatelle alla Sorrentina</b> Eggplant, bufala mozzarella, basil, tossed in house made tomato sauce	21
<b>Pappardelle Boscaiola</b> Italian sausage, sautéed baby bella mushrooms and onions, tossed in tomato cream sauce	22
<b>Tagliatelle al Salmone</b> Smoked salmon and caramelized onion, tossed in a creamy white sauce	24

KIDS’ CHOICES

<b>Kids Pasta - Spaghetti or Penne</b> Your choice of tomato sauce or butter with romano cheese	8
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Plzze Rosse

15” PIZZAS WITH SAN MARZANO’S TOMATO SAUCE

<b>01. Margherita</b> Bufala mozzarella and fresh basil	20
<b>02. Diavola</b> Bufala mozzarella, soppressata spicy salame	23
<b>03. Salsiccia e Funghi</b> Bufala mozzarella, Italian sausage, sautéed baby bella mushrooms	24
<b>04. STG</b> Bufala mozzarella, sautéed baby bella mushrooms, prosciutto speck	25
<b>05. Quattro Stagioni</b> Bufala mozzarella, cotto ham, soppressata salame, sautéed baby bella mushrooms, kalamata olives, marinated artichoke hearts	25
<b>06. Napoletana</b> Bufala mozzarella, imported anchovy fillets, kalamata olives	22
<b>07. Filetto (La Bufalina)</b> Cherry tomatoes, rosemary, oregano, olive oil, pulled from the oven and topped with fresh bufala mozzarella slices	24
<b>08. Carnosa</b> Bufala mozzarella, Italian sausage, soppressata spicy salame, and cotto ham	25
<b>09. Mergellina</b> Bufala mozzarella, Italian sausage, roasted sweet peppers, and caramelized mixed onions	25
<b>10. Vesuvio</b> Bufala mozzarella, flash fried eggplants	22
<b>11. Popeye</b> Bufala mozzarella, garlic sautéed spinach, marinated artichoke hearts, and ricotta cheese	24

Pizze Bianche

15” PIZZAS WITHOUT TOMATO SAUCE

<b>12. Caprese</b> Bufala mozzarella, cherry tomatoes, basil, pecorino romano cheese	20
<b>13. Rucola</b> Bufala mozzarella , cherry tomatoes, pulled from the oven and topped with speck prosciutto, arugula, pecorino romano cheese	25
<b>14. Vegetariana</b> Bufala mozzarella, cherry tomatoes, sautéed baby bella mushrooms, roasted sweet peppers, garlic sautéed spinach, pecorino romano cheese	24
<b>15. Bianchina</b> Bufala mozzarella, ricotta, pecorino romano, and parmigiano cheese	23

Calzoni Napoletani

<b>16. Calzone</b> Bufala mozzarella, soppressata salame, ricotta, tomato sauce, and basil	24
<b>17. Calzone Pulcinella</b> Bufala mozzarella, baby bella mushrooms, ricotta cheese, tomato sauce, and basil	23
<b>Gluten Free Pizza (10”)</b> Made with rice and potato flour, topped with San Marzano tomato sauce, bufala mozzarella. Add up to 3 toppings of your choice	19

VEGAN CHEESE AVAILABLE UPON REQUEST

Dolci / Desserts

HOMEMADE

<b>Cannoli - 2 Large cannolis</b> Dipped in your choice of chocolate, white chocolate, or crushed pistachios	10
<b>Tiramisù - Best in town!</b>	10
<b>Coppa al Limone di Sorrento</b> Sponge cake soaked in lemon juice followed by vanilla flavored cream, topped with lemon sauce & chopped pistachios.	9
<b>Panna Cotta</b> GF Fresh vanilla cream pudding topped with strawberry sauce or chocolate sauce	9
<b>Chocolate Mousse</b> Rich chocolate mousse with a heart of zabaione, topped with chocolate curls	10





FREE PARKING  
Tuesday - Thursday: 4pm - 10pm | Friday 4pm - 11pm | Saturday: 11am - 11pm | Sunday: 11am - 10pm | Monday Closed  
314 Church Street - Decatur, GA 30030 Tel: 404.371.0001 www.saporidinapolipizzeria.com



We are serving authentic Neapolitan Pizza as certified by the Verace Associazione Pizzaioli. 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!

