

ANTIPASTI

ANTIPASTO SPACCARELLI'S

signature assorted antipasto

ANTIPASTO CALDO

baked clams, shrimp & eggplant rollatine

BURRATA CON SPECK

creamy mozzarella, speck, arugula & endive

PROSCIUTTO E MELONE

prosciutto di parma & fresh melon

CLAMS OREGANATO

baked clams with breadcrumbs, garlic & herbs

ZUPPA DI COZZE

mussels in tomato, white wine & garlic

SHRIMP ARRABBIATA

sautéed in olive oil, garlic & red pepper flakes

ZUCCHINI FRITTI

dipped in egg, breadcrumbs & fried

INSALATE

MISTA

house salad, mixed greens, sliced tomato

CAESAR

romaine, croutons, shaved parmigiano

TRE COLORI

arugula, radicchio, endive

CAPRESE

homemade fresh mozzarella, tomato, basil, olive oil

GRELLER

mixed greens, arugula, gorgonzola, roasted peppers

ROBIN

arugula, radicchio, parmigiano, onions, roasted peppers

(Add Grilled Chicken \$9, Add Grilled Shrimp \$10)

LE ZUPPE

PASTA E FAGIOLI

ditalini pasta & beans

SPINACI & PASTINA

spinach & pastina in broth

PASTA

GNOCCHI POMODORO BASILICO

homemade gnocchi with tomato & basil

PACCHERI AL'AMATRICIANA

guanciale, san marzano tomato & basil

PAPPARDELLE BOLOGNESE

homemade long flat pasta in meat sauce

CHITARRA AL POMODORO

homemade chitarra, tomato & basil

PENNE ALLA VODKA

prosciutto, creamy vodka sauce

SPAGHETTI CARBONARA

light cream sauce with egg & pancetta

CHEESE RAVIOLI

cheese ravioli in tomato sauce

LINGUINE WHITE CLAM

white clam sauce, garlic & herbs

POLLO

POLLO SCARPARELLO

chicken sautéed in garlic & wine in a brown sauce

POLLO CIF & CAF

vinegar & cherry peppers, sausage, in olive oil & garlic

POLLO CAPRICCIOSA

mushrooms, peas, mozzarella in wine sauce

POLLO FRANCESE

dipped in egg, sautéed in lemon & white wine

POLLO PARMIGIANA

breaded, melted mozzarella & tomato sauce

IL VITELLO

VEAL PICCATA

sautéed with butter, lemon & white wine

VEAL SORRENTINA

layer of eggplant, melted mozzarella in a brown sauce

VEAL PARMIGIANA

breaded, melted mozzarella & tomato sauce

VEAL SALTIMBOCCA

prosciutto & wine sauce over a bed of spinach

VEAL AI FUNGHI PORCINI

sautéed with cognac, porcini mushrooms in cream sauce

VEAL CHOP CAPRESE

breaded & topped with arugula, tomato & mozzarella

COSTOLETTA ALLA MILANESE

breaded veal chop

DALLA GRIGLIA

DUCK A L'ORANGE

roasted, served in classic orange sauce

BISTECCA ALLA GRIGLIA

cut of N.Y. strip steak

PESCE

BRANZINO AL FORNO

mediterranean seabass with lemon, capers, white wine

FILET OF SOLE OREGANATO

breadcrumbs, herbs, butter & white wine

SALMON AI CARCIOFINI

baby artichoke, sun-dried tomato, lemon & white wine

SHRIMP FRANCESE

dipped in egg, sautéed in lemon, white wine

SHRIMP OREGANATO

breadcrumbs, herbs, butter, white wine over a bed of rice

SHRIMP FRA DIAVOLO

sautéed in a spicy marinara sauce

CALAMARI MARINARA

sautéed in a mild marinara sauce

ZUPPA DI PESCE VASTESE

mixed seafood in tomato, garlic, parsley & white wine

CONTORNI

SPINACH OR BROCCOLI AGLIO E OLIO

BROCCOLI DI RABE