

Spasso

ITALIAN GRILL

DINNER

APPETIZERS

FRIED CALAMARI	14 1/2
GRILLED CALAMARI	14 1/2
GRILLED OCTOPUS	17~
MUSSELS (RED OR WHITE SAUCE)	13~
LITTLE NECK CLAMS (RED OR WHITE SAUCE)	12 3/4
ESCARGOT FRENCH STYLE	14~
GAMBERETTI	12~
SAUSAGE, BROCCOLI RABE & BEANS	14 1/2
SPIEDINI DI MOZZARELLA	8~
ARANCINI	8~
ANTIPASTO	14~
TOMATO BRUSCHETTA	8~
ROASTED PEPPERS & OLIVES	10~
BURRATA	16~
EGGPLANT ROLLATINI	10~

SALADS

HOUSE SALAD	11~
CAESAR SALAD	11~
ROASTED BEET, GOAT CHEESE & ARUGULA SALAD	12~
FIG & CRANBERRY SALAD	12~

HOMEMADE PASTAS

PAPPARDELLE PORCINI - DICED CHICKEN, SUNDRIED TOMATOES, PORCINI COGNAC SAUCE 21~

FETTUCCINE SHRIMP - ROCK SHRIMP, PESTO CREAM SAUCE 20~

CAPELLINI PONZA - JUMBO SHRIMP & CRAB MEAT, LIGHT TOMATO SAUCE 28~

CRABMEAT RAVIOLI - SUNDRIED TOMATOES, PESTO CREAM SAUCE 22~

QUATTRO FORMAGGI RAVIOLI - SPINACH PASTA, FOUR CHEESE & MUSHROOM FILLING, WHITE WINE LIGHT CREAM SAUCE 18 3/4

BUCATINI ALLA SICILIANA - SWEET SAUSAGE, ONIONS, MUSHROOMS, IN A LIGHT TOMATO SAUCE 19 1/2

GNOCCHI GORGONZOLA - GORGONZOLA CREAM SAUCE 19~

SHRIMP FRADIIVOLO - JUMBO SHRIMP OVER LINGUINE, IN A SPICY CHOPPED TOMATO, WHITE WINE SAUCE 26~

LINGUINE CLAMS - RED OR WHITE WINE SAUCE 20~

ZUPPA DI PESCE - ASSORTED FRESH SEAFOOD, OVER LINGUINE, IN A RED OR WHITE WINE SAUCE 28~

GNOCCHI CON ASPARAGI - ASIAGO CHEESE, TRUFFLE OIL, ASPARAGUS, LEMON WHITE WINE CREAM SAUCE 19~

FETTUCCINE ALFREDO - BUTTER, CREAM, PARMESAN CHEESE 20~

RISOTTO CON POLLO E PESTO - DICED CHICKEN & MUSHROOMS IN A PESTO SAUCE 22~

SHORT RIB PAPPARDELLE - IN A RED WINE BRAISED SHORT RIB RAGU 24 1/2

CAPELLINI SALMONE DICED SALMON, ASPARAGUS, COGNAC PESTO CREAM SAUCE 25 3/4

BUCATINI ALL' AMATRICIANA - IN A BACON, ONION, POMODORO SAUCE 18~

PENNE SPASSO - BACON, MUSHROOMS & PEAS, PINK CREAM SAUCE 19~

*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~
BURRATA & PROSCIUTTO	16~
GARLIC FOCACCIA	8~

SIDES

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

DAILY SPECIALS

MONDAY LASAGNA 19~
TUESDAY PACCHERI & MEATBALLS 19~
WEDNESDAY PAPPARDELLE CON SCALLOPS 33~
THURSDAY STUFFED RAINBOW TROUT 30~
FRIDAY LOBSTER FRADIIVOLO 35~
SATURDAY BONE-IN RIBEYE 45~
SUNDAY RIGATONI BOLOGNESE 22~



MEATS & FISH

BRANZINO - MEDITERRANEAN SEA BASS, GARLIC LEMON WHITE WINE SAUCE, SERVED WITH STRING BEANS & POTATOES 28~

GRILLED SALMON - SUNDRIED TOMATOES & CAPERS, WHITE WINE SAUCE, SERVED WITH BROCCOLI & POTATOES 27~

GRILLED JUMBO SHRIMP - SHRIMP OVER SPINACH AND POTATOES, SERVED WITH LEMON BUTTER SAUCE 25 1/2

HAND CUT NEW YORK STRIP STEAK - WITH SAUTEED ONIONS & MUSHROOMS, SERVED WITH GRILLED VEGETABLES & POTATOES 33~

CHICKEN FONTINELLA - CHICKEN BREAST, FONTINA CHEESE, PEPPERS, AND ASPARAGUS, IN A LIGHT TOMATO SAUCE, SERVED WITH GRILLED VEGETABLES & POTATOES 24~

POLLO AGRODOLCE - CHICKEN BREAST, BALSAMIC SAUCE WITH TOASTED PINE NUTS, ONIONS, PEPPERS SERVED WITH GRILLED VEGETABLES & POTATOES 26~

CHICKEN PARMIGIANA - BREADED CHICKEN BREAST, MARINARA SAUCE, MOZZARELLA CHEESE, SERVED WITH LINGUINE 22~

EGGPLANT PARMIGIANA - BREADED EGGPLANT, MARINARA SAUCE, MOZZARELLA CHEESE, SERVED WITH LINGUINE 19~

VEAL PORCINI - VEAL MEDALLIONS, GORGONZOLA & PORCINI CREAM SAUCE, SERVED WITH GRILLED VEGETABLES & POTATOES 25~

VEAL SALTIMBOCCA - VEAL MEDALLIONS, PROSCIUTTO, MOZZARELLA CHEESE, SPINACH, DEMI GLACE SAUCE, SERVED WITH GRILLED VEGETABLES & POTATOES 25~

VEAL CRABMEAT - VEAL MEDALLIONS, CRABMEAT, SPINACH, LEMON BUTTER SAUCE, SERVED WITH GRILLED VEGETABLES & POTATOES 28~

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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