

SPIEDINI DINNER LIMITED MENU

November 28, 2024 • 4pm-8pm

APPETIZERS

BRUSCHETTA POMODORO 13
tomato • fresh basil
parmigiano reggiano

OCTOPUS 21
paprika aioli, crispy potatoes
pickled onion

MEATBALLS 17
creamy polenta
braised beef & pork meatballs
caramellina tomato sauce
grana padano cheese

BURRATA 19
artichokes, heirloom cherry tomato
fresh figs

SALADS

LITTLE GEM CEASAR SALAD 15
little gem romaine • anchovy
parmigiano reggiano
house caesar dressing

MEDITERRANEAN SALAD 17
mixed greens • radicchio • chickpeas
artichoke • olives • almonds
caciocavallo • salami

ENDIVE SALAD 17
blue cheese vinaigrette • candied walnuts
yellow apple

PIZZA

MARGHERITA 21
fresh mozzarella • tomato sauce
fresh basil • tomato

VEGETARIAN 22
seasonal veggies • tomato sauce
mozzarella • fresh basil

ITALIAN MEAT LOVERS 25
italian sausage • pepperoni • salami
ricotta • mozzarella • tomato sauce

PEPPERONI 23
pepperoni • mozzarella • tomato sauce

QUATTRO FORMAGGI 23
mozzarella • gorgonzola
parmigiano reggiano • mascarpone

PROSCIUTTO FIGS 25
prosciutto di parma • mozzarella
figs jam • honey • goat cheese

HOUSE MADE PASTA

CANNELLONI RIPIENI 29
ricotta • spinach • bechamel
marinara • parmesan cheese
mozzarella

CHICKEN FETTUCCINE ALFREDO 27
classic alfredo sauce
parmigiano reggiano

***SHRIMP RISOTTO** 27
shrimps • parmigiano reggiano
maitake mushrooms

SPAGHETTI & MEATBALLS 26
caramelized tomato sauce
braised beef & pork meatballs
basil • parmigiano reggiano

SPICY RIGATONI ALLA VODKA 27
vodka sauce • basil
parmigiano reggiano
calabrian

LASAGNA 27
bolognese sauce • mozzarella
bechamel

CASARECCE 29
braised lamb leg • marinara
semi-dried cherry tomato
rosemary • caciocavallo cheese

ENTRÉES

CHICKEN ALLA SENAPE 31
crispy baby potatoes • vegetables
mustard/citrus jus

GLAZED SHOR RIBS 41
granny apple purée
micro celery
rosemary crumbs

BRANZINO 37
fregola sarda • butternut broth

CHICKEN PARMESAN 27
mozzarella • tomato sauce • basil
parmigiano reggiano

NORWEGIAN SALMON 33
mushroom crust • baby carrots
lemon vinaigrette

THANKSGIVING DINNER

ANTIPASTI
choice of:

AUTUMN PANZANELLA
cherry tomato • capers • croutons

or

ZUPPA TUSCAN
gnocchi, potato, kale

SECONDI
choice of:

ROASTED TURKEY
sweet potato mash • brussels sprouts
gravy

or

RAVIOLO
egg yolk • burrata • parmesan

DOLCE
CHOCOLATE TART
caramel pine nuts

\$65 PER PERSON, PRIX FIXE MENU, PLUS TAX

• Substitute Gluten Free Pasta \$3 •

Please let us know if you have any dietary restrictions and we will do our best to accommodate.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions

Ask your server how we can make your regular order gluten free.
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