

LASAGNA

HOMEMADE PASTA

Lasagna Bolognese \$20

Sagra bolognese, besciamella,
Parmigiano/Romano



MORE!

Toasted Focaccia with Parmigiano \$4

Add Side of Marinara \$2 |vegan option w/o cheese

French Fries \$8 |gluten 'friendly'

with ketchup & choice of: lemon aioli, garlic
aioli or Calabrian aioli |vegan option w/o aioli

Fried Artichoke Hearts \$12

with lemon aioli & Parmigiano/Romano

Fried Burrata \$12

with Sagra marinara, Parmigiano/Romano,
focaccia

Chicken (\$8) or Eggplant Cutlet (\$7)

with lemon wedge

Ma's Beef Meatball \$5

Ma's recipe with sauce & Parmigiano/Romano

SALAD

**ADD HOT CHICKEN CUTLET +\$8
OR COLD GRILLED CHICKEN +\$6**

Caesar

romaine, focaccia croutons, Sagra Caesar dressing,
Parmigiano/Romano |gluten free w/o croutons

FULL ORDER \$12

HALF ORDER \$7

Greens

arugula blend, red onion, tomato, cucumber,
focaccia croutons, house lemon vinaigrette,
Parmigiano/Romano |vegan & gluten free w/o
cheese & croutons

FULL ORDER \$12

HALF ORDER \$7

CAFE

Latte \$5.50

Iced Latte \$6.00

Cappuccino \$4.50

Espresso \$3.50

Regular & Decaf
\$2.50 S \$3.50 L

Iced Coffee \$4.00

Black or Herbal Tea \$3.00

MILK ALTERNATIVE

Almond, Oat +\$1

FLAVORING

Caramel

Vanilla

Unsweetened Vanilla
+\$.50



HOURS

Wednesday - Sunday

11:00am - 10:00pm

Kitchen open until 9:00pm

Bar until 10:00pm or later



155 SAINT PAUL STREET

FACEBOOK @Sagra Italia

INSTAGRAM @sagra_italia

WEBSITE sagraitalia.net

PHONE (585) 268-1010

CUTLET SANDWICH

HOMEMADE FOCACCIA
CHOICE OF
CHICKEN OR EGGPLANT



Il Classico \$16

CUTLET CHOICE with sliced tomato,
lemon aioli, provolone cheese, arugula
blend

Apulia \$17

CUTLET CHOICE with burrata,
peppadew, lemon aioli, hot honey,
sautéed rapini

Brooklyn \$16

CUTLET CHOICE with bruschetta mix,
basil pesto, arugula blend, fresh
mozzarella

COLD SANDWICH

HOMEMADE FOCACCIA

Saint Paul \$16

Metro Deli all natural Angus roast beef,
provolone, sliced tomato, red onion,
mixed greens, spicy Calabrian aioli

Abruzzo \$16

mortadella, sliced tomato, pickled onion,
provolone, pistachio aioli, crushed
pistachio, romaine

FOCACCIA PIZZA

HOMEMADE FOCACCIA

YOU CAN ADD TOPPINGS LISTED BELOW TO ANY PIZZA!

Sagra Margherita \$5/\$19

Sagra marinara, fresh mozzarella, basil
pesto, Parmigiano/Romano

Americana \$6/\$20

Sagra pizza sauce, oregano, bell pepper,
onion, mozzarella, Parmigiano/Romano

La Bianca \$7/\$22

lemon ricotta, sautéed rapini, garlic,
pepper flakes, mozzarella, provolone,
Parmigiano/Romano

Funghi Formaggi \$7/\$22

Sagra mushroom cream, fresh
mozzarella, fontina, ricotta, gorgonzola,
sliced tomato, truffle oil,
Parmigiano/Romano

PIZZA ADD ON:

CHICKEN +\$1.50/\$3

PROSCIUTTO +\$2/\$4

PEPPERONI +\$.75/\$2

SAUSAGE +\$.75/\$2

MUSHROOM +\$.50/\$1

HOT HONEY +\$.25/\$1



PASTA

HOMEMADE & IMPORTED PASTA

IMPORTED GLUTEN FREE SPAGHETTI IS AVAILABLE UPON
REQUEST. ALL OF OUR PASTA SAUCES ARE GLUTEN FREE

Pasta Marinara \$14

homemade tagliatelle, Roma tomatoes, onion,
garlic, basil, olive oil, Parmigiano/Romano
Add chicken, shrimp or sausage \$3

Pasta Bolognese \$17

homemade pappardelle, slow braised ground beef & pork,
tomato, Parmigiano/Romano

Vodka Cream \$16

Italian bronze cut rigatoni, spicy n'duja paste, vodka,
Sagra marinara, cream, Parmigiano/Romano
Add chicken, shrimp or sausage \$3

Shellfish Scoglio \$20

Italian bronze cut spaghetti, mussels, shrimp,
grape tomato, Sagra marinara, white wine, garlic,
chili flakes, fresh parsley

Pasta al Limone \$14

Italian bronze cut rigatoni, lemon cream sauce,
Parmigiano/Romano
Add chicken, shrimp or sausage \$3
Add artichoke hearts \$2

Pasta ai Funghi \$16

Italian bronze cut fettuccini, sautéed fresh mushrooms,
white wine, mushroom cream sauce, Parmigiano/Romano
Add chicken, shrimp or sausage \$3

Cocktails

The Brooklyn Sailor

Ten to One Rum, Rocky's Botanical Liqueur, Aperol,
cranberry juice |\$13

Cocchi Spritz

Cocchi Americano, Rocky's Botanical Liqueur,
Vecchio Amaro Del Capo, Prosecco, seltzer |\$13

Negroni Sbagliata

Carpano Antica Formula Vermouth, Campari,
Prosecco |\$13

Classic Negroni

Malfy Italian Gin, Carpano Antica Formula Vermouth,
Campari |\$13

Wounded Garibaldi

Amara Blood Orange Amaro, orange juice, orange bitters, Grenadine |\$12

Sorrentina

Veritas Italian Vodka, Limoncello, cane sugar syrup
|\$13

Margherita Italiana

Mi Campo Tequila, Amaretto, fresh lime juice,
orange juice |\$12

Belini

Prosecco, peach nectar |\$12

Violetta

Malfy Italian Gin, Crème de Violette, Cappelletti,
Fresh lemon juice |\$13



Vina

\$12 glass | \$42 bottle

Rossa

Tenuta Sant'Antonio Nanfrè Valpolicella |Veneto, Italy
vibrant, light-bodied, cherry & berry flavors, soft texture with spicy floral notes

Gio Barba Fontanelle Montepulciano d'Abruzzo DOC |Abruzzo, Italy
complex, rich, smooth, hints of chocolate & plum

Tenuta Sassoregale Sangiovese |Maremma Toscana, Italy
dry, earthy, herby, dark berry & spice

Bianco

Santa Marina Prosecco (sparkling) |Veneto, Italy
floral with notes of apple, peach & jasmine

Banfi La Pettegola Vermentino |Toscana, Italy
fresh citrus, white flower, zesty & mineral

Riff Pinot Grigio Delle Venezie DOC Certified Organic |Veneto, Italy
elegant aromatics, crisp acidity

Beiler Père et Fils Sabine Rosé |Coteaux d'Aix-en-Provence, France
classic, crisp, red berry, herb & mineral

Dr. Konstantin Frank Semi-Dry Riesling |Finger Lakes, New York
elegant bouquet, acacia, green apple, lime, subtle sweetness

Birra

Draught Pint

Left Hand Nitro Milk Stout \$9
Rohrbach Scotch Ale \$7
Sierra Nevada Celebration IPA \$8
Noble Shepherd Citra Citra Citra \$9
OSB Ciderworks Cherry Cider \$9
Peroni Nastro Azzurro \$7
Michelob Ultra \$6.50
Genesee Beer \$5

Bottle/Can

Blue Moon Belgian White \$6
Stella Artois Belgian Pilsner \$7
Cerveza Dos Equis Lager Especial \$7
Prison City Brewing Mass Riot IPA 16oz. \$9
Genesee Light \$3
Labatt Blue Non-Alc \$6.50

