

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~

SALADS

HOUSE SALAD	9 3/4
CAESAR SALAD	9 3/4
ROASTED BEET, GOAT CHEESE & ARUGULA SALAD	11 3/4
FIG, CRANBERRY, WALNUT, GORGONZOLA CHEESE & MIXED GREENS SALAD	11 3/4

HOMEMADE PASTAS

PAPPARDELLE PORCINI - DICED CHICKEN, SUNDRIED TOMATOES, PORCINI COGNAC SAUCE	19~
FETTUCCINE SHRIMP - ROCK SHRIMP, PESTO CREAM SAUCE	18 3/4
LINGUINE PONZA - JUMBO SHRIMP & CRAB MEAT, LIGHT TOMATO SAUCE	25 3/4
CRABMEAT RAVIOLI - SUNDRIED TOMATOS, PESTO CREAM SAUCE	19 3/4
QUATTRO FORMAGGI RAVIOLI - SPINACH PASTA, FOUR CHEESE & MUSHROOM FILLING, WHITE WINE LIGHT CREAM SAUCE	17~
BUCATINI ALLA SICILIANA - SWEET SAUSAGE, ONIONS, MUSHROOMS, IN A LIGHT TOMATO SAUCE	18 1/2
GNOCCHI GORGONZOLA - GORGONZOLA CREAM SAUCE	16 1/2
SHRIMP FRADIAVOLO - JUMBO SHRIMP OVER LINGUINE, IN A SPICY CHOPPED TOMATO, WHITE WINE SAUCE	25 1/2
LINGUINE CLAMS - RED OR WHITE WINE SAUCE	19 3/4
ZUPPA DI PESCE - ASSORTED FRESH SEAFOOD, OVER LINGUINE, IN A RED OR WHITE WINE SAUCE	25 3/4
GNOCCHI CON ASPARAGI - ASSIAGO CHEESE, TRUFFLE OIL, ASPARAGUS, LEMON WHITE WINE SAUCE	18~
FETTUCCINE POMODORO - GARLIC, TOMATO, BASIL SAUCE	14~
SHORT RIB PAPPARDELLE - IN A RED WINE BRAISED SHORT RIB RAGU	22~
CAPELLINI ARAGOSTA - LOBSTER MEAT, ASPARAGUS, TRUFFLE COGNAC CREAM SAUCE	25 3/4
BUCATINI ALL' AMATRICIANA - IN A BACON, ONION, POMODORO SAUCE	16~
PENNE SPASSO - BACON, MUSHROOMS & PEAS, PINK CREAM SAUCE	17~

*MOST PASTA DISHES CAN BE SUBSTITUTED WITH GLUTEN FREE PASTA

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~

SIDES

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

DAILY SPECIALS

MONDAY	
TIMBALLO	18~
TUESDAY	
EGGPLANT PARMIGIANA	16 1/2
WEDNESDAY	
SEAFOOD RISOTTO	25~
THURSDAY	
PACCHERI & MEATBALLS	16 3/4
FRIDAY	
SCALLOPS POSITANO	29~
SATURDAY	
GRILLED, STUFFED PORK CHOP	25 1/2
SUNDAY	
BRACIOLE DI MANZO	19 3/4



