

CHOOSE ONE:

ITALIAN GRILL  
Dinner Menu

## HOT ANTIPASTI

ARANCINI  
MEATBALLS MARINARA  
SPIEDINI DI MOZZARELLA  
GAMBERETTI  
EGGPLANT ROLLATINI  
POLENTA WITH PORCINI MUSHROOM  
MUSSELS, RED OR WHITE SAUCE  
ESCARGOT - GARLIC BUTTER  
FRIED CALAMARI  
CLAMS, RED OR WHITE SAUCE

## COLD ANTIPASTI

TOMATO BRUSCHETTA  
ROASTED PEPPERS & MOZZARELLA  
ARUGULA SALAD  
CAESAR SALAD  
CAPRESE SALAD  
GORGONZOLA SALAD  
GOAT CHEESE AND WALNUT SALAD  
ANTIPASTO



## DOPO - ENTREES

CHOOSE ONE:

**GRILLED SALMON**  
WITH SUNDRIED TOMATOES, CAPERS, WHITE WINE SAUCE

**BRANZINO FILET**  
BRANZINO FILET, SAUTEED OVER HOMEMADE CAPELLINI, GARLIC,  
WHITE WINE, CHERRY TOMATOES

**GRILLED JUMBO SHRIMP**  
JUMBO SHRIMP OVER SPINACH WITH LEMON BUTTER SAUCE

**CHICKEN ROLLATINI ROSMARINO**  
PROSCIUTTO & CHEESE IN A MUSHROOM DEMI GLACE

**CHICKEN FONTINELLA**  
TOPPED WITH ASPARAGUS, FONTINA & ROASTED PEPPERS, TOMATO  
SAUCE

**CHICKEN PARMIGIANA**  
BREADED, TOPPED WITH MARINARA & MOZZARELLA

**VEAL CARCIOFI & ASPARAGI**  
SAUTEED WITH ASPARAGUS & ARTICHOKES, DEMI GLACE SAUCE

**VEAL PORCINI**  
TENDER VEAL IN A GORGONZOLA & PORCINI CREAM SAUCE

**VEAL SALTIMBOCCA**  
PROSCIUTTO, CHEESE & SPINACH, DEMI GLACE SAUCE

**VEAL PARMIGIANA**  
BREADED, TOPPED WITH MARINARA & MOZZARELLA

**GRILLED SAUSAGE**  
SWEET ITALIAN SAUSAGE SERVED OVER BROCCOLI RABE

**LINGUINE CARBONARA**  
BACON, GRATED CHEESE, BEATEN EGG YOLKES AND BEEF STOCK

**RIGATONI PISTACHIO**  
BACON, PISTACHIO PUREE, PARMIGIANO

**SHORT RIB PAPPARDELLE**  
BRAISED SHORT RIB IN A LIGHT TOMATO SAUCE, SHAVED ASIAGO  
CHEESE, OVER PAPPARDELLE PASTA

**LINGUINE PUTTANESCA**  
BLACK OLIVES, CAPERS & ANCHOVIES IN A POMODORO SAUCE

**FUSILLI LUNGHI**  
LONG SPIRAL PASTA IN A BACON, ONION, POMODORO SAUCE

**PAPPARDELLE PORCINI**  
DICED CHICKEN, SUNDRIED TOMATOES IN A PORCINI COGNAC  
SAUCE, OVER HOMEMADE PAPPARDELLE PASTA

**FETTUCCINE SHRIMP**  
ROCK SHRIMP SAUTEED IN A PESTO CREAM SAUCE

**PENNE SPASSO**  
BACON, MUSHROOM & PEAS IN A PINK CREAM SAUCE

**CRABMEAT RAVIOLI**  
IN A PESTO CREAM SAUCE AND SUNDRIED TOMATOES

**GNOCCHI GORGONZOLA**  
SERVED IN A GORGONZOLA CREAM SAUCE

**SHRIMP FRADIAVOLO**  
IN A SPICY POMODORO SAUCE

**RAVIOLI QUATTRO FORMAGGI**  
SPINACH PASTA, FOUR CHEESES AND WILD MUSHROOMS,  
WHITE WINE, IN A CREAM SAUCE

**LINGUINE CLAMS**  
SERVED IN RED OR WHITE WINE SAUCE

**ZUPPA DI PESCE**  
ASSORTED FRESH SEAFOOD OVER A BED OF LINGUINE, RED SAUCE

**GNOCCHI CON ASPARAGI**  
WITH ASIAGO CHEESE, TRUFFLE OIL AND ASPARAGUS, LEMON  
WHITE WINE BROTH

**RIGATONI MEATBALLS**  
MARINARA SAUCE, FRESH RICOTTA CHEESE

**FETTUCCINE POMODORO**  
FRESH GARLIC, BASIL IN A POMODORO SAUCE

**GNOCCHI BOLOGNESE**  
BRAISED GROUND BEEF IN A TOMATO SAUCE

CHOOSE ONE:

**DESSERT**  
CANNOLI  
CREME BRULEE  
NEW YORK CHEESECAKE  
CHOCOLATE MOUSSE CAKE  
TIRAMISU

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGG PRODUCTS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS

SPASSO ITALIAN GRILL PHILADELPHIA, PA. 19106 215-592-7661 • [spassoitaliangrill.com](http://spassoitaliangrill.com)

RESTAURANT WEEK

## **Restaurant Week**

### **Special Drinks**

**\$14**

#### **FROSTBITE MARTINI**

Tres Generaciones® Tequila,  
Elderflower Liqueur, Blue  
Curacao and lemon juice.

#### **Black Walnut Manhattan**

Maker's Mark 46®, sweet  
vermouth and Black Walnut  
Bitters.

#### **Cranberry Bitter Negroni**

Tres Generaciones® Tequila,  
Campari, sweet vermouth and  
cranberry bitters.

#### **Blackberry Boulevardier**

Maker's Mark 46® Bourbon,  
Campari, sweet vermouth and  
blackberry syrup.