

Spasso Italian Grill

~Weekday Lunch Banquet Menu ~

For Events Monday to Friday 11:30 a.m. – 2:00 p.m.

Starting at \$25.00 per person

Buffet at \$8 extra per person

First Course

(Choose One)

Mixed Green Salad

Caesar Salad

Antipasto (add \$6.00 per person)

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

Second Course

(Choose Any Three Entrées)

Chicken Misto

Chicken Piccata

Chicken Marsala

Chicken Parmigiana

Chicken Saltimbocca

Chicken Rollatini

Basa Francese

Grilled Fresh Salmon

Basa Scampi

Salmon Pizaiola

Linguini Putanesca

Penne Spasso

Linguini Primavera

Fettuccini Pomodoro

Bucatini Amatriciana

Popular Additions to Weekday Lunch Menu:

- *Pasta Course* \$3
- *Veal Entree* \$4
- *Dessert Sampler* \$4

***All entrees served with grilled vegetables. Coffee, tea, & soda are included.
6% sales tax and 20% gratuity are added to the total bill.***

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Visit Us At www.spassoitaliangrill.com

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~Weekday 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.*

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 Piccata – Chicken sautéed with lemon, white garlic & capers.*
- *Chicken Marsala- Chicken sautéed in a mushroom demi glaze.*
- *Chicken Saltimbocca- Chicken breast topped with prosciutto, cheese, and spinach with a demi glace 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.*
- *Bucatini Amatriciana- Bucatini pasta in an onion, bacon, and tomato sauce.*
- *Linguini Primavera - Assortment of fresh vegetables in a light pomodoro sauce.*
- *Penne Spasso- Penne with mushrooms, peas, and bacon in a pink cream sauce.*
- *Linguini Putanesca- Black olives, capers, and anchovies in a light tomato sauce*
- *Fettuccini Pomodoro- Homemade pasta tossed with a fresh garlic, pomodoro & basil sauce*