


SPIEDINI™

MINESTRE

Minestrone
(fresh vegetable soup with toasted country bread) 3.50

Zuppa di Fave e Ceci
(lima and garbanzo beans, chicken broth, pancetta) 3.25

ANTIPASTI

Insalata "Spiedini"
(red leaf lettuce, endive, mushrooms, celery, gruyere; lemon vinaigrette) 3.95

G. Caravaggio
(thinly sliced raw beef rolled with celery and grana cheese; truffle oil, lemon) 5.95

Spiedini di Tortelli
(skewered pasta filled with zucchini, ricotta, prosciutto cotto, spinach; fresh tomato sauce) 5.25

Insalata alla Raschera
(radicchio, mache, frisse, Napa goat cheese, roasted walnuts; balsamic vinaigrette) 5.95

Insalata Mista
(radicchio, arugula, watercress, endive, leeks, fennel when in season, tomato; vinaigrette) 5.50

Vitello Tonnato
(thin slices of spit-roasted veal; tuna sauce, extra virgin olive oil, capers, lemon) 5.95

Rotolino di Formaggi
(mozzarella and gorgonzola rolled with roasted peppers, pistachios; crostini with olives) 5.75

Antipasto di Parma
(tomato, fresh mozzarella, basil, prosciutto-wrapped grissini, grilled eggplant) 6.50

FOCACCIA,

Focaccia alla Marcello
(thin layers of pizza dough, stracchino cheese, sun-dried tomatoes, basil) 6.95

PIZZA &

Pizza Semplice
(tomato, fresh mozzarella, basil) 6.50

CALZONE

Pizza alle Quattro Stagioni
(fresh tomato sauce, mozzarella, prosciutto cotto, wild mushrooms, fresh artichoke) 8.95

Pizza alla Salsiccia
(homemade sausage, tomato, onions, mozzarella) 7.95

Pizza ai Gamberi
(prawns, pancetta, tomato, mozzarella, frisse, garlic, hot peppers) 9.75

Pizza ai Carciofini in Bianco
(fresh artichoke, ricotta, mozzarella, sage, extra virgin olive oil—no tomato) 8.75

Pizza alla Soppresata
(large pepperoni, fresh tomato sauce, mozzarella, radicchio) 6.95

Calzone alla Panzapiena
(stuffed with Italian greens and cheeses, prosciutto) 9.75

Calzone alla Salsiccia
(stuffed with homemade sausage, ricotta, fontina, arugula, sun-dried tomatoes) 9.95

PASTA

Conchiglie al Pomodoro
(pasta shells, fresh tomato sauce, olives, basil) 6.95

Trenette al Salmone Affumicato
(thin flat noodles with fresh dill, smoked salmon, shallots, creme fraiche, vodka) 9.50

Pappardelle alla Papalina
(wide noodles, prosciutto, peas, cream, parmesan, basil) 7.95

Fettuccine alla Boscaiola
(flat noodles, porcini mushrooms, fresh tomato sauce, pancetta) 8.50

Gnocchi al Sugo di Gallina
(potato pillows, roasted chicken, fresh tomato sauce, mascarpone, sage) 8.50

Capellini alla Rughetta
(angel hair pasta, arugula, garlic, sun-dried tomatoes, hot peppers) 8.75

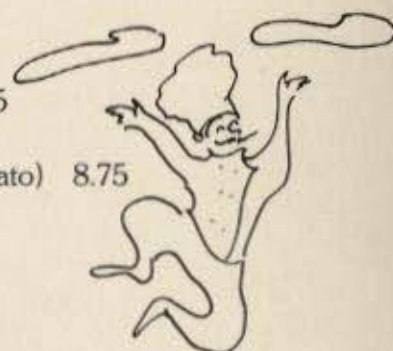
Rotelle alla Pescatora
(pasta wheels, fresh seafood, capers, olives, tomato, hot peppers) 8.75

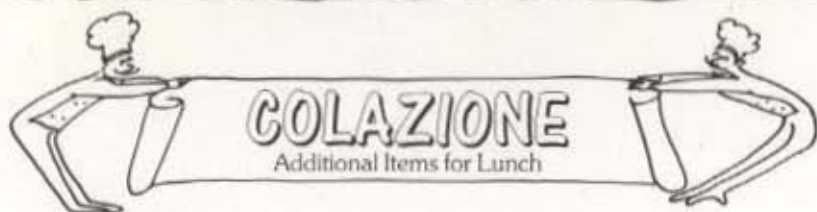
Vermicelli alle Vongole
(thin spaghetti, fresh clams, fresh tomato sauce) 8.95

Agnolotti d'Anitra e Funghi
(hat-shaped pasta filled with duck; wild mushrooms, cream, parmesan) 11.50

Ravioli di Gamberi
(ravioli filled with shrimp; tomato, blanched garlic, basil) 10.50

Capellini Vegetali
(angel hair pasta, fresh vegetables, vegetable stock—no oil or butter) 7.75





INSALATE

Insalata di Pollo

(chicken breast, butter lettuce, cucumber, tomato, oregano; red wine vinaigrette) 6.75

Insalata alla Augusto

(an updated Caesar salad) 5.75

PANINI

Panino alla Scampagnata

(cold breaded veal cutlet, tomato, mustard-mayonnaise, lettuce, our own bread) 5.50

Panino al Prosciutto Cotto

(Italian ham, mozzarella, tomato, extra virgin olive oil, our own bread) 5.95

PIZZA

Al Cotechino e Spinaci

(cotechino sausage, mozzarella, fresh spinach, fresh tomato sauce, hard boiled egg) 7.75

PASTA

Fettuccine al Radicchio

(flat noodles, radicchio, cream, butter, parmesan) 7.95

RISOTTO

Risotto del Giorno

(Italian rice — selection changes daily) A.Q.

SPIEDINI

Spiedini del Giorno

(skewer of the day) A.Q.

PESCE

Salmone con Verdure

(charcoal-grilled fresh salmon fillet, wilted greens, tomato) 9.50

Guazzetto di Cozze e Vongole

(clams, mussels, tomato, garlic, hot peppers — served with pizzetta) 8.25

SPIEDINI

Spiedini di Pollo

(skewered chicken marinated in olive oil, lemon, rosemary) 9.95

Spiedini di Gamberi

(skewered prawns marinated in olive oil, lemon, basil) 11.95

Spiedini di Maiale

(skewered pork tenderloin marinated in olive oil, garlic, sage) 10.50

SPIEDO

Specialità dallo Spiedo

(daily selection of meats and fowl off the rotisserie) A.Q.

GRIGLIA

Pesce del Giorno

(fresh fish — selection changes daily) A.Q.

Paillard di Pollo

(pounded double chicken breast, olive oil, lemon) 9.75

Braciole d'Agnello

(Sonoma loin lamb chops, rosemary, mint, garlic) 15.50

Bistecca di Manzo

(dry-aged New York steak, rosemary, sage) 15.75

Nodino di Vitello alle Erbe

(large veal chop, thyme) 16.50

DOLCI

Gelati Assortiti

(variety of Italian ice creams) 3.50

Nuvola di Cioccolata

(flourless chocolate and macadamia nut cake; chocolate sauce, whipped cream) 4.25

Budino Diplomatico

(vanilla custard, caramelized sugar) 3.95

Torta di Mele

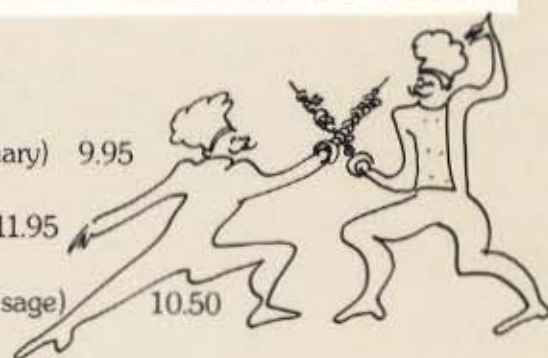
(apple tart with walnuts in brown butter pastry) 3.95

Tiramisú

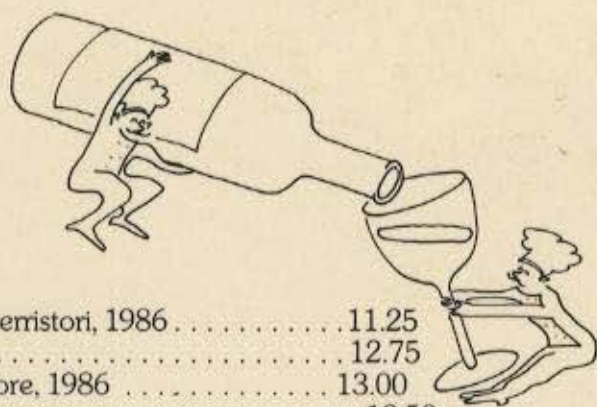
(espresso-soaked ladyfingers, mascarpone, cocoa; chocolate sauce) 4.25

Bomba alla Nocciola

(white chocolate ice cream, espresso, hazelnut liqueur, whipped cream) 4.50



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LISTA DEI VINI

BIANCHI

ITALIANI

Vernaccia di San Gimignano, Conti Serristori, 1986	11.25
Pinot Grigio, Kettmeir, 1986	12.75
Cinqueterre, Agricoltura di Riomaggiore, 1986	13.00
Orvieto Classico, Antinori, 1985	13.50
Montecarlo Bianco, Fattoria del Teso, 1985	14.50
Soave, Pieropan, 1985	14.75
Corvo Bianco, Salaparuta, 1986	15.00
Cortese Di Gavi, Marchesi di Barolo, 1986	16.00
Chardonnay, Bortoluzzi, 1986	21.50
Vintage Tunina, Jermann, 1985	37.00

CALIFORNIANI

Chardonnay, Winemaster's Selection, 1986	11.75
Chenin Blanc, Chappellet, 1984	13.00
Johannisberg Riesling, Joseph Phelps, 1986	14.25
Sauvignon Blanc, Honig, 1985	14.75
Sauvignon Blanc, Sterling, 1986	15.25
Chardonnay, Chateau St. Jean, 1985	17.00
Chardonnay, Wente, Reserve, 1985	18.50
Chardonnay, Sonoma Cutrer, Russian River Ranches, 1985	19.00
Chardonnay, Raymond, 1986	19.50
Chardonnay, Edna Valley, 1986	21.00
Chardonnay, Acacia, Carneros, 1986	28.00

ROSSI

ITALIANI

Chianti, Villa Claudia, Riserva, 1982	13.25
Dolcetto d'Alba, Marcarini, 1985	13.75
Borgoalto, Monsecco, 1984	14.50
Inferno, Valtellina Superiore, 1982	16.00
Carmignano, Artimino, 1981	18.50
Amarone, Recioto Valpolicella, Cesari, 1978	19.00
Gattinara, Villa Claudia, 1979	19.25
Barolo, Ceretto Zonchera, 1982	24.00
Taurasi, Mastroberardino, 1981	28.00
Chianti, Monsanto "Il Poggio," Riserva, 1979	29.00
Brunello di Montalcino, La Chiesa di S. Restituta, 1981	37.00
Barolo, Pio Cesare, Riserva, 1979	39.00
Rubesco, Lungarotti, Riserva, 1975	43.00
Tignanello, Antinori, 1982	59.00
Barbaresco, Gaja, 1982	68.00

CALIFORNIANI

Cabernet Sauvignon, Winemaster's Selection, 1984	11.75
Pinot Noir, Trefethen, 1984	14.50
Zinfandel, Ridge, York Creek, 1983	17.25
Cabernet Sauvignon, Freemark Abbey, 1982	19.50
Merlot, St. Francis, 1984	19.75
Petite Syrah, Stags' Leap, 1983	19.75
Cabernet Sauvignon, Silverado, 1984	21.00
Cabernet Sauvignon, Jordan, 1983	32.00
Cabernet Sauvignon, Clos Du Bois, Briarcrest, 1983	38.00

SPUMANTI

Brut, Winemaster's Selection, 1985	19.75
Brut, Domaine Chandon	23.00
Blanc de Blancs, Schramsberg, 1984	27.50
Brut, Ferrari, 1981	39.00
Brut, Veuve Clicquot, 1982	55.00

In order to offer you the best wines possible, we may occasionally substitute one vintage for another.

Direttore - John Cone
Chef di Cucina - Anthony Gulisano

State and local taxes will be added to all food and beverages served in the dining room. Sorry, no personal checks.
For the comfort of all, you are kindly requested to smoke cigars or pipes only in the bar. Thank You.
Selected items can be boxed to take home; consult your server. © 1986 Spiedini Ristorante 1287





Gelati Assortiti

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Budino Diplomatico

(vanilla custard, caramelized sugar) 3.95

Torta di Mele

(apple tart with walnuts in brown butter pastry) 3.95

Tiramisú

(espresso-soaked ladyfingers, mascarpone,
cocoa; chocolate sauce) 4.25

Bomba alla Nocciola

(white chocolate ice cream, espresso,
hazelnut liqueur, whipped cream) 4.50

In addition to dessert wines, spirits and cordials, we offer a selection of regular and decaffeinated coffees including espresso, cappuccino and latte.

1287

SPIEDINI