

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.*