



SPIAGGETTA

HANDMADE PASTA, FRESH FISH, WARM ITALIAN HOSPITALITY

APPETIZERS

ROMAN SUPPLI'

Classic Roman street food of crispy risotto balls, filled with meat sauce & mozzarella, marinara sauce 12

PEAR SALAD

Red local pears, arugula salad, blue cheese white wine vinaigrette 15

EGGPLANT ROLATINI

Pan fried eggplants rolled and filled with ricotta and mozzarella oven baked. Topped with Marinara sauce 12

OCTOPUS

Grilled Spanish octopus over cannellini beans puree basil pesto, balsamic onions 16

HOUSEMADE MEATBALLS

Made on the premises Baked meatballs topped with fresh mozzarella, pesto and bechamel in Marinara sauce 13

CRISPY CALAMARI

Fried crispy served with spicy marinara sauce 15

GREEN SALAD

Blend of organic greens, seasonal tomatoes red onions, red radishes, homemade white wine vinaigrette 11

ROMANA

Romaine hearts topped with crostini crispy pancetta & cherry tomatoes housemade creamy Parmigiano dressing 13

OUR PASTA

CACIO & PEPE

Handmade fettuccine Roman style sauce of black pepper & pecorino 26

PASTA AL FORNO

Baked rigatoni with aurora sauce, mozzarella and toasted bread crumbs 28

PAPALINA

Handmade fettuccine tossed in "aurora" creamy sauce with crispy prosciutto, white onions and peas 26

PESTO

Spaghetti basil creamy pesto, crispy pancetta, shaved Asiago cheese 28

RAPINI

From the Puglia region "the booth of Italy". Orecchiette pasta with broccoli rabe & spicy sausages with garlic, olive oil and pecorino 27

NORCINA

Handmade fettuccine, mushrooms and sweet sausage, Parmigiano, light cream sauce, Truffle oil 29

GNOCCHI

Handmade potato dumplings, our mother's signature dish, served in slow roasted classic Bolognese sauce 24

ENTREES

SALMON

Atlantic salmon grilled over fresh herbs risotto cake with sauteed spinach in a lemon vinaigrette sauce with pine nuts 29

FLOUNDER

Baked, "Piccata" style lemon chardonnay sauce toasted panko bread over lentils 29

GRILLED SHRIMP

Served over arborio rice with zucchini & pancetta 32

VEAL ADRIATICA

Veal scaloppine with Gulf shrimp & crab meat in a Prosecco wine sauce with fresh garden herbs and grape tomatoes served with seasonal vegetables and potatoes 36

CHICKEN OR VEAL PARMIGIANA

Pan fried cutlet topped with fresh mozzarella side pasta marinara 26 / 29

CHICKEN OR VEAL MARSALA

Sauteed with Marsala wine and crimini mushrooms side of pasta marinara 26 / 29

MAIALINO ITALIANO

Panko breaded Duroc pork loin Milanese style topped with Broccoli Rabe, and Provolone white wine sauce, side of pasta marinara 28