



Top left: An 18-ounce prime ribeye steak is perfectly charred to medium rare doneness. **Left center:** Watermelon Salad is on the summer menu. **Lower left:** Australian barramundi includes a succulent jumbo shrimp. **Lower right:** Olive oil cake is one of several dessert options.



rosemary and sage in a wine reduction sauce, served on your choice of saffron risotto or fettuccine tossed in white truffle oil with pe

Another classic is the Risotto Frutti Di Mare: saffron risotto