

# Spasso

## ITALIAN GRILL

### APPETIZERS

FRIED CALAMARI	13 1/4
GRILLED CALAMARI	13 1/4
GRILLED OCTOPUS	14~
MUSSELS (RED OR WHITE SAUCE)	13~
LITTLE NECK CLAMS (RED OR WHITE SAUCE)	12 3/4
ESCARGOT FRENCH STYLE	13 1/2
GAMBERETTI	10~
SAUSAGE, BROCCOLI RABE & BEANS	13~
SPIEDINI DI MOZZARELLA	8~
ARANCINI	6 1/2
ANTIPASTO	14~
TOMATO BRUSCHETTA	7 1/2
ROASTED PEPPERS & OLIVES	10~
BURRATA	14~
EGGPLANT ROLLATINI	9~

### WOOD OVEN PIZZA

MARGHERITA	12~
SAUSAGE & BROCCOLI RABE	14~
BIANCA	14~
WILD MUSHROOM	14~
PROSCIUTTO CRUDO & ARUGULA	14~
PEPPERONI	12~
CHICKEN PESTO	14~
SHRIMP SCAMPI	16~
BURRATA & PROSCIUTTO	15~
GARLIC FOCACCIA	6~

### SANDWICHES

SERVED WITH FRENCH FRIES

**CHICKEN PARMIGIANA**  
BREADED CHICKEN,  
MARINARA & MOZZARELLA  
9 1/2

**MEATBALL PARMIGIANA**  
TOPPED WITH MOZZARELLA  
9 1/2

**CHICKEN CUTLET**  
BROCCOLI RABE OR SPINACH,  
AND PROVOLONE CHEESE  
9 1/2

**WOOD OVEN GRILLED CHICKEN**  
ROASTED PEPPERS,  
PROVOLONE CHEESE, OIL &  
VINEGAR  
9 1/2

**WOOD OVEN ITALIAN**  
PROSCIUTTO, GENOA SALAMI,  
EGGPLANT, PROVOLONE  
CHEESE  
9 1/2

### SALADS

HOUSE SALAD	9 3/4
CAESAR SALAD	9 3/4
CHICKEN CAESAR SALAD	12 1/2
SALMON CAESAR SALAD	14 3/4
ROASTED BEET, GOAT CHEESE & ARUGULA SALAD	11 3/4
FIG, CRANBERRY & WALNUT SALAD	11 3/4

### SIDES

BRUSSELS SPROUTS	9 3/4
ASPARAGUS	8~
STRING BEANS	7~
BROCCOLI	7~
BROCCOLI RABE	8~
SPINACH	7 1/2

### DAILY SPECIALS

**MONDAY**  
TIMBALLO  
15~

**TUESDAY**  
EGGPLANT  
PARMIGIANA  
12 1/2

**WEDNESDAY**  
SEAFOOD  
PAPPARDELLE  
15 1/2

**THURSDAY**  
RAINBOW  
TROUT  
16~

**FRIDAY**  
PACCHERI &  
MEATBALLS  
12~



### HOMEMADE PASTAS

PAPPARDELLE PORCINI - DICED CHICKEN, SUNDRIED TOMATOES, PORCINI COGNAC SAUCE	14~
FETTUCCINE SHRIMP - ROCK SHRIMP, PESTO CREAM SAUCE	14 1/2
LINGUINE PONZA - ROCK SHRIMP & CRAB MEAT, LIGHT TOMATO SAUCE	16 1/2
QUATTRO FORMAGGI RAVIOLI - SPINACH PASTA, FOUR CHEESE & MUSHROOM FILLING, WHITE WINE LIGHT CREAM SAUCE	13~
BUCATINI ALLA SICILIANA - SWEET SAUSAGE, ONIONS, MUSHROOMS, IN A LIGHT TOMATO SAUCE	14~
GNOCCHI GORGONZOLA - GORGONZOLA CREAM SAUCE	12 1/2
GNOCCHI CON ASPARAGI - ASSIAGO CHEESE, TRUFFLE OIL, ASPARAGUS, LEMON WHITE WINE SAUCE	13 1/2
FETTUCCINE POMODORO - GARLIC, TOMATO, BASIL SAUCE	11 1/2
BUCATINI ALL' AMATRICIANA - IN A BACON, ONION, POMODORO SAUCE	13~
PENNE SPASSO - BACON, MUSHROOMS & PEAS, PINK CREAM SAUCE	14~
FETTUCINE PRIMAVERA - SEASONAL VEGETABLES IN GARLIC & OLIVE OIL	14~
PENNE ROMANA - DICED CHICKEN & ARTICHOKE IN A TOMATO BLUSH SAUCE	13~

\*MOST PASTA DISHES CAN BE SUBSTITUTED WITH GLUTEN FREE PASTA

### MEATS & FISH

POLLO AGRODOLCE - CHICKEN BREAST, BALSAMIC SAUCE WITH TOASTED PINE NUTS, ONIONS, PEPPERS, SERVED WITH ROASTED VEGETABLES	13~
CHICKEN FONTINELLA - CHICKEN BREAST, FONTINA CHEESE, PEPPERS, AND ASPARAGUS, IN A LIGHT TOMATO SAUCE, SERVED WITH ROASTED VEGETABLES	13~
CHICKEN PARMIGIANA - BREADED CHICKEN BREAST, MARINARA SAUCE, MOZZARELLA CHEESE, SERVED WITH LINGUINE	13~
VEAL PARMIGIANA - BREADED VEAL, MARINARA SAUCE, MOZZARELLA CHEESE, SERVED WITH LINGUINE	14~
VEAL PORCINI - VEAL MEDALLIONS, GORGONZOLA & PORCINI CREAM SAUCE, SERVED WITH ROASTED VEGETABLES	15 1/2
VEAL SALTIMBOCCA - VEAL MEDALLIONS, PROSCIUTTO, CHEESE, SPINACH, DEMI GLACE SAUCE, SERVED WITH ROASTED VEGETABLES	16~
SHRIMP RISOTTO - ROCK SHRIMP, PEAS & CHERRY TOMATOES	15~
RISOTTO CON POLLO E PESTO - DICED CHICKEN & MUSHROOMS IN A PESTO SAUCE	13 3/4
BASA FRANCAISE - EGG BATTERED FISH FILLET, IN A LEMON BUTTER SAUCE	15~

PARTIES OF 6 OR MORE, 20% GRATUITY WILL BE ADDED

CONSUMING RAW OR UNCOOKED MEAT, SEAFOOD OR EGG PRODUCTS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS

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