

Spasso Italian Grill

~Weekend Lunch Banquet Menu ~

For Groups Over 40 people, Events Saturday & Sunday 12 p.m.- 2 p.m.

Starting at \$23.00 per person

First Course

(Choose One)

Mixed Green Salad

Caesar Salad

Cold Antipasto (add \$5.00 per person)

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

Second Course

(Choose One)

Fusili Lunghi

Penne Spasso

Penne Pomodoro

Fusili Putanesca

Third Course

(Choose Any Three)

Chicken Misto

Chicken Parmigiana

Chicken Marsala

Chicken Romana

Chicken Rollatini

Roasted Salmon Pizaiola

Bassa Scampi

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.

8% sales tax and 20% gratuity is added to the total bill.

1 West State Street, Media, PA 19063 | Phone 1-610-565-7803 Fax 1-610-565-7806

www.spassoitaliangrill.com

Minimums are required for private rooms. 45 guest for the smaller room and 70 for the larger room.

Spasso Italian Grill

~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.*
- *Grilled and fried calamari.*
- *Mussels Red or White can be added for an additional \$3 per person*

Pasta

- *Fusilli 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.*
- *Fusilli 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 proscutto 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 Romana- Chicken breast sautéed with fresh tomato in a pink cream sauce.*
- *Grilled Salmon- Fresh cut salmon steak grilled and finished with a sun dried tomato, caper sauce.*
- *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.*