

Lunch ~ Sample Menu

Antipasti

Meatballs – Housemade spicy meatballs, red sauce, mozzarella cheese	6
Mushrooms – Sautéed wild mushrooms, grilled cheesy polenta, Parmesan, truffle oil	8
Flatbread – Parmesan, kalamata olives, rosemary	8
Artichokes – Crispy fried artichokes, Parmesan, basil aioli	9
Calamari – Flash fried, lemon aioli	9
Asiago – Oven-baked Asiago cheese, brandy, oregano, lemon, flamed tableside. Salute!	10
Chicken skewers – Grilled, sautéed mushrooms, marsala sauce	10
Gamberi – Sautéed shrimp, garlic, chilies, sherry, butter	11

Zuppa e insalata

Minestrone – Vegetables, cannellini beans, spinach, Parmesan, pesto	5/7
Mista – Mixed baby greens, tomatoes, lemon-thyme vinaigrette, goat cheese crostini	6
Caesar – Hearts of romaine, Parmesan, rustic croutons, house-made dressing	7
Caesar entrée – Your choice of grilled chicken or prawns	13/14
Seasonal salad – Mixed greens, dried cherries, candied walnuts, blue cheese crumbles red onion, balsamic vinaigrette	8
Spazzo chopped – Romaine, grilled chicken, salami, chickpeas, mozzarella, green onions, tomato, basil, red wine vinaigrette	7/15
Steak salad – Grilled with marinated, grilled vegetables, basil aioli	17

Panino *served with garlic fries*

Spazzo Burger* – Ground chuck, grilled to order, crispy pancetta, mozzarella, basil aioli	11
Portobello – Fresh mozzarella, oven-dried tomatoes, arugula, pesto mayonnaise, herb focaccia	11
Meatball Sandwich – Roasted peppers, tomato sauce, mozzarella	12
Ciabatta – Grilled chicken breast, basil aioli, Toscano salami, mozzarella, marinated peppers	12

Pizze

Four cheese – Mozzarella, Fontina, Asiago, Parmesan	14
Margherita – Oven-dried tomatoes, roasted garlic, pesto, fresh mozzarella, basil	15
Sausage – Roasted peppers, Italian sausage, Fontina cheese	15
Prosciutto – Thinly sliced prosciutto, Fontina cheese, Parmesan, arugula, extra-virgin olive oil	16
Mushroom – Seasonal mushrooms with goat cheese, Parmesan, truffle oil	16
Carne – Italian sausage, pepperoni, tomato sauce, mozzarella, Parmesan	17

Pasta e risotto

Pesto – Spaghetti, basil pesto, fresh tomato sauce, Parmesan	15
Cannelloni – Italian sausage, spinach, ricotta, tomato cream sauce	16
Spaghetti – Classic tomato sauce, housemade meatballs	17
Bolognese – Fettuccine noodles tossed in a classic meat sauce, ricotta	17
Penne Carbonara – Grilled chicken, crispy prosciutto, peas, alfredo sauce, fontina	19
Risotto – Parmesan and corn risotto, bacon wrapped prawns, roasted red pepper coulis	21
Seafood Formaggio – Rigatoni, crab, bay shrimp, Asiago, peas, chilies, alfredo sauce, bread crumb topping	20
Puttanesca – Prawns, kalamata olives, anchovy, spicy red sauce	22

Secondi

Piccata – Boneless chicken breast, fettuccine noodles, capers, lemon, butter and white wine	18
Salmon* – King salmon, grilled, saffron fergola, sautéed garlic green beans, tomato coulis	20

Presented by Chef Kristopher Evans

Looking for a place to have an event? Ask us about our new private dining area.
Available for up to 50 guests for lunch or dinner.

*Meats or fish that are undercooked to your specification may increase your risk of food borne illness.