MEATS & FISH

GRILLED SALMON - SUNDRIED TOMATOES & CAPERS, WHITE WINE SAUCE, SERVED WITH BROCCOLI	23~
BRANZINO - MEDITERRANEAN SEA BASS, GARLIC LEMON WHITE WINE SAUCE, SERVED WITH STRING BEANS	25 1/2
GRILLED JUMBO SHRIMP - SHRIMP OVER SPINACH, LEMON BUTTER SAUCE, SERVED WITH ROASTED VEGETABLES & POTATOES	25 1/2
NEW YORK STRIP STEAK - WITH SAUTED ONIONS & MUSHROOMS, SERVED WITH ROASTED POTATOES	29~
CHICKEN AGRODOLCE - CHICKEN BREAST, BALSAMIC SAUCE WITH TOASTED PINE NUTS, ONIONS, PEPPERS, SERVED WITH ROASTED VEGETABLES & POTATOES	19 1/2
CHICKEN FONTINELLA - CHICKEN BREAST, FONTINA CHEESE, PEPPERS, AND ASPARAGUS, IN A LIGHT TOMATO SAUCE, SERVED WITH ROASTED VEGETABLES AND POTATOES	19 1/2
CHICKEN PARMIGIANA - BREADED CHICKEN BREAST, MARINARA SAUCE, MOZZARELLA CHEESE, SERVED WITH LINGUINE	18 3/4
VEAL PARMIGIANA - BREADED VEAL, MARINARA SAUCE, MOZZARELLA CHEESE, SERVED WITH LINGUINE	21~
VEAL PORCINI - VEAL MEDALLIONS, GORGONZOLA & PORCINI CREAM SAUCE, SERVED WITH ROASTED VEGETABLES & POTATOES	22 1/2
VEAL SALTIMBOCCA - VEAL MEDALLIONS, PROSCIUTTO, CHEESE, SPINACH, DEMI GLACE SAUCE, SERVED WITH ROASTED VEGETABLES & POTATOES	22 1/2
VEAL CRABMEAT - VEAL MEDALLIONS, CRABMEAT, SPINACH, LEMON BUTTER SAUCE, SERVED WITH ROASTED VEGETABLES & POTATOES	24~

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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WHITES BY THE GLASS

CHAMPAGNE BRUT - FRANCE	10~
PROSECCO - ITALY	9~
PINOT GRIGIO - ITALY	8 1/2
WHITE ZINFANDEL - CALIFORNIA	8~
CHARDONNAY - CALIFORNIA	8 1/2
SAUVIGNON BLANC - CALIFORNIA	8 1/2
RIESLING - GERMANY	9 1/2
MOSCATO D'ASTI - PIEMONTE	9 1/2
ROSE - FRANCE	10~
GRILLO - ITALY	9~

REDS BY THE GLASS

CHIANTI - ITALY	9~
MERLOT - CALIFORNIA	9~
MONTEPULCIANO D'ABRUZZO - ITALY	9~
CABERNET - CALIFORNIA	9~
PINOT NOIR - ITALY	9~
MALBEC - ARGENTINA	9~
SANGIOVESE - ITALY	9 1/2
NERO D'AVOLA - SICILIA, ITALY	9~
TEMPRANILLO - SPAIN	9 1/2
SUPERTUSCAN - TUSCANY, ITALY	10~

BOTTLED BEER

YUENGLING LAGER	4~	HEINEKEN	6~
COORS LIGHT	4~	MORETTI	6~
MILLER LIGHT	4~	MORETTI DARK	6~
BUDWEISER	4~	PERONI	6~
AMSTEL LIGHT	6~	DOGFISH 60 MIN IPA	6~
CORONA	6~	BLUE MOON	6~
ST. PAULI GIRL N.A.	6~	STELLA ARTOIS	6~

