

Spasso Italian Grill

~Dinner Banquet Menu ~

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

Starting at \$37.00 per person

Buffet at \$5 extra 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

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~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.*