

ANTIPASTI

- CALAMARI FRITTO MISTO/ZUCCHINI/SPICY MARINARA SAUCE 11
CRAB CAKES/SPICY RÉMOULADE 13
TUSCAN HUMMUS/GRILLED PITA/SPICED OLIVES 7
GRILLED CALAMARI/SPICED CHILI OIL 9
BRUSCHETTA/CARAMELIZED EGGPLANT /GOAT CHEESE/FRESH TOMATO/BASIL 8
BEEF CARPACCIO* /CAPERS/MUSTARD AIOLI/PARMIGIANO REGGIANO CHEESE 10
CLAMS & SPICY ITALIAN SAUSAGE/FRESH HERBS/GARLIC/CIABATTA CROSTINI 12
SWEET WATER SHRIMP/WRAPPED IN PROSCIUTTO/SUN-DRIED TOMATO SAUCE 13
ZUPPA DEL GIORNO/CHEF'S SELECT SOUP OF THE DAY 8

INSALATE

- SIGNATURE CHOPPED SALAD/ROMAINE/AVOCADO/CORN/TOMATO/CRISPY BACON/RUSSIAN DRESSING 10
CAESAR SALAD/GARLIC CROUTONS/PARMESAN 9/HALF 6
GIARDINO SALAD/SEASONAL GREENS/FRESH TOMATO/BALSAMIC DRESSING 9/HALF 6
MOZZARELLA CAPRESE/VINE-RIPENED TOMATOES/BASIL/VIRGIN OLIVE OIL/FRESH MOZZARELLA 10
SPINACH SALAD/PEARS/GORGONZOLA/CANDIED WALNUTS/PROSCIUTTO CHIPS/BALSAMIC DRESSING 8.5/HALF 6
EGGPLANT STACK/CRISP LAYERS OF EGGPLANT/VINE-RIPENED TOMATO/FRESH MOZZARELLA 9

PASTA & RISOTTI

- FUSILLI WITH LOBSTER/SUN-DRIED TOMATOES/PEAS/CREMINI MUSHROOMS/LOBSTER ROSE SAUCE 26
FETTUCCHINI GARLIC CHICKEN/ASPARAGUS/SUN-DRIED TOMATOES/ROASTED GARLIC CREAM SAUCE 19
SHRIMP SCAMPI & LINGUINE/GARLIC/LEMON/WHITE WINE/BUTTER 23
LINGUINE & FRESH CLAMS/GARLIC/WHITE WINE/FRESH TOMATOES/CHILI FLAKES 20
CAPELLINI POMODORO/ANGEL HAIR/FRESH TOMATO/BASIL/GARLIC/OLIVE OIL 17 GOAT CHEESE ADD 3
LOBSTER RISOTTO/ARBORIO RICE/BRANDY/LOBSTER/ASPARAGUS 26
SICILIAN SHRIMP & ZUCCHINI RISOTTO/GARLIC/WHITE WINE/HERBS/PARMESAN CHEESE 22

HAND CRAFTED PASTA

- LOBSTER RAVIOLI/A TOUCH OF COGNAC/LOBSTER SAUCE 20
SHORT RIB RAVIOLI/CREAMY MARJORAM SAUCE/VEAL TRUFFLE GLAZE 20
SPAGHETTI ALLA CHITARA/SWEET ITALIAN SAUSAGE/EGGPLANT/BASIL/TOMATO SAUCE/PARMESAN 19
LASAGNA BOLOGNESE AL FORNO/AUTHENTIC BOLOGNESE MEAT SAUCE/RICOTTA/MOZZARELLA/PARMESAN 18
STRAW & HAY-TUSCAN FAVORITE/SPINACH & EGG TAGLIOLINI/GARLIC/PEAS/PROSCIUTTO/PARMESAN ALFREDO 19
RICOTTA SPINACH GNOCCHI/TOMATO SAUCE/CRISPY EGGPLANT CROUTONS/PECORINO CHEESE 22

FROM THE BROILER*

- 16 OZ. GRILLED RIB-EYE STEAK/ROASTED POTATOES/ONION RINGS/GRILLED ASPARAGUS 30
8 OZ. FILET MIGNON/ROASTED POTATOES/ONION RINGS/GRILLED ASPARAGUS 30
GORGONZOLA CRUSTED BISTECCA/8OZ. FILET 32/16OZ. RIB-EYE 32
GRILLED LAMB CHOPS/GARLIC MASHED POTATOES/GRILLED ASPARAGUS 32
TAGLIATA OF BEEF/GRILLED SLICED STEAK/SAUTÉED SPINACH/CREMINI MUSHROOMS/GARLIC MASHED POTATOES 24

MAIN

- OSSO BUCO—SPIEDINI SIGNATURE/SLOWLY BRAISED 24OZ. VEAL SHANK WITH FETTUCCHINI 39
CHICKEN INVOLTINI/PORTOBELLO MUSHROOMS/SPINACH/FONTINA CHEESE/POTATOES/FRESH VEGETABLES 22
VEAL MILANESE/ MARKET FRESH VEGETABLES/ROASTED POTATOES 25
VEAL MARSALA CLASSICO/MUSHROOM MARSALA SAUCE/ROASTED POTATOES/SAUTÉED FRESH SPINACH 25
VEAL ROMANO/LEMON/ARTICHOKES/CAPERS/WHITE WINE/ROASTED POTATOES/SPINACH 25
CHICKEN PARMIGIANO/PENNE MARINARA 20
GRILLED SALMON WITH ORZO*/ASPARAGUS/SPINACH/TEARDROP TOMATOES/LEMON BUTTER SAUCE 25
SHRIMP FRA DIAVOLO/SHRIMP IN A SPICY TOMATO SAUCE OVER HOMEMADE SPAGHETTI 23
CHICKEN SALTIMBOCCA/PROSCIUTTO/SAGE/LEMON/WHITE WINE/ROASTED POTATOES/SPINACH 20
WILD ALASKAN HALIBUT/SHRIMP/CAPERS/TOMATOES/LEMON/WHITE WINE/GARLIC MASHED POTATOES/SPINACH 29

CONTORNI|SIDES

- GOAT CHEESE 3
GRILLED ASPARAGUS 6
SAUTÉED VEGETABLES 3
GARLIC MASHED POTATOES 3
GARLIC PARMESAN FRIES 5
CREAMED SPINACH 5
SAUTÉED FRESH SPINACH 4
THREE GRILLED SHRIMP 7
GRILLED CHICKEN 6
SAUTÉED MUSHROOMS 5



SPIEDINI'S PRIVATE DINING ROOM
IS AVAILABLE FOR SPECIAL EVENTS

SPIEDINI HAS MONTHLY WINE DINNERS
PLEASE ASK YOUR SERVER FOR DETAILS

GLUTEN FREE OPTIONS AVAILABLE

* Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Please notify your server if any person in your party have special dietary restrictions due to a food allergy or intolerance.