

APPETIZERS

Polenta Fries

Trio of house-made aioli 8

Mussels *

Fresh mussels steamed with tomato, spinach, lemon, white wine & toasted ciabatta 12

Bruschetta

Roasted tomato blend with a balsamic drizzle 9

Bacon Wrapped Scallops *

Maiden Rock Cider gastrique 12

Almond Crusted Baked Brie

Green apples & balsamic honey glaze 10

Tenderloin Tip Fondutta

Gorgonzola sauce, arugula & toasted ciabatta 14

Parmesan Flatbread

Choice of Spinach Dip or Marinara 9

Crab Cakes

Citrus dressed arugula with lemon aioli & saffron glaze 9

Olives *

*Mediterranean blend in our house marinade
Warm or Cold 6*

Wild Mushroom Risotto Fritters

Gorgonzola Sauce 7

House-Made Meatballs

Marinara & parmesan 7

SOUPS

Saffron Tomato Bisque

Cup 4

Sausage Bean Stew *

Bowl 6

Soup Of The Day

Cup 4 Bowl 6

FRESH SALADS

Add ~ Shrimp, Salmon, Tuna or Mahi 8 ~ New York Strip 8 ~ Chicken 6

Pecan Crusted Chicken

Mixed greens, red onion, dried cherries, candied pecans, mandarin oranges, avocado, gorgonzola, chopped egg & mango vinaigrette 18

Black & Blue Cobb *

New York Strip, romaine, mixed greens, gorgonzola, avocado, bacon, tomato, chopped egg & citrus herb dressing 18

Chop Chop *

Romaine, mixed greens, chicken, cured meats, grape tomatoes, assorted cheeses, olives, pine nuts & citrus herb dressing 16

Blackened Ahi Tuna Nicoise *

Romaine, mixed greens, grape tomatoes, chopped egg, olives, fingerling potatoes, cucumbers, capers & tarragon vinaigrette 18

Poached Pear Chicken *

Mixed greens, red wine poached pears, red onion, candied pecans, dried cherries, goat cheese & balsamic vinaigrette 16

Spasso House *

Romaine, mixed greens, kalamata olives, cucumbers, pepperoncini's, red onion, grape tomatoes, feta & Mediterranean vinaigrette 10

Field Greens *

Mixed greens, apples, gorgonzola & balsamic vinaigrette 7

Caesar

Romaine, homemade croutons, parmesan & creamy Caesar dressing 6

Wedge *

Iceberg lettuce, bacon, tomatoes, onion, balsamic glaze & creamy gorgonzola dressing 10

Roasted Beet *

Mixed greens, golden beets, quinoa, fennel, toasted almonds, goat cheese & tarragon vinaigrette 10

BURGERS

Served with French Fries, Sweet Potato Fries, Caesar Salad or Greens Salad ~ Truffle Fries for \$1

Gorgonzola Burger

Topped with a gorgonzola crust, lettuce, tomato & onion 12

Bacon & White Cheddar Burger

Topped with apple-wood smoked bacon, white cheddar, lettuce, tomato & onion 13

Salmon Burger

Topped with arugula, tomato, onion & lemon aioli 14

** Indicates our Gluten-Free Items*

~Gratuity of 18% may be added to parties of 8 or more~

WOOD FIRED PIZZAS

Tuscan Pollo

Grilled chicken, spinach, fontina cheese & tomato sauce 13

Bella

Roasted red pepper, tomato, fontina cheese, fresh asparagus & pesto cream topped with baby arugula 13

Margherita

Grape tomatoes, fresh mozzarella & basil 12

Muffuletta Pizza

Genoa Salami, Italian sausage, marinated olive blend, fresh mozzarella & tomato sauce 14

Mushroom Brie

Oyster mushrooms, brie & truffle oil topped with baby arugula 15

Meatsa

Pepperoni, Italian sausage, Genoa salami, fresh mozzarella & tomato sauce 16

~ Build Your Own Pizza \$10 ~

Sauces: San Marzano Tomato Sauce, Pesto Cream & Alfredo
Oils: Garlic Oil & Olive Oil

Cheeses \$1: Brie, Feta & Goat Cheese

Proteins \$2: Pepperoni, Italian Sausage, Genoa Salami, Prosciutto, Prime Rib, Chicken & Shrimp

Toppings \$.50: Mushroom, Onion, Tomato, Spinach, Asparagus, Olive Blend, Roasted Red Pepper, Green Pepper, Pineapple, Jalapeño, Pepperoncini, Arugula & Basil

Gluten Free Crust Available For \$2

PASTAS

Three Meat Lasagna

Layered with Bolognese, mozzarella, parmesan, & herbed ricotta 20

Penne Bolognese

Rustic meat sauce with a touch of cream & parmesan 18

Spaghetti & Meatballs

Marinara & parmesan 16

Chicken Parmagiana

Breaded chicken breast, fettuccini, marinara & mozzarella, served with parmesan cream sauce 18

Vodka Sausage Ravioli

Cheese stuffed ravioli, grilled mild sausage, spicy vodka sauce & parmesan 18

Grilled Chicken Alfredo

Grilled chicken breast, spinach & fettuccini tossed with our house-made alfredo sauce 18

Spaghetti di Mare

Shrimp, scallops, crab, arugula, pine nuts, roasted red peppers & lobster cream sauce 24

Vegetarian Lasagna*

Eggplant, zucchini, summer squash & tomato, layered with pesto, mascarpone & fontina cheese 20

Carbonara

Black peppered bacon, tarragon liaison, fresh herbs & parmesan 18

Pesto Penne

Roasted mushrooms, red peppers, tomato & burrata mozzarella 18

HOUSE SPECIALTIES

Salmon *

Quinoa & almond crusted salmon with saffron risotto and a roasted red pepper sauce 26

Walleye

Pine nut crusted with roasted fingerling potatoes, roasted brussels sprouts & preserved lemon beurre blanc
Also available broiled *

Spiendino *

Grilled lobster tail, jumbo shrimp & sea scallops on a bed of spaghetti vegetables with a red pepper nage 30

Mahi Mahi *

Cannellini beans, roasted red peppers & pickled onions 26

Grilled Chicken & Wild Mushroom Risotto *

Grilled chicken breast served on wild mushroom risotto with our sherry cream sauce 18

Gnocchi

Potato & herb gnocchi, roasted mushrooms, brussels sprouts, pork belly lardons, green onions & mushroom cream sauce 24

Braised Short Rib *

Roasted fingerling potatoes & pan sauce 24

SIGNATURE STEAKS

8oz Filet Mignon * 28

12oz New York Strip * 26

Prime Rib *

~Available only on Friday & Saturday~
12oz 24 16oz 28

All steaks are served with fontina mashed potatoes *

Gorgonzola Crust, Sautéed Mushrooms or Béarnaise \$2

SPASSO SIGNATURE SIDES \$5

Roasted Brussels Sprouts, Bacon & Onion *

Sautéed or Creamed Spinach *

Roasted Fingerling Potatoes *

Asparagus *

Saffron Risotto *

Mushroom Risotto *

Fontina Mashed Potatoes *

Truffle Fries