

## Five - Star Menu

### Elite Menu

#### Salad

##### Della Casa

Lettuce, Peppers, Mushrooms, Radicchio & Tomatoes with Mozzarella Cheese

\$7.00

#### Entrees

##### Bisteca Umbria

New York Steak served in a cognac, cracked pepper, and Mustard cream sauce

\$35.00

##### Salmon Gran Marnier

Salmon with an Apricot Brandy Gran Marnier Glaze

\$26.50

##### Pollo Mostarda

Chicken Breast topped with Prosciutto and Swiss cheese, in a Champagne and Cognac Mustard Cream Sauce

\$20.75

##### Vitello Toscano

Veal medallions sautéed with garlic and shallots, layered with spinach, prosciutto and Fontina cheese, in a white wine lemon sauce

\$21.75

#### Dessert

Italian Rum Cake \$8.00

Carrot Cake \$8.00

Tiramisu \$8.00

Vanilla Ice Cream \$8.00

Topped with fresh strawberries

#### Appetizers

##### Ravioli Porcini

(2 per person)

\$9.50 per person

#### Salad

##### Heirloom Tomato and Organic beet Salad

Slices of Heirloom tomatoes, organic beets, basil, fresh Mozzarella & Goat Cheese topped with fresh spring mix lettuce and drizzled with balsamic vinaigrette

\$8.00

##### Insalata di Spinaci

Spinach leaves tossed in a warm, caramelized balsamic vinaigrette, thin slices of parmesan, pancetta and tomatoes

\$9.00

##### Insalata di Wedge

Wedge of Iceberg Lettuce with crumbles of bleu cheese. Topped with bleu cheese dressing

\$8.00

#### Entrees

##### Halibut Alla Picatta

Broiled halibut topped with a garlic white wine lemon caper sauce

\$27.00

##### Scampi Limone

Large shrimp sautéed with garlic, Italian Parsley and lemon juice in a white wine butter sauce

\$23.00

##### Prime Dry Aged Rib-Eye

Served with a Chianti Red Wine Sauce on the side

\$39.00

##### Pollo Fiorentino

Topped with spinach, prosciutto and mozzarella cheese in a garlic and white wine sauce

\$19.75

##### Risotto Frutti Di Mare

Saffron Risotto served with mussels, clams, calamari, baby lobster tail, shrimp, scallops & salmon in a delicate tomato sauce

\$21.75

#### Dessert

Red Velvet Cake \$8.00

Tiramisu \$8.00

Italian Rum Cake \$8.00

Crème Brulee \$8.00

### Chef's Menu

#### Appetizers

##### Antipasto Fantastico Platters

\$16.00 per person

#### Salad

##### Insalata di Ana \$8.00

Or

##### Soup du Jour \$5.75

Or

##### Combination of Soup and Salad \$13.00

#### Entrees

##### Salmon Gran Marnier

Salmon with an Apricot Brandy Gran Marnier Glaze

\$26.50

##### Chilean Sea bass

Topped with Porcini mushrooms, caramelized Maui Onions in a Red Wine Balsamic reduction sauce

\$37.00

##### Filetto di Manzo

Filet Mignon served with a side of Brandy and Rosemary Demi Glaze

\$37.50

##### Pollo Doro

Sautéed with garlic, shallots, extra-virgin olive oil, and sliced mushrooms in a wine sauce with shrimp and avocado

\$21.75

##### New York Pizzaioli

New York Steak served with A side of fresh tomato basil sauce

\$35.00

#### Dessert

Spaggi's Torte \$8.00

Chocolate Soufflé \$15.00

Italian Rum Cake \$8.00

**Beverages and Wine are not included**

**Corkage is a maximum of 4 bottles**

\* Favored by Chef Henry

## *The Glamorous Menu*

### 1<sup>st</sup> Course

Tortellini Pesto Pomodoro  
\$9.50 per person

### 2<sup>nd</sup> Course

Half Hearts of Romaine Salad  
With 2 Shrimps  
And  
Soup du Jour  
\$14.75

### 3<sup>rd</sup> Course

Choice of:

Filet Mignon and Lobster  
8 oz Steak served with a port reduction sauce and  
An 8 oz Main Lobster Tail  
\$59.00

### Barramundi

Australian White Fish served with Canadian Bay Shrimp in a  
lemon white wine reduction over a bed of saffron risotto with  
vegetables  
\$28.00

### Filetto di Manzo Con Scampi Champagne

Filet Mignon topped with spinach and Gorgonzola cheese  
In a Brandy and Rosemary Demi Glaze  
With Large Shrimp sautéed with garlic and shallots, served  
with a delicate Champagne mushroom cream sauce  
\$45.00

### Pollo Rosanna

Chicken Breast rolled and stuffed with Mascarpone Cheese,  
eggplant, and porcini mushrooms in a Champagne cream  
sauce  
\$22.00

### Veal Osso Buco

Braised veal shank with carrots, celery, onions, rosemary and  
sage in a wine reduction sauce. Served on your choice of  
fettuccine tossed in white truffle oil with peas, or saffron risotto  
\$33.00

### Dessert

Red Velvet Cake	\$8.00
Spaggi's Torte	\$8.00
Italian Rum Cake	\$8.00
Chocolate Soufflé	\$15.00

## *Chef's Room*

\$100 Deposit  
Minimum 15 guests  
Maximum 20 guests

## *Maranda Room*

\$100 Deposit  
Minimum 25 guests  
Maximum 30 guests

## *Both Rooms*

\$200 Deposit  
Minimum 40 guests  
Maximum 50 guests

**\$40.00 Room Charge**

Preplanned Menu, Deposit and Signed Contract  
are required before any Room is booked.

**Any questions or concerns  
Regarding Private Rooms,  
Please contact  
Ana Gonzalez  
(909) 223 - 7985**

1651 W. Foothill Blvd.

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# SPAGGI'S

**Lunch Hours:** Monday- Friday from 11:00 A.M.-2:30 P.M.

**Dinner Hours:** Open Nightly at 5:00 P.M.

**Spaggi's offers International Foods and is Available for  
Private Parties and Catering**



## Private Room

# DINNER MENU OPTIONS