

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, spicy Calabrian aioli, mixed greens

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!
ALL OF OUR PIZZAS ARE VEGETARIAN

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/\$1.50

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

Top with a Chicken CUTLET +\$8 or Eggplant CUTLET +\$7
toss in sautéed Chicken Breast +\$5, Shrimp +\$7, Italian Sausage +\$5
vegan option without any add-on/ please specify vegan when ordering.

Pasta Bolognese \$17

Homemade Pappardelle, slow braised ground beef & pork, tomato, Parmigiano/Romano

Vodka Cream \$16 (contains pork)

Italian bronze cut rigatoni, spicy n'duja paste, vodka, Sagra marinara, cream, Parmigiano/Romano

Top with a Chicken CUTLET +\$8 or Eggplant CUTLET +\$7
toss in sautéed Chicken Breast +\$5, Shrimp +\$7, Italian Sausage +\$5

Shellfish Scoglio \$20

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

Pasta al Limone \$14

Italian bronze cut rigatoni, lemon cream sauce, Parmigiano/Romano

Top with a Chicken CUTLET +\$8 or Eggplant CUTLET +\$7
toss in sautéed Chicken Breast +\$5, Shrimp +\$7, Italian Sausage +\$5

Pasta ai Funghi \$16

Italian bronze cut fettuccini, sautéed fresh mushrooms, white wine, mushroom cream sauce, Parmigiano/Romano

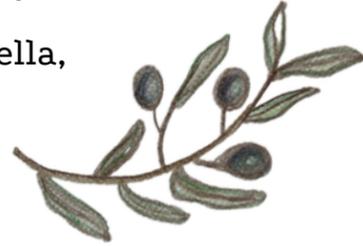
Top with a Chicken CUTLET +\$8 or Eggplant CUTLET +\$7
toss in sautéed Chicken Breast +\$5, Shrimp +\$7, Italian Sausage +\$5

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

COLD GRILLED CHICKEN +\$6

SHRIMP +\$7

Caesar

romaine, focaccia croutons, Sagra
Caesar, Parmigiano/Romano, lemon
wedge |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
option 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 or 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

Cocktails

The Brooklyn Sailor

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

Cocchi Spritz

Cocchi Americano, Rockey'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

Sorrentino

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



Vino

\$12 glass | \$42 bottle

Rosso

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

