

SPAGGI'S

WHITE WINE

	Glass
PINOT GRIGIO, MONTRESOR, ITALY <i>Pale yellow in color with a characteristic fragrance reminiscence of apple blossoms, with a full aromatic taste that finishes balanced and smooth.</i>	8
CHARDONNAY, COASTAL VINES, SONOMA <i>Nice straw color with a hint of green apples, melon & honey. On the palate, melon and citrus are present as the wine finishes smooth and crisp.</i>	8
CHARDONNAY, DOMAINE NAPA, NAPA VALLEY <i>Full body, with rich fruit flavors, layered textures with characters of pear, nectarine, honey and vanilla, followed with a long buttery finish.</i>	10.50
SAUVIGNON BLANC, TERRA ROBLES <i>Bright straw color welcomes fresh aromatics of crisp green apple, pineapple and lively green grass. Refreshingly dry and medium-bodied with a balanced crisp acidity.</i>	8
RIESLING, SPATLESE, PIESPORTER <i>Fresh and fruity with pleasant sweetness, enjoy with light foods or just on it's own</i>	10
WHITE ZINFANDEL, BERINGER, NAPA VALLEY <i>Fresh red berry, citrus and melon aromas and flavors are rounded out with subtle hints of nutmeg and clove. The wine is appealing to anyone looking for an uncomplicated wine to accompany a meal.</i>	6.50

RED WINE

CHIANTI, MELINI "BORGHI D' ELSA", ITALY <i>Aromas abound with bouquets of fruit and spice, with hints of ripe cherry, red currant and oak characteristics followed by a smooth and delicate finish.</i>	7.25
PINOT NOIR, COASTAL VINES, SONOMA <i>A beautiful light red wine filled with a bouquet of fruit and a touch of vanilla, with hints of cherries and blackberries make this wine enjoyable and refreshing & will have you going back for another glass</i>	9
MERLOT, RED DIAMOND, WASHINGTON <i>Classic Washington Merlot blended in with small amounts of Cabernet Sauvignon and Cabernet Franc for structure and stability. The fruit is rounded out with lush tannins and crisp acidity.</i>	8
CABERNET SAUVIGNON, CARMENET RESERVE, SONOMA <i>In traditional Bordeaux style, full bodied with a rich ruby color with bouquets of cherry and vanilla, featuring flavors of luscious plum and currants provide for a clean smooth finish.</i>	10
CABERNET SAUVIGNON, DOMAINE NAPA, NAPA VALLEY <i>Subtle nuances of oak and vanilla serve a backdrop for the wine's forward fruit flavors with it's full body, smooth tannins and a lengthy finish.</i>	14
ZINFANDEL, ROSENBLUM "CUVEE XXVII", CALIFORNIA <i>Lovely, bright jammy cherry and raspberry fruit with hints of black pepper and spice are the main focus of this wine. This very friendly, drinkable, zesty, Zinfandel goes well with pasta, poultry and Italian foods.</i>	7
SYRAH, BELL CELLARS, NAPA VALLEY <i>A rich well balanced softer style wine with a deep ruby color with spicy, peppery fruit aromas with a rich, luscious mouth feel and soft elegant tannins.</i>	13.50

AN EXTENSIVE WINE LIST IS AVAILABLE UPON REQUEST

BEER

IMPORTED 5.00 Corona Guinness Heineken Peroni Stella Artois Newcastle
DOMESTIC 4.00 Budweiser Bud Light Bud Light Lime Coors Light Shock Top

SIGNATURE COCKTAILS 8.00

Appletini Blue Raspberry Martini Cosmopolitan Cranberry Martini Dirty Martini Margarita
Mango Martini Pomegranate Margarita Screwdriver Straight up Tequila Sunrise

SOFT DRINKS 2.75

Coke Diet Coke Sprite Lemonade Passion Fruit Iced Tea

BOTTLED WATER 5.75

Pellegrino Voss Sparkling Voss Still

COFFEE & ESPRESSO

Cappuccino 5.50 Latte 5.50 Single Espresso 3.75
Double Espresso 5.00 Regular & Decaffeinated Coffee 2.75

HOT TAZO TEA 3.75

Awake Refresh Earl Grey Organic Chai Lemon Mate Zen

ANTIPASTO

ANTIPASTO ITALIANO	12.00
<i>An assortment of salami, prosciutto, mortadella, Provolone and fresh Mozzarella with grilled vegetables and roasted peppers</i>	
CALAMARI FRITTI	10.00
<i>Fried calamari with marinara sauce and fresh lemon</i>	
ASIAGO POTATOES	7.75
<i>Steamed baby new potatoes, hollowed and filled with Italian Asiago cheese and chopped baby chives, then baked golden brown</i>	

ZUPPE

<i>Choice of two soups prepared fresh daily</i>	5.00
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INSALATA

INSALATA DELLA ANA	10.00
<i>Mixed baby greens and romaine with crumbled feta cheese, caramelized pecans, diced mango and fresh raspberries, tossed in a combined raspberry vinaigrette and ranch house dressing</i>	
INSALATA MISTA	5.75
<i>Garden fresh lettuces and vegetables</i>	
GOLDY LEWIS COBB SALAD	9.50
<i>Chopped iceberg lettuce with Black Forest ham, chicken, bacon, crumbled bleu cheese, tomato, and chopped egg, in our house ranch dressing</i>	
CHINESE CHICKEN SALAD	10.50
<i>Chopped romaine lettuce with chicken breast, cashews, dried cranberries, sliced granny smith apples and diced mango, tossed in a sesame, ginger and orange dressing & topped with won-tons</i>	
INSALATA DI CESARE	8.00
<i>Hearts of romaine with Caesar dressing and Parmesan cheese</i>	
HEIRLOOM TOMATO AND ORGANIC BEET SALAD	8.00
<i>Slices of Heirloom tomatoes, organic beets, basil, fresh Mozzarella & Goat Cheese topped with fresh spring mix lettuce and drizzled with balsamic vinaigrette</i>	
ADD CHICKEN BREAST 4.25 ADD 3 SHRIMP 8.25	

