

# **Spasso Italian Grill**

## **~Dinner Banquet Menu ~**

*For Events from Monday Through Sunday 3 p.m. – 10 p.m.*

*Starting at \$34.00 per person*

### **First Course**

**(Choose One)**

*Mixed Green Salad*

*Caesar Salad*

*Antipasto (add \$5.00 per person)*

*Grilled & Fried Calamari (add \$6.00 per person)*

### **Second Course**

**(Choose One)**

*Penne Spasso*

*Regotoni Putanesca*

*Regotoni Lungi*

*Penne Pomodoro*

### **Third Course**

**(Choose One Chicken)**

*Chicken Rollatini*

*Chicken Misto*

*Chicken Parmigiana*

*Chicken Marsala*

*Chicken Saltimbocca*

**(Choose One Veal)**

*Veal Artichokes*

*Veal Scaloppini*

*Veal Parmigiana*

*Veal Picatta*

*Veal Saltimbocca*

**(Choose One Fish)**

*Grilled Fresh Salmon*

*Broiled Filet Of Trout*

*Roasted Salmon Pizaiola*

*Bassa Scampi*

*Bassa Francese*

### **Fourth Course**

*(served family style)*

*Dessert Sampler*

***Entrees served with vegetables and potatoes. Coffee, tea, & soda included.***

***6% sales tax and 20% gratuity added to the total bill.***

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***Visit Us At [www.spassoitaliangrill.com](http://www.spassoitaliangrill.com)***

# *Spasso Italian Grill*

## *~Dinner Banquet Menu Descriptions ~*

### *Appetizers*

- *Mixed Greens Salad- Italian greens and red wine vinaigrette*
- *Caesar Salad- Homemade dressing and fresh romaine*
- *Cold Antipasto- Vast array of imported meats and cheeses, olives, mozzarella, fresh roasted peppers, marinated eggplant, and tomatoes.*
- *Cold & Hot Antipasto- Our cold antipasto with the addition of grilled and fried calamari.*
- *Mussels Red or White can be added for an additional \$3 per person*

### *Pasta*

- *Regotoni Lunghi- Homemade long spiral pasta in an onion, bacon, and tomato sauce.*
- *Penne Spasso- Penne with mushrooms, peas, and bacon in a pink cream sauce.*
- *Regotoni Putanesca- Homemade fusilli, black olives, capers, and anchovies in a light tomato sauce.*
- *Penne Pomodoro- Homemade penne in a fresh basil tomato sauce.*

### *Entrees*

- *Chicken Rollatini- Chicken breast rolled with mozzarella and prosciutto finished with a mushroom demi glaze.*
- *Chicken Misto- Chicken sautéed with fresh chopped tomato and asparagus topped with mozzarella.*
- *Chicken Parmigiana*
- *Chicken Marsala- Chicken sautéed in a mushroom demi glaze.*
- *Chicken Saltimbocca- Chicken breast topped with prosciutto, cheese, and spinach with a demi glaze*
- *Bassa Francese- Egg battered filet sautéed in a lemon butter sauce.*
- *Grilled Salmon- Fresh cut salmon steak grilled and finished with a sun dried tomato, caper sauce.*
- *Filet of Trout- Broiled filet of trout topped with chopped tomatoes and basil.*
- *Roasted Salmon Pizaiola- Oven roasted, finished in a caper, red onion and kalamata olive pomodoro sauce.*
- *Bassa Scampi- Delicate white fish sautéed in a cherry tomato white wine sauce.*
- *Veal Picatta- Medallions of tender veal sautéed with capers in a lemon wine sauce.*
- *Veal Saltimbocca- Sauteed with Marsala demi glaze topped with spinach, prosciutto and mozzarella.*
- *Veal Parmigiana*
- *Veal Artichoke-Sautéed in a light demi glaze sauce.*
- *Veal Scaloppini- Sautéed with onions, mushrooms and peppers.*