

SPADARO

ROMAN KITCHEN

SINCE 1959

APPETIZERS

Burrata *cherry tomatoes and fresh basil*
Chicken Croquettes *Cacio e Pepe sausage*
Fresh Grilled Calamari *Chef's home-made lemon sauce*
Meatballs *parmesan or mushroom sauce*
Artichoke *steamed olive oil, mint, black pepper*
Green Eggplant *Chef's Signature Dish eggplant, pistachio sauce, asparagus, figs, mozzarella*
Sausage & Potatoes *Italian sweet sausage and baked potatoes*

SALADS

Arugula *shaved parmesan, cherry tomatoes*
House Salad *mixed greens, carrots, fennel*

PASTA

ROMAN SPECIALTIES

Cacio e Pepe
Carbonara
Amatriciana

CHEF'S SIGNATURE DISHES

Rigatoni Bolognese
Rigatoni Lamb Ragu' *chunks of lamb
with fresh home-made San Marzano
tomato sauce*
Pappardelle Wild Boar
*chunks of boar with fresh home-made
San Marzano tomato sauce*

FROM THE SEA

Linguine White Clams

ENTRÉE

Chicken Parmesan with Vodka sauce (bone in chicken)
Salmon grilled marinated with Chef's home-made lemon sauce
Rabbit Cacciatore white sauce served with black olives and marinated with olive oil salt and black pepper

ASK YOUR SERVER FOR SPADARO'S DAILY SPECIALS

SIDES

Spinach Broccoli Rabe Potatoes Asparagus

DESSERT

White Tiramisu Lemon Sorbet Tartufo Classic Tiramisu Cannoli

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of airborne illness.
Our menu items may contain wheat/gluten, milk, fish, shellfish (clams, oysters, shrimp, etc.), soy, eggs, peanuts and tree nuts.*

S P A D A R

R O M A N K I T C H E N

S I N C E 1 9 5 9

WHITE WINE

PINOT GRIGIO 13/48

Distinctly stony, mineral-driven personality. White stone fruits, slate, crushed rocks and flowers deliver a tense finish.

ARGIOLAS COSTAMOLINO VERMENTIO DI SARDEGNA 13/48

Costamolino hints at aromas of pine and mint coupled with ripe stone fruit and sweet citrus. The palate is at once vibrant and textural and finishes with lingering acidity.

MACULAN VENETO CHARDONNAY 13/48

Loaded with melon and tropical fruit, round juicy finish with plenty of body and balance.

CARUSO E MININI CATARATTO BIO SICILY 16/55

Elegant, balanced and fragrant. Gorgeous notes of lemon are complimented by distinct minerality from the large "cuti" stone soils of Marsala, Sicily.

FERZO COCOCCIOLA IGP TERRE DI CHIETI ABRUZZO 20/70

This refreshing white wine appears pale straw yellow with green highlights. Although light on the palate, it exhibits a sense of firmness emphasized by a backbone of bright acidity. Earthy aromas of dusty gravel and chalk blend with citrus blossom, lemongrass, and Bay leaf. The finish is persistent and harmonious.

FERZO PECORINO IGP TERRE CHIETI ABRUZZO 20/70

Pale yellow in color, Ferzo Pecorino has an unctuous and almost waxy texture on the palate. Aromatically, the wine recalls the mineral sensation of wet stone, honeysuckle, and hay.

TENUTA LA MARCHESA GAVI PIEMONTE 15/50

Fresh and lively with almond and dry aftertaste, in mouth you will notice the middle structure united to elegance and pleasantness, with the right acidity and good persistence in the end

SPARKLING WINE

CANTINA DI LANA PROSECCO NV 13/48

Utterly refreshing, crisp pear and apricot are layered over lively bubbles, perfect for any festive occasion.

COL MESIAN "NOVE CENTO DIECI" SPUMANTE EXTRA DRY 8/30

Fresh and zesty with pretty aromas of honey, peach and candied fruit. The mouthfeel shows a bubbly effervescence with a creamy foam breadly finish.

RED WINE

GUIDO BERTA BARBERA D'ASTI 14/45

Gorgeous, sumptuous wine packed with dark fruit, licorice, spices and French oak. The wine reveals outstanding length and a round, polished finish.

MAMETE PREVOSTINI NEBBIOLO "BOTONERO" IGT ROSSO 17/60

Bursting flavors of raspberry preserves and dried fig, with accents of spice box and dried thyme with creamy tannins.

SALCHETO VINO NOBILE DI MONTEPULCIANO 18/65

Exotic array of smoke, incense, scorched earth, iron and a beautiful out lay of black fruit. Terrific intensity and balance.

MACULAN BRENTINO CAB/MERLOT 17/60

Layering eucalyptus and pipe tobacco flavors with dried currant and black pepper notes, this is full-bodied and chewy.

GRACI ETNA ROSSO 22/80

From the Sicilian volcano with pretty berry nuances, smoke, tar and light spice. The mouthfeel is intense with polished, silky tannins.

VILLA SCHINOSA NERO DI TROIA 12/40

Rich and persistent bouquet, captivating a blend of ripe, dark fruit and spicy notes. Velvety and elegant, finishes with bold fruit the wine finishes and gentle tannins.

ANTICO FUOCO ROSSO VERONESE 10/32

Hearty juicy flavors of candied cherries, plum pie and sweet baking spices, it's a heartwarming wine perfect for lovers of full-bodied red wines.

SCHOLA SARMENTI 'CRITERIA' PRIMITIVO 15/50

Ripe, fruit-forward red from Southern Italy. Glorious overtones of raspberry ganache, smoke and vanilla.

ALTESINO ROSSO TOSCANA IGT TOSCANA 15/50

Rosso has a vibrant ruby red color and inviting aromas of ripe berries and forest fruits. Incredibly supple on the palate, with excellent body and balanced structure

ARGIOLAS COSTERA CANNONAU DI SARDEGNA DOC SARDEGNA 12/40

Costera shows the typicity of the Cannonau grape with flavors of very ripe strawberries, black cherries, herbs, and spices. The warmth and intense sunlight of southern Sardinia can be seen and felt in the wine with unexpectedly deep color and fullness on the palate. French oak barriques provide rounded tannins and flavors of vanilla.

CANTELE SALICE SALENTINO RISERVA PUGLIA 12/40

Ruby red in color with garnet streaks, this wine offers intense and complex aromas of candied fruits and spices that evolve into clean underbrush, tea and amber. Enhanced by notes of red flowers, the same aromas linger on the palate, complemented by confident but not overbearing alcohol. The tannins and fresh acidity work together to create a balanced, smooth wine.

DI MAJO NORANTE SANGIOVESE TERRE DEGLI OSCI IGT MOLISE 10/36

Bright red in color, aromas of violets and red berries complement undertones of leather and anise. On the palate, this wine is dry and mellow with smooth tannins that make for a crowd-pleasing, easy-to-drink red wine.

GIUSEPPE CORTESE NEBBIOLO LANGHE DOC PIEMONTE 18/65

Pale garnet in color, this wine offers delicately layered aromas of dried red cherries, plums, cola and sweet spice. On the palate, the wine is perfectly structured with integrated, fine-grained tannins and lively acidity, which along with its rich flavors, evolve into a sumptuously long finish.

SAN POLO RUBIO TOSCANA IGT TOSCANA 14/45

Brilliant ruby-red with purple hues, this wine has intense aromas of red cherries, violets and currants, followed by a hint of spice. Well-structured and balanced on the palate, Rubio is easy-going and versatile, but also notable for its intensity and elegance.

SAN FELICE CHIANTI CLASSICO TOSCANA 12/40

Luminous ruby red. Scents of cherry, raspberry, and sweet violets. Dry on the palate, showing subtle tannins and a fresh, crisp acidity.

DESERT WINE

LUCCHETTI VISCIOLA CHERRY WINE NV 500ML 8/30

Slightly off dry chocolate covered cherries, absolutely delicious. Lucchetti's Visciola is made from 100% cherries grown on the estate's farm.