

SPIEDINI DINNER LIMITED MENU

February 14-16, 2025 • 4pm-close

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 chili

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
citrus vinaigrette

VALENTINES 2025

ANTIPASTI

choice of:

OYSTER ROCKEFELLER
bechamel • wasabi crumbs • parmesan

or

CHURCHY CHEESE ROLLS
marinara • ricotta cheese • corn flakes

ANTIPASTO

choice of:

***SCALLOP WELLINGTON**
dollar mushrooms • pommes puree • spinach

or

FILET OF BEEF
charred cipollini • calabria miso butter • baby rapini

DOLCE

CHOCOLATE HAZELNUT CAKES
hazelnut liqueur • cocoa powder

\$69 PER PERSON

• 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