

SPIEDINI DINNER LIMITED MENU

December 31, 2024 • 5pm-10pm

APPETIZERS

BRUSCHETTA POMODORO 13
tomato • fresh basil
parmigiano reggiano

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

OCTOPUS 21
paprika aioli • crispy potatoes
pickled onion

BURRATA 19
artichokes • heirloom cherry tomato
fresh figs

SALADS

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

ENDIVE SALAD 17
blue cheese vinaigrette • candied walnuts
yellow apple

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

ASPARAGUS SALAD 19
chanterelle • pecorino • vinaigrette

LOBSTER SALAD 27
caviar • gem lettuce • asparagus

PIZZA

MARGHERITA 21
fresh mozzarella • tomato sauce
fresh basil • tomato

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

QUATTRO FORMAGGI 23
mozzarella • gorgonzola
parmigiano reggiano • mascarpone

VEGETARIAN 22
seasonal veggies • tomato sauce
mozzarella • fresh basil

PEPPERONI 23
pepperoni • mozzarella • tomato sauces

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

HOUSE MADE PASTA

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

SHRIMP RISOTTO 27
shrimps • parmigiano reggiano
maitake mushrooms

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

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

CHICKEN FETTUCCINE ALFREDO 27
classic alfredo sauce
parmigiano reggiano

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

LASAGNA 27
bolognese sauce • mozzarella
bechamel

CAMPANELLE PASTA 33
black truffle pate • porcini mushroom

ENTRÉES

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

BRANZINO 37
fregola sarda • butternut broth

NORWEGIAN SALMON 33
mushroom crust • baby carrots
citrus vinaigrette

BAKE COD 35
consommé • artichoke • chives butter crust

GLAZED SHORT RIBS 41
granny apple puree • micro celery
rosemary crumbs

CHICKEN PARMESAN 27
mozzarella • tomato sauce • basil
parmigiano reggiano

12OZ NEW YORK PEPPERCORN 55
habanero butter sauce • carrots • swiss chard

NEW YEAR'S EVE DINNER

APPETIZER
Choice of:

ASPARAGUS SALAD
chanterelle • pecorino • vinaigrette

or

LOBSTER SALAD
caviar • gem lettuce • asparagus

ENTRÉE
choice of:

CAMPANELLE PASTA
black truffle pate • porcini mushroom

or

BAKED COD
consommé • artichoke • chives butter crust

or

12OZ NEW YORK PEPPERCORN
habanero butter sauce • carrots • swiss chard

DESSERT

AMARETTI & SULTANA CHEESECAKE
grapes & biscotto amaretto

\$85 PER PERSON, 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