CHOOSE ONE:

ITALIAN GRILL
Dinner Menu

HOTANTIPASTI

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

COLDANTIPASTI

TOMATO BRUSCHETTA

ROASTED PEPPERS & MOZZARELLA

ARUGULA SALAD

CAESAR SALAD

CAPRESE SALAD

GORGONZOLA SALAD

GOAT CHEESE AND WALNUT SALAD

ANTIPASTO



A PENNE MARINARA PASTA COURSE IS INCLUDED WITH THE DEAL

CHOOSE ONE:

GRILLED SALMON

WITH SUNDRIED TOMATOES, CAPERS, WHITE WINE SAUCE

BRANZINO FILET

BRANZINO FILET, SAUTEED OVER HOMEMADE CAPELLINI, GARLIC, WHITE WINE, CHERRY TOMATOES

TUNA

HERB CRUSTED TUNA STEAK, PANSEARED, SERVED WITH SAUTEED SPINACH AND ROASTED POTATOES, BALSAMIC DRIZZLE

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

SHORT RIB PAPPARDELLE

BRAISED SHORT RIB IN A LIGHT TOMATO SAUCE, SHAVED ASIAGO CHEESE, OVER PAPPARDELLE PASTA

FUSILLI LUNGHI

ENTREES

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

GNOCCHI GORGONZOLA

OFFICE IN A COROCATOLA OF

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 WITH A TOUCH OF CREAM

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 WITH A TOUCH OF CREAM

FUSILLI SALMONE

SAUTEED SALMON CHUNKS IS A PESTO BLUSH SAUCE, OVER HOMEMADE FUSILLI

CHOOSE ONE:

DESSERT

CANNOLI

CREME BRULEE
NEW YORK CHEESECAKE
CHOCOLATE MOUSSE CAKE
TIRAMISU

FOR PARTIES OF 6 OR MORE 20% GRATUITY WILL BE ADDED TO THE BILL

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGG PRODUCTS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS SPASSO ITALIAN GRILL PHILADELPHIA, PA. 19106 215-592-7661 • spassoitaliangrill.com