

Spasso Italian Grill

~Weekend Lunch Banquet Menu ~

For Groups Over 25 people, Events Saturday & Sunday 12 p.m.- 2 p.m.

Starting at \$26.00 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)

Regotoni Lunghi

Penne Spasso

Penne Pomodoro

Regotoni Putanesca

Third Course

(Choose Any Three)

Chicken Misto

Chicken Parmigiana

Chicken Marsala

Chicken Saltimbocca

Chicken Rollatini

Broiled Filet Of Trout

Roasted Salmon Pizaiola

Bassa Scampi

Bassa Francese

Grilled Fresh Salmon

Popular Additions to our Weekend Lunch Banquet Menu

Veal entrée

\$4 per person

Dessert Sampler

\$4 per person

***Entrees served with vegetables and potatoes. Coffee, tea, & soda included.
6% sales tax and 20% gratuity is added to the total bill.***

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Visit Us At www.spassoitaliangrill.com

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~Weekend 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*

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 sauce*
- *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.*