Sundays in Agrola were spent with close friends and family in the courtyard and symbolized a day of simplicity. No fancy table sets, no agenda, no clocks, no invitations! Just a day with the family, spending time together and enjoying great food and wine, all made with ingredients picked from the family orchard.  
These days became known as the "Agrola's Sundays." Now, Daniele and Ambrogio are excited to recreate that Agrola's Sunday feeling with their customers here in Decatur, welcoming them to their rustic family courtyard.  
So for anyone who has traveled or wishes to travel to Italy to eat the way Italians eat, to drink the way Italians drink, and to enjoy life the way Italians enjoy life, Saporì di Napoli invites you to experience Agrola's Sunday every day of the week.



Ask any Neapolitano what are the most important virtues in life and they would respond: family and food.  
Saporì di Napoli (Taste of Naples) wants to share these virtues with its patrons. Brothers Daniele and Ambrogio Florio have created a restaurant concept combining authentic southern Italian cuisine with family style charm.  
Born in Naples, Italy, the two brothers grew up spending their week-ends in Agrola, a small country town on the Amalfi Coast where their father was raised. It is here where the true inspiration for Saporì di Napoli was born.

## Our Story

### Vini/Wines

#### WHITE WINES (BIANCHI)

glass | bottle

✓ Pinot Grigio, Impero Collection, Abruzzo	12   48
Chardonnay, Impero Collection, Abruzzo	13   52
✓ Verdicchio Ruviano, Monte Schiavo, Marche	14   56
Vermentino Atzei, Saragat, Sardinia	60
Prosecco, Veneto	11   44
Falanghina, Lava, Campania	13   53

#### ROSE WINE (ROSATO)

Rosé Santa Cristina, Abruzzo	9   40
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#### SPARKLING RED WINE (ROSSO FRIZZANTE)

Lambrusco Amabile, Poletti, Emilia Romagna	13   52
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#### RED WINES (ROSSI)

✓ Montepulciano d'Abruzzo, Impero Collection, Abruzzo	13   52
Nero D'Avola Tareni, Cantine Carlo Pellegrino, Sicily	14   56
✓ Sangiovese, Impero Collection, Abruzzo	14   56
Chianti Classico, Tuscany	15   60
Super Tuscan Blend, Villa Antinori, Tuscany	75
Valpolicella	64
Brunello Di Montalcino, Tuscany	92
Amarone della Valpolicella DOCG, Tuscany	118

✓ Impero Collection Wines are Vegan, NO Sugar Added, and with Low Sulphites

### Birre/Beers

#### BEERS ON DRAFT:

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

#### BOTTLED BEERS:

Via Emilia Unfiltered Lager, Italy
Moretti Lager, Italy
Miller Lite Pilsner, Milwaukee
Blue Moon Wheat Ale, Belgium
Stella Artois Lager, Belgium
Dragon's Milk, Holland, ABV 11%
Bourbon Barrel-Aged Stout
Sweetwater 420 Pale Ale, Atlanta
Peroni 00, Italy, Non-Alcoholic Beer
GF Daura, Damm, Spain



### Drinks Specials

#### ITALIAN APÉRITIFS

7 Spritz - Italy's Favorite!	13
7 Aperol or Campari, with Prosecco, and a splash of club soda, garnished with orange	
7 Negroni	13
7 Campari, Rosso Vermouth, and Gin, garnished with orange	
7 For a dark twist, try it with Whiskey	14
6 Limoncello Spritz - House Specialty!	14
5 Homemade Limoncello, Prosecco, and a splash of blood orange soda, garnished with orange	

### Dinner Liqueurs

9 Limoncello Saporì ABV 35%	9
9 Lemon liqueur - homemade mamma's recipe - typical from the Amalfi's Coast	
6 Amaro Lucano ABV 28%	9
6 Uniquely herbaceous, with at once sweet and bitter tasting	
6 Fernet Branca ABV 39%	10
6 Dark brown, fresh peppermint aroma, menthol start with a drying bitter herb finish	
6 Grappa Candolini ABV 40%	10
6 Grape-based pomace brandy, delicate palate and nose come from an extra fine rue tea.	
9 Sambuca Molinari ABV 42%	9
9 Sweet, wheat-base grain alcohol and infused with star anise, then sweetened with sugar	
9 Amaretto di Saronno ABV 21%	9
9 Almond aroma, infusion of apricot kernel	
11 Tequila Herradura Reposado ABV 47%	11
10 Bombay Sapphire ABV 47%	10
10 London Dry Gin	
10 Bulleits Whiskey ABV 45%	10
10 Kentucky bourbon, aged 6 years or more	

S A P O R I d i N A P O L I

TASTE OF NAPLES