SEASONAL BEER AVAILABLE

SPARKLING WINES

PROSECCO - VILLA, ITALY	40~
CHAMPAGNE BRUT - MARQUIS DE LA TOUR, FRANCE	40~
MOET & CHANDON - IMPERIAL, FRANCE	100~

WHITE WINES

- PINOT GRIGIO, CIELLO (ITALY, VENETO) 29~**
LIGHT AND CRISP WITH A BOUQUET OF FRESHLY HARVESTED APPLES AND MELON. EXCELLENT PAIRING FOR SEAFOOD, PASTA
- PINOT GRIGIO, ST. PAULS (ITALY, ALTO ADIGE) 45~**
NOT YOUR USUAL PINOT GRIGIO, TANGY AND BRIGHT, BUTTERY AROMA. EXCELLENT PAIRING FOR SEAFOOD
- CHARDONNAY, STONE CELLARS (CALIFORNIA) 30~**
SUMMER FRUIT AROMAS AND FLAVOR, APPLE, PEACH, PEAR AND LEMON. GREAT WITH APPETIZERS AND LIGHT CHEESES
- SAUVIGNON BLANC, GIESEN (NEW ZEALAND, MARLBOROUGH) 36~**
NOSE, ZESTY AND VIBRANT, TROPICAL FRUIT PALATE, GENEROUS FRUIT TO THE FORE, AND A FRESH DRY FINISH
- WHITE ZINFANDEL, SYCAMORE LANE (CALIFORNIA) 25~**
LIGHT, LIVELY BLUSH WINE, WITH FRESH BERRIES AND FRUIT FLAVORS
- RIESLING, URBAN (GERMANY, MOSEL) 38~**
HONEYSUCKLE, PEACHES, LIGHT TO MEDIUM BODY, LIVELY FINISH. GREAT WITH SHELLFISH AND CREAM SAUCES
- ROSE, LA VIE EN ROSE (SOUTH OF FRANCE) 39~**
100% NEGRETTE GRAPES, BRIGHT COLOR, FRUITY AND EXPRESSIVE, CRISPY AND SMOOTH. ENJOY WITH PASTA, FISH AND CHICKEN
- GRILLO, VITese (SICILIA, ITALY) 35~**
100% GRILLO ORGANIC GRAPES. FRESH, SUCCULENT STONEFRUIT, WITH A CITRUS BACKBONE, NUTTY AND RICH. GREAT WITH FISH FILET, CHICKEN AND PESTO SAUCE, AND GOAT CHEESE
- MOSCATO D'ASTI, LA GATTA (ITALY, BAROLO) 39~**
SPARKLING, DISTINCTIVE SCENTS OF FRESH FRUITS. GREAT WITH SHELLFISH, CHICKEN, CHEESES AND DESSERTS

RED WINES

- CHIANTI SUPER FORE, CASALINI (ITALY, TUSCANY) 30~**
RUBY RED COLOR, HINTS OF SMALL RED FRUITS, WITH SOFT TANNINS AND GOOD STRUCTURE
- CHIANTI CLASSICO RESERVA, CASALFORNO (ITALY, TUSCANY) 39~**
100% SANGIOVESE, INTENSE AND EARTHY, WITH WILD RED BERRIES AND UNDERWOOD NOTES. PAIRS WITH ROASTS, GAME AND DUCK
- MONTEPULCIANO D'ABRUZZO, VILLA (ITALY, ABRUZZO) 31~**
FRUITY AND LIGHT, RIPE STRAWBERRY, MEDIUM BODIED. PAIRS WITH POULTRY AND TOMATO-BASED FOODS
- SANGIOVESE, GHIACCIO FORTE (ITALY, TUSCANY) 37~**
MEDIUM BODIED WITH SCENTS OF VIOLET AND RED FRUIT
- CABERNET PERAINO ESTATE (LODI, CALIFORNIA) 45~**
MEDIUM TO FULL BODY, RIPE BLACKBERRY, WITH SOFT TANNINS. PAIRS WITH MEATS AND PASTA
- MERLOT, DYNAMITE (ALEXANDER VALLEY) 40~**
HINTS OF ANISE AND SPICE, CURRANT AND WILD BERRIES, FULL BODIED
- BARBERA D'ASTI, LA LUNA E I FALO (ITALY, PIEMONTE) 37~**
100% BARBERA GRAPE, INTENSE FRUITY BOUQUET, WITH HINTS OF BLACKBERRY, CHERRY AND VIOLETS. PAIRS WITH SPICY PASTA, RED MEATS AND AGED CHEESES
- SUPERTUSCAN, OPERA (ITALY, TUSCANY) 40~**
SANGIOVESE-MERLOT BLEND, AROMA OF CHERRIES, VIOLETS, RED CURRANTS. PAIRS WITH MEATS AND PASTA
- PINOT NOIR, BACKHOUSE (CALIFORNIA) 36~**
BRIGHT CHERRY, RASPBERRY AND SPICES, MEDIUM-BODIED AND PAIRS WELL WITH EVERYTHING
- MALBEC, SAN HUBERTO (ARGENTINA, MENDOZA) 37~**
INTENSE AND CONCENTRATED FIG AND PLUM, SMOKY FINISH. PAIRS WITH BEEF, SPICY DISHES AND PASTA
- CABERNET-MERLOT, DUGAL (ITALY) 40~**
80% CABERNET-20% MERLOT, THIS INTENSE RUBY RED WINE HAS A VINOUS FRAGRANCE, WITH A TASTE OF BERRIES. FULL-BODIED AND PERSISTENT FLAVOR. PAIRS WELL WITH GAME, RED MEATS AND AGED CHEESES
- NERO D'AVOLA, SICILIA (ITALY, SICILIA) 36~**
70% NERO D'AVOLA, 30% MERLOT. FULL BODY, BOLD FRUIT DRIVEN FLAVORS THAT RANGE FROM BLACK CHERRY TO PRUNE. LOW-ACIDITY. PAIRS WELL WITH HEARTY RED PASTA DISHES AND EGGPLANT PARMIGIANA
- TEMPRANILLO, TRENCALOS (SPAIN) 38~**
100% TEMPRANILLO FROM RIOJA REGION, INTENSE AROMAS OF PLUM, STRAWBERRIES, VANILLA, TOFFEE AND CHOCOLATE. TASTE IS ROUND FULL BODY AND PAIRS WELL WITH GRILLED MEATS, VEGETABLES AND APPETIZERS

CLAUDIO'S SPECIAL RESERVE

BARBARESCO, VITE COLTE (ITALY, PIEMONTE) 60~
MADE ENTIRELY OF NEBBIOLO GRAPES. AROMAS OF BLACK CHERRY AND VIOLET, COMBINED WITH SPICY NOTES TO CREATE A DISTINCT TASTE, SUPPORTED BY FIRM TANNINS AND LONG FINISH

RUCHE DI COSTAGNOLE MONFERRATO, MONTALBERA (ITALY, PIEMONTE) 59~
100% RUCHE GRAPES, IT IS THE NEWER DOCG IN PIEMONTE. INTENSE, PERSISTENT, AROMATIC, RUBY RED COLOR, FRUITY HINTS OF ROSE PETAL

VALPOLICELLA RIPASSO, REMO FARINA (ITALY, VENETO) 64~
THIS BABY AMARONE HAS A GREAT FRAGRANCE OF PRUNE AND SOUR CHERRY, WITH A LIGHT SCENT OF LEATHER. WELL BALANCED AND SMOOTH TANNINS

PINOT NOIR, GOLDENEYE BY DUCKHORNE VINEYARDS (ANDERSON VALLEY, CALIFORNIA) 140~
100% PINOT NOIR. WELL BALANCED MEDIUM WEIGHT, WITH A RICH AROMA, HINTS OF DARK CHERRIES, NUTMEG, CARAMELIZED APPLES, CINNAMON AND CLOVE

BAROLO, TERREDAVINO (ITALY, PIEMONTE) 90~
100% NEBBIOLO. BEAUTIFUL RUBY RED COLOR, NUANCES OF VIOLETS, WILD BERRIES, VANILLA, CHOCOLATE AND SPICES IN AROMA AND FLAVOR. SMOOTH AND GENTLE ON THE PALATE

BRUNELLO DI MONTALCINO, PALAZZO DESTI (ITALY, MONTALCINO) 120~
100% SANGIOVESE. HAND PICKED GRAPES, AGED IN OAK CASKS FOR 3 YEARS, AND IN BOTTLES FOR AT LEAST 2 YEARS. WELL STRUCTURED AND FULL-BODIED, INVITING FRUIT AROMAS

AMARONE DELLA VALPOLICELLA, TINAZZI (ITALY, VENETO) 100~
PRODUCED IN THE RENOWNED VALPOLICELLA CLASSICO AREA. RICH, DRY, FULL-BODIED, WITH A DEEP GARNET COLOR AND A CHERRIED FRUIT BOUQUET

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EXECUTIVE CHEF: ROBERTO MEDINA