

# Lunch ~ Sample Menu

## Antipasti

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

## Zuppa e insalata

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

## Combos

Combine these lunch favorites with your choice of minestrone, chef's soup, mista or Caesar salad

Choice of One

<b>Lasagne</b>	<b>Spazzo chopped salad</b>
<b>Meatball sliders</b>	<b>Caesar</b>

## Panino *served with garlic fries*

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

## Pizze

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

## Pasta e risotto

<b>Pesto</b> – Spaghetti, basil pesto, fresh tomato sauce, Parmesan	15
<b>Cannelloni</b> – Italian sausage, spinach, ricotta, tomato cream sauce	16
<b>Spaghetti</b> – Classic tomato sauce, housemade meatballs	17
<b>Bolognese</b> – Fettucine noodles tossed in a classic meat sauce, ricotta	17
<b>Penne Carbonara</b> – Grilled chicken, crispy prosciutto, peas, alfredo sauce, fontina	19
<b>Risotto</b> – Arborio rice, duck confit, pine nuts, blue cheese	21
<b>Puttanesca</b> – Prawns, kalamata olives, anchovy, spicy red sauce	22

## Secondi

<b>Piccata</b> – Boneless chicken breast, capers, lemon, butter and white wine	18
<b>Salmon*</b> – 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.