

# **Spasso Italian Grill**

## **~Dinner Banquet Menu ~**

*For Events from Monday through Sunday 3 p.m. – 10 p.m.*

*Starting at \$45.00 per person*

*Buffet at \$8 extra per person*

### **First Course**

**(Choose One)**

*Mixed Green Salad*

*Caesar Salad*

*Antipasto (add \$6.00 per person)*

*Grilled OR Fried Calamari (add \$8.00 per person)*

### **Second Course**

**(Choose One)**

*Penne Spasso*

*Rigatoni Puttanesca*

*Rigatoni Amatriciana*

*Penne Pomodoro*

### **Third Course**

**(Choose One  
Chicken)**

*Chicken Rollatini*

*Chicken Misto*

*Chicken Marsala*

*Chicken Parmigiana*

**(Choose One Veal)**

*Veal Scaloppini*

*Veal Porcini*

*Veal Picatta*

*Veal Saltimbocca*

**(Choose One Fish)**

*Grilled Fresh Salmon*

*Basa Scampi*

*Salmon Pizzaiola*

*Basa Francese*

### **Fourth Course**

*(served family style)*

*Dessert Sampler*

***Entrees served with vegetables and potatoes. Coffee, tea, & soda included.***

***6% sales tax and 20% gratuity added to the total bill.***

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***Visit Us At [www.spassoitaliangrill.com](http://www.spassoitaliangrill.com)***

# **Spasso Italian Grill**

## *~Dinner Banquet Menu Descriptions ~*

### ***Appetizers***

- *Mixed Greens Salad- Italian greens and red wine vinaigrette*
- *Caesar Salad- Homemade dressing and fresh romaine*
- *Cold Antipasto- Vast array of imported meats and cheeses, olives, mozzarella, fresh roasted peppers, marinated eggplant, and tomatoes.*

### ***Pasta***

- *Rigatoni Amatriciana- Homemade rigatoni in an onion, bacon, and tomato sauce.*
- *Penne Spasso- Penne with mushrooms, peas, and bacon in a pink cream sauce.*
- *Rigatoni Puttanesca- Homemade rigatoni, black olives, capers, and anchovies in a light tomato sauce.*
- *Penne Pomodoro- Homemade penne in a fresh basil tomato sauce.*

### ***Entrees***

- *Chicken Rollatini- Chicken breast rolled with mozzarella and prosciutto finished with a mushroom demi glaze.*
- *Chicken Misto- Chicken sautéed with fresh chopped tomato and asparagus topped with mozzarella.*
- *Chicken Parmigiana*
- *Chicken Marsala- Chicken sautéed in a mushroom demi glaze.*
- *Basa Francese- Egg battered filet sautéed in a lemon butter sauce.*
- *Grilled Salmon- Fresh cut salmon steak grilled and finished with a sun dried tomato, caper sauce.*
- *Roasted Salmon Pizzaiola- Oven roasted, finished in a garlic, kalamata olive pomodoro sauce.*
- *Basa Scampi- Delicate white fish sautéed in a cherry tomato white wine sauce.*
- *Veal Picatta- Medallions of tender veal sautéed with capers in a lemon wine sauce.*
- *Veal Saltimbocca- Sauteed with Marsala demi glaze topped with spinach, prosciutto and mozzarella.*
- *Veal Porcini-Sautéed in porcini mushroom & gorgonzola cream sauce.*
- *Veal Scaloppini- Sautéed with onions, mushrooms and peppers.*

### ***Dessert***

- *NY Cheesecake, Chocolate Mousse Cake, Tiramisu, Cannoli - served family style*