

CHOOSE ONE:

ITALIAN GRILL
Dinner Menu

HOT ANTIPASTI

- ARANCINI
- MEATBALLS MARINARA
- SPIEDINI DI MOZZARELLA
- GAMBERETTI
- EGGPLANT ROLLATINI
- POLENTA WITH PORCINI MUSHROOM
- MUSSELS, RED OR WHITE SAUCE
- ESCARGOT - GARLIC BUTTER
- FRIED CALAMARI
- CLAMS, RED OR WHITE SAUCE

COLD ANTIPASTI

- TOMATO BRUSCHETTA
- ROASTED PEPPERS & MOZZARELLA
- ARUGULA SALAD
- CAESAR SALAD
- CAPRESE SALAD
- GORGONZOLA SALAD
- GOAT CHEESE AND WALNUT SALAD
- ANTIPASTO



DOPO - ENTREES

CHOOSE ONE:

- GRILLED SALMON**
WITH SUNDRIED TOMATOES, CAPERS, WHITE WINE SAUCE
- BRANZINO FILET**
BRANZINO FILET, SAUTEED OVER HOMEMADE CAPELLINI, GARLIC, WHITE WINE, CHERRY TOMATOES
- GRILLED JUMBO SHRIMP**
JUMBO SHRIMP OVER SPINACH WITH LEMON BUTTER SAUCE
- CHICKEN ROLLATINI ROSMARINO**
PROSCIUTTO & CHEESE IN A MUSHROOM DEMI GLACE
- CHICKEN FONTINELLA**
TOPPED WITH ASPARAGUS, FONTINA & ROASTED PEPPERS, TOMATO SAUCE
- CHICKEN PARMIGIANA**
BREADED, TOPPED WITH MARINARA & MOZZARELLA
- VEAL CARCIOFI & ASPARAGI**
SAUTEED WITH ASPARAGUS & ARTICHOKES, DEMI GLACE SAUCE
- VEAL PORCINI**
TENDER VEAL IN A GORGONZOLA & PORCINI CREAM SAUCE
- VEAL SALTIMBOCCA**
PROSCIUTTO, CHEESE & SPINACH, DEMI GLACE SAUCE
- VEAL PARMIGIANA**
BREADED, TOPPED WITH MARINARA & MOZZARELLA
- GRILLED SAUSAGE**
SWEET ITALIAN SAUSAGE SERVED OVER BROCCOLI RABE
- LINGUINE CARBONARA**
BACON, GRATED CHEESE, BEATEN EGG YOLKES AND BEEF STOCK
- RIGATONI PISTACHIO**
BACON, PISTACHIO PUREE, PARMIGIANO
- SHORT RIB PAPPARDELLE**
BRAISED SHORT RIB IN A LIGHT TOMATO SAUCE, SHAVED ASIAGO CHEESE, OVER PAPPARDELLE PASTA

- LINGUINE PUTTANESCA**
BLACK OLIVES, CAPERS & ANCHOVIES IN A POMODORO SAUCE
- FUSILLI LUNGHI**
LONG SPIRAL PASTA IN A BACON, ONION, POMODORO SAUCE
- PAPPARDELLE PORCINI**
DICED CHICKEN, SUNDRIED TOMATOES IN A PORCINI COGNAC SAUCE, OVER HOMEMADE PAPPARDELLE PASTA
- FETTUCCINE SHRIMP**
ROCK SHRIMP SAUTEED IN A PESTO CREAM SAUCE
- PENNE SPASSO**
BACON, MUSHROOM & PEAS IN A PINK CREAM SAUCE
- CRABMEAT RAVIOLI**
IN A PESTO CREAM SAUCE AND SUNDRIED TOMATOES
- GORGONZOLA GNOCCHI**
SERVED IN A GORGONZOLA CREAM SAUCE
- SHRIMP FRADIAVOLO**
IN A SPICY POMODORO SAUCE
- RAVIOLI QUATTRO FORMAGGI**
SPINACH PASTA, FOUR CHEESES AND WILD MUSHROOMS, WHITE WINE, IN A CREAM SAUCE
- LINGUINE CLAMS**
SERVED IN RED OR WHITE WINE SAUCE
- GNOCCHI CON ASPARAGI**
WITH ASIAGO CHEESE, TRUFFLE OIL AND ASPARAGUS, LEMON WHITE WINE BROTH
- RIGATONI MEATBALLS**
MARINARA SAUCE, FRESH RICOTTA CHEESE
- FETTUCCINE POMODORO**
FRESH GARLIC, BASIL IN A POMODORO SAUCE
- GNOCCHI BOLOGNESE**
BRAISED GROUND BEEF IN A TOMATO SAUCE

CHOOSE ONE:

DESSERT

- CANNOLI
- CREME BRULEE
- NEW YORK CHEESECAKE
- CHOCOLATE MOUSSE CAKE
- TIRAMISU

RESTAURANT WEEK

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGG PRODUCTS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS

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