

SPIEDINI DINNER LIMITED MENU

May 12, 2024 • 5pm-9pm

APPETIZERS

BRUSCHETTA POMODORO 14
tomato • fresh basil
parmigiano reggiano

MEATBALLS 18
creamy polenta
braised beef & pork meatballs
caramellina tomato sauce
grana padano cheese

CRISPY ARTICHOKE 22
hearty vegetables • beans • tomato broth

FRITTO MISTO 22
market fish • prawns • calamari
garlic aioli • marinara

BURRATA 15
burrata pugliese • pesto trapanese
fresh basil • focaccia

SALADS

LITTLE GEM CAESAR SALAD 18
little gem romaine • anchovy
parmigiano reggiano
house caesar dressing

MEDITERRANEAN SALAD 19
mixed greens • radicchio • chickpeas
artichoke • olives • almonds
caciocavallo • salami

SUMMER BERRIES SALAD 17
berries • minus eight vinaigrette
gorgonzola

PINSA FROM ROME WITH LOVE

MARGHERITA 23
fresh mozzarella • tomato sauce
fresh basil • tomato

ITALIAN MEAT LOVERS 28
italian sausage • pepperoni • salami
ricotta • mozzarella • tomato sauce

QUATTRO FORMAGGI 25
mozzarella • gorgonzola
parmigiano reggiano • mascarpone

VEGETARIAN 23
seasonal veggies • tomato sauce
mozzarella • fresh basil

PEPPERONI 25
pepperoni • mozzarella • tomato sauce

PROSCIUTTO CRUDO 28
prosciutto di parma • mozzarella
tomato sauce • arugula

HOUSE MADE PASTA

BAKED RIGATONI 30
bolognese sauce • ricotta
fresh mozzarella

***SHRIMP RISOTTO** 26
shrimps • parmigiano reggiano
maitake mushrooms

**SPICY RIGATONI
ALLA VODKA** 28
vodka sauce • basil
parmigiano reggiano
calabrian chili • sausage

**GNOCCHI QUATTRO
FORMAGGI** 30
mozzarella • gorgonzola • stracchino
pecorino romano

**CHICKEN FETTUCCINE
ALFREDO** 26
classic alfredo sauce
parmigiano reggiano

***SHRIMP SCAMPI** 27
linguine • vegetables • lemon

**UMBRICELLI ALLA
NORCINA** 23
italian sausage • shiitake mushrooms
summer truffle

ENTRÉES

CHICKEN ALLA SENAPE 36
crispy baby potatoes • vegetables
mustard/citrus jus

***PORCINI CRUSTED
SALMON** 34
porcini mushroom crusted
warm leek vinaigrette

**CHILI CRUSTED
SHORT RIBS** 42
lentils, caramelized onion
sherry wine vinaigrette

CHICKEN PARMESAN 30
mozzarella • tomato sauce • basil
parmigiano reggiano

EGGPLANT PARMESAN 27
mozzarella • tomato sauce • basil
parmigiano reggiano

**FLOUNDER A LA
GRENBLOISE** 39
potato galette • lemon • capers
lemon & butter sauce

PORK TENDERLOIN 45
braised cabbage • apple compote
porcini jus • potato leeks foam

MOTHER'S DAY DINNER

APPETIZER

SUMMER BERRIES SALAD

berries • minus eight vinaigrette
gorgonzola

ENTRÉES

choice of:

UMBRICELLI ALLA NORCINA

italian sausage • shiitake mushrooms
summer truffle

or

FLOUNDER A LA GRENBLOISE

potato galette • lemon • capers
lemon & butter sauce

or

PORK TENDERLOIN

braised cabbage • apple compote
porcini jus

DESSERT

CHOCOLATE BALL

vanilla mousse • hazelnut
hot chocolate sauce

\$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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