

# **Spasso Italian Grill**

## **~Weekend Lunch Banquet Menu ~**

*For Groups Over 25 people, Events Saturday & Sunday 12 p.m.- 2 p.m.*

*Starting at \$32.00 per person*

*Buffet at \$8 extra per person*

### **First Course**

**(Choose One)**

*Mixed Green Salad*

*Caesar Salad*

*Antipasto (add \$6.00 per person)*

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

### **Second Course**

**(Choose One)**

*Rigatoni Amatriciana*

*Penne Spasso*

*Penne Pomodoro*

*Rigatoni Putanesca*

### **Third Course**

**(Choose Any Three)**

*Chicken Misto*

*Chicken Parmigiana*

*Salmon Pizzaiola*

*Chicken Marsala*

*Basa Scampi*

*Chicken Piccata*

*Chicken Saltimbocca*

*Basa Francese*

*Chicken Rollatini*

*Grilled Fresh Salmon*

## **Popular Additions to our Weekend Lunch Banquet Menu**

*Veal entrée*

*\$4 per person*

*Dessert Sampler*

*\$4 per person*

***Entrees served with vegetables. Coffee, tea, & soda included. 6% sales tax and 20% gratuity is added to the total bill.***

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

# *Spasso Italian Grill*

## *~Weekend Lunch 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 Putanesca- 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.*
- *Chicken Saltimbocca- Chicken breast topped with prosciutto, cheese, and spinach with a demi glaze sauce*
- *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.*
- *Chicken Piccata – Chicken sautéed in lemon, garlic, white wine sauce with capers*