

Spasso Italian Grill

~Weekday Lunch Banquet Menu ~

For Events Monday to Friday 11:30 a.m. – 2:00 p.m.

Starting at \$18.00 per person

First Course

(Choose One)

Mixed Green Salad

Caesar Salad

Antipasto (add \$5.00 per person)

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

Second Course

(Choose Any Three Entrées)

<i>Chicken Misto</i>	<i>Broiled Filet of Trout</i>	<i>Fettuccini Pomodoro</i>
<i>Chicken Parmigiana</i>	<i>Roasted Salmon Pizaiola</i>	<i>Bucatini Lunghi</i>
<i>Chicken Marsala</i>	<i>Bassa Scampi</i>	<i>Linguini Primavera</i>
<i>Chicken Saltimboca</i>	<i>Tilapia Francese</i>	<i>Penne Spasso</i>
<i>Chicken Rollatini</i>	<i>Grilled Fresh Salmon</i>	<i>Linguini Putanesca</i>

Popular Additions to our \$14.00 Lunch Banquet Menu

- Pasta Course* \$3
- Veal Entree* \$4
- Dessert Sampler* \$4

***All entrees served with grilled vegetables. Coffee, tea, & soda are included.
6% sales tax and 20% gratuity are added to the total bill.***

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Visit Us At www.spassoitaliangrill.com

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~Weekday Lunch 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*

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 sauce.*
- *Tilapia Francaise- 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.*
- *Bucatini Lunghi- Bucatini pasta in an onion, bacon, and tomato sauce.*
- *Linguini Primavera - Assortment of fresh vegetables in a light pomodoro sauce.*
- *Penne Spasso- Penne with mushrooms, peas, and bacon in a pink cream sauce.*
- *Linguini Putanesca- Black olives, capers, and anchovies in a light tomato sauce*
- *Fettucini Pomodoro- Homemade pasta tossed with a fresh garlic, pomodoro & basil sauce*