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.*