

# SPIEDINI DINNER LIMITED MENU

February 14, 2024 • 5pm-close

## SMALL PLATES

**BRUSCHETTA** 9 v  
tomato • basil • extra virgin olive oil  
Add: burrata 6 • prosciutto 6

**MEATBALLS** 12  
red sauce • ricotta  
grilled crostini

**CRISPY CALAMARI** 14  
calamari • zucchini • basil  
lemon • marinara

**FIORI DI ZUCCA** 18  
calabro ricotta • lemon  
shaved squash • oregano

**LOBSTER BISQUE** 15  
fennel soffritto • croutons  
piment d'espelette

## SALADS

**CAESAR** 18  
romaine • parmesan • garlic croutons  
anchovies

**BURRATA CAPRESE** 12 GF, V  
heirloom tomato • basil  
extra virgin olive oil • aged balsamic

**SPIEDINI CHOPPED SALAD** 14 GF  
romaine • avocado • corn • bacon  
zucchini • potato strings • tomatoes  
carrots • russian dressing

## PINSA FROM ROME WITH LOVE

**MARGHERITA** 21 v  
tomato sauce • mozzarella • fresh basil

**VEGETARIAN** 21 v  
tomato sauce • mozzarella  
seasonal vegetables

**PEPPERONI** 23  
tomato sauce • mozzarella • pepperoni

**SMOKED SALMON** 23  
cream cheese • mozzarella  
smoked salmon • fried capers  
cherry tomato • red onion

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

**PROSCIUTTO** 25  
tomato sauce • mozzarella • arugula  
prosciutto • parmesan shavings

**NDUJA & BURRATA** 25  
tomato sauce • mozzarella • spicy nduja  
arugula • burrata cheese

## PASTA AND RISOTTO

**SPAGHETTI & MEATBALLS** 22  
red sauce • parmesan • basil

**CHICKEN FETTUCCINE  
ALFREDO** 22  
fettuccine • parmesan cream sauce

**SHRIMP SCAMPI** 23  
angel hair • vegetables

**\*SPAGHETTI & CLAMS** 23  
white or red sauce • basil

**BAKED RIGATONI** 26  
bolognese • ricotta • mozzarella

**LASAGNA** 28  
bolognese • ricotta • parmesan

**\*SCALLOP RAVIOLO** 33  
preserved lemon • chive  
caviar • sorrel

## ENTRÉES

**EGGPLANT PARMESAN** 22 v  
tomato sauce • mozzarella • basil  
parmesan • spaghetti

**CHICKEN PICCATA** 23  
lemon • capers • fettuccine

**CHICKEN MARSALA** 23  
mushrooms • marsala wine demi  
fettuccine

**CHICKEN PARMESAN** 24  
tomato sauce • mozzarella • basil  
parmesan • spaghetti

**\*SALMON** 26 GF  
white wine • chives • butter

**BRAISED SHORT RIB** 39 GF  
polenta • carrot • rib jus • broccolini

**VEAL OSSOBUCO** 49  
classic saffron risotto

**\*BRANZINO PAUPIETTE** 39  
potato • creamed leeks  
vin rouge sauce

**\*BEEF WELLINGTON** 59  
prosciutto di san daniele  
mushroom duxelles  
pomme puree • beef jus

### SIDES

Vegetable 5 • Fingerling Potato 5 • Creamy Polenta 5 • Risotto 5 • Pasta 5  
Chicken 6 • Shrimp 8 • Salmon 12

# VALENTINE'S DAY DINNER

APPETIZER  
choice of:

## FIORI DI ZUCCA

calabro ricotta • lemon • shaved squash • oregano

or

## LOBSTER BISQUE

fennel soffritto • croutons • piment d'espelette

## ENTRÉE

choice of:

### \*SCALLOP RAVIOLO

preserved lemon • chive • caviar • sorrel

or

### \*BRANZINO PAUPIETTE

potato • creamed leeks • vin rouge sauce

or

### \*BEEF WELLINGTON

prosciutto di san daniele • mushroom duxelles  
pomme puree • beef jus

## DESSERT

### STRAWBERRY VACHERIN

almond crumble • strawberry & st. germaine consommé  
fresh strawberry

\$69 PER PERSON, PRIX FIXE MENU, PLUS TAX

GF = Gluten Free; V = Vegetarian; VE = Vegan

• Substitute Gluten Free Dough \$4 • 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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your risk of food borne illnesses, especially if you have certain medical conditions