

Sal Maniaci, the owner and chef of Sapori Ristorante has served the flavors of Italy to Newport Beach for over 25 years and is taking his Italian roots to wood-fired Neapolitan pizza with the opening of Pizzeria Sapori. Located adjacent to Sapori Ristorante, Pizzeria Sapori will feature traditional Italian Neapolitan-style pizza baked in a wood-fired oven imported from Naples.

Remaining a popular and relevant restaurant for a quarter of a century is a rare accomplishment, but just the beginning for Maniaci who is introducing a new chapter with the expansion of the pizzeria. Pizzeria Sapori, which is modeled after his Italian upbringing, is the ideal blend of traditional Neapolitan pizza, an inviting rustic environment and old-fashioned Italian hospitality.



Signature pizzas on the menu include Capricciosa with San Marzano tomato DOP (Solania), artichokes, mushrooms, prosciutto cotto, house-made mozzarella, pecorino romano, basil and extra virgin olive oil; Sapori with grape tomatoes, homemade mozzarella, grilled eggplant and zucchini, pecorino romano and extra virgin olive oil; and Casertana with sausage, Italian rapini and smoked bufala mozzarella. In addition to their pizzas, guests can also enjoy appetizers and salads like the Roasted Baby Artichokes, Polpette or the Arancini.

When diners enter the pizzeria designed with glazed brick, stone walls and archways, they can relax at a welcoming table or banquette that will overlook the open kitchen. Or guests can enjoy a seat at the bustling bar, which will peer into the adjacent Sapori Ristorante and choose from their Italian wines, craft beers and signature cocktails.

Pizzeria Sapori will be open for lunch and dinner. For more information and a full menu please visitwww.pizzeriasapori.com or follow the pizzeria on <u>Facebook</u>, <u>Instagram</u> and <u>Twitter</u> for updates on construction and menu development.