

Antipasti

FRIED CALAMARI & ZUCCHINI \$9.49

lightly fried to crisp golden brown, spicy marinara sauce

SWEET WATER SHRIMP \$12.00

wrapped in prosciutto, lemon, sun-dried tomato sauce, sautéed spinach, portobello mushrooms

CRAB CAKES \$12.00

lump crabmeat with baby green salad, spicy remoulade

SPINACH & ARTICHOKE DIP \$7.99

creamy fondue-style dip with artichoke hearts, spinach, parmesan & mozzarella

ANTIPASTO \$9.59

cured meats, grilled vegetables & cheeses

GRILLED CALAMARI \$8.99

tender calamari over balsamic greens, chili oil

ASSORTED BRUSCHETTA \$6.99

caramelized eggplant & goat cheese
diced tomatoes, olive oil & basil

SESAME SEARED AHI TUNA \$10.99

seared lightly, soy citrus sauce

BEEF CARPACCIO \$9.59

shaved parmesan, honey mustard dressing, crispy capers

FRESH CLAMS SPICY ITALIAN SAUSAGE \$9.59

house made sausage, clams, garlic, herbs,
fresh tomatoes & ciabatta crostini

CHEF'S SOUP DEL GIORNO \$6.59

chef emilio's creation

CHOPPED SALAD \$7.99

romaine, avocado, corn, tomato, crispy bacon, russian dressing

CAESAR SALAD \$6.59/ half \$4.99

garlic croutons & shaved parmesan

GIARDINO SALAD \$6.59/ half \$4.99

mixed greens, shaved fennel, fresh tomato, balsamic dressing

MOZZARELLA CAPRESE \$7.99

vine-ripened tomatoes, basil, virgin olive oil & fresh mozzarella

SPINACH SALAD \$7.49/ half order \$5.59

pears, crumbled gorgonzola, crispy prosciutto chips,
candied walnuts, balsamic dressing

Main

OSSO BUCO \$34.99

slowly braised 24oz. veal shank with fettuccini

BREAST OF CHICKEN INVOLTINI \$18.99

portobello mushrooms, spinach, fontina, rosemary potatoes,
lemon basil sauce

VEAL MARSALA \$24.99

wild mushrooms sautéed, marsala wine, potato cannelloni,
sautéed spinach

CHICKEN PARMIGIANO \$16.99

marinara, mozzarella, parmesan, penne pomodoro

SALMON WITH FRESH ASPARAGUS \$22.99

grilled salmon, corn & potato risotto & asparagus

PAN-SEARED HALIBUT \$26.99

shrimp, capers, grape tomatoes, lemon butter sauce,
basil mashed potatoes & sautéed spinach

LOBSTER & SHRIMP FRA DIAVOLO \$39.99

spicy tomato sauce over home made spaghetti

CIOPPINO \$28.99

mix of fresh shrimp, tuna, halibut, salmon,
clams & calamari in a light saffron tomato broth

Low Carb Alternative

substitute pasta with spaghetti squash
(spaghetti squash has only 10 grams of carbohydrates)

Spiedini's Private Dining Room is available for Specialty Parties

The Steak House Selections

16 oz. GRILLED RIBEYE STEAK \$28.59

rosemary potatoes, onion rings & grilled asparagus

LAMB CHOPS \$27.99

three lamb chops, garlic mashed potatoes & grilled asparagus

8 oz. FILET MIGNON \$29.99

rosemary potatoes, onion rings & grilled asparagus

TAGLIATA OF BEEF \$22.59

grilled sliced steak, sautéed spinach, portobello mushroom &
garlic mashed potatoes

Pasta

FUSILLI WITH LOBSTER \$25.99 NEW

fresh house made fusilli pasta, sun-dried tomatoes, peas,
cremini mushroom and lobster saffron broth

FETTUCCINI WITH GARLIC CHICKEN \$18.99

asparagus, sun-dried tomatoes, roasted garlic cream sauce

SHRIMP SCAMPI & LINGUINE \$21.99

large shrimp sautéed with garlic, touch of lemon, finished
with white wine & butter

LINGUINE & CLAMS \$18.99

garlic, white wine, fresh tomatoes & chili flakes

LOBSTER RISOTTO \$22.99

arborio rice, sherry, lobster & asparagus

CAPELLINI POMODORO \$16.99

angel hair, fresh tomato, basil, garlic & olive oil

Hand Crafted Pastas

LOBSTER RAVIOLI \$19.99

lobster filling, a touch of cognac & lobster sauce

HOUSE MADE POTATO GNOCCHI "SORRENTO" \$18.99

tomato sauce, basil & fresh mozzarella

ROASTED CHICKEN & SPINACH RAVIOLI \$17.99

chicken, fresh ricotta, spinach & parmesan cheese in a
light pinot grigio sauce, tear drop tomatoes & fresh herbs

SPAGHETTI ALLA CHITARA \$17.99

sweet italian sausage, eggplant, basil, tomato sauce & parmesan

LASAGNA - HAND CRAFTED \$16.99

sweet italian sausage, bolognese, fontina, béchamel & parmesan

Spiedini Spit Roaster

HERB ROASTED CHICKEN \$16.99

half chicken with herbs & lemon, tuscan braised cabbage,
garlic mashed potatoes

ROASTED DUCKLING \$19.99

spice rubbed, caramelized orange sauce, tuscan braised cabbage, garlic
mashed potatoes

ROASTED PORK NEW YORK \$19.99

crusted with garlic & fennel, tuscan braised cabbage,
garlic mashed potatoes, horseradish apple chutney

SPIEDINI COMBINATION \$18.99

chicken & roasted pork, tuscan braised cabbage,
garlic mashed potatoes

Add Ons and Sides

goat cheese \$2.59

three grilled shrimp \$6.99

sautéed fresh spinach \$3.99

garlic parmesan fries \$4.99

grilled chicken \$5.49

lobster tail \$27.99

grilled asparagus \$5.99

creamed spinach \$3.99

An 18% gratuity is applied to parties of 6 or more