POLLO

All entrées served with vegetable and potato

PETTO DI POLLO CON ASPARAGI & CARCIOFI	14.50
<i>Chicken breast with white wine, artichokes and asparagus</i>	
PETTO DI POLLO FIORENTINO	15.00
<i>Chicken breast topped with spinach, prosciutto and Mozzarella cheese in a garlic and shallot white wine sauce</i>	
PETTO DI POLLO CON MARSAIA	14.25
<i>Chicken breast with garlic, shallots and sautéed mushrooms in a Marsala wine sauce</i>	
PETTO AL POLLO PARMIGIANO	14.75
<i>Breaded chicken breast topped with fresh tomato basil sauce & mozzarella cheese</i>	
GRILLED CHICKEN PANINI	15.50
<i>Grilled chicken and eggplant with sautéed mushrooms, arugula, sliced tomato, and Swiss cheese. Rubbed with pesto. Served with iceberg wedge salad</i>	

REGIONI DEL MONDO

ASIA 14.00 NORTH AMERICA 15.00 SOUTH AMERICA 16.00 EUROPE 17.00

*Authentic selections from regions of the world prepared daily, with your choice of soup or salad.
Ask your server.*

HEART HEALTHY

Two healthy dishes named after our local hospitals

SAN ANTONIO	15.50
<i>Grilled chicken breast with a caramelized onion, mushroom and sun-dried tomato sauce. Served with grilled vegetables</i>	
POMONA VALLEY	16.00
<i>Oven-baked halibut with fresh basil and tomato. Served with grilled vegetables</i>	

CARNE

All entrées served with vegetable and potato

VITELLO TOSCANO	17.00
<i>Veal medallions sautéed with garlic and shallots, layered with spinach, prosciutto and Fontina cheese, in a white wine lemon sauce</i>	
MEDAGLIONI DI ARISTA	14.75
<i>Pork tenderloin grilled with onions, in a rosemary and sage red wine sauce</i>	

DEL MARE

All entrées served with vegetable and potato

SAIMONE DELLA CASA	16.00
<i>Salmon poached in a white wine vegetable broth, sautéed with shallots and served with a delicate lemon sauce</i>	
SAND DABS	14.50
<i>Filets of sand dabs lightly floured and sautéed with garlic, shallots, capers and Italian parsley in a light butter sauce</i>	
SCAMPI GRIGLIA	16.00
<i>Butterflied breaded shrimp broiled with a lemon caper sauce, complemented by linguine in a pesto Pomodoro</i>	
CIOPPINO	19.00
<i>Slipper lobster tail, scallops, shrimp, calamari and a selection of fresh fish in a light and tangy saffron tomato broth with white wine</i>	

PASTA

SPAGHETTINI BOLOGNESE <i>Thin round pasta in a rich tomato meat sauce</i>	12.00
FETTUCCINE ALFREDO <i>Flat noodles with a garlic and mushroom white wine cream sauce with tender peas</i>	11.50
LINGUINE PESTO POMODORO <i>Thin pasta with fresh pesto sauce of puréed basil, imported Parmesan and Pecorino cheese, toasted pine nuts, extra-virgin olive oil and a touch of cream, topped with fresh tomato basil sauce</i>	11.25
SPAGHETTINI AL SPAGGI'S <i>Thin round pasta with extra-virgin olive oil and garlic in a fresh tomato basil sauce</i>	10.25
RIGATONI RIPIENI & GRATINATI <i>Short pasta tubes stuffed with veal, spinach and Parmesan cheese in a tomato cream sauce</i>	13.25
PENNE DALLE VIGNE DI FILIPPI <i>Pasta tubes with garlic, extra-virgin olive oil, shallots, artichokes, sun-dried tomatoes, and asparagus in a delicate white wine cream sauce</i>	11.75
RAVIOLI DI ARAGOSTA <i>Lobster-filled ravioli with ricotta cheese and Italian parsley, shallots and garlic in a refreshing Champagne lemon cream sauce</i>	17.00
LINGUINE VONGOLE <i>Thin noodles with clams, garlic and extra-virgin olive oil in your choice of a white wine sauce or red tomato sauce</i>	15.00
SPAGHETTINI AL FRUTTI DI MARE <i>Thin round pasta sautéed with garlic and extra-virgin olive oil, with clams, New Zealand mussels, shrimp, scallops, calamari, and a slipper lobster tail, in a light tomato sauce</i>	17.00
FETTUCCINE PRIMAVERA <i>Flat noodles with seasonal fresh vegetables, sautéed with garlic and shallots, in a delicate white wine cream sauce</i>	12.00
LASAGNA DI CARNE <i>Layered pasta with Mozzarella, ricotta and Parmesan cheese in a tomato meat cream sauce</i>	14.00

DOLCE

DESSERT <i>Your server will present our dessert selections</i>	8.00
CHOCOLATE SOUFFLÉ <i>Warm chocolate souffle topped with tahitian vanilla ice cream, garnished with fresh raspberries and caramelized pecans. served with a hot chocolate port sauce</i>	15.00

SPAGGI'S

LUNCH HOURS: MONDAY-FRIDAY FROM 11:00 A.M.-2:30 P.M.

DINNER HOURS: OPEN NIGHTLY AT 5:00 P.M.

WWW.SPAGGIS.COM

SPAGGI'S OFFERS INTERNATIONAL FOODS AND IS AVAILABLE FOR PRIVATE PARTIES AND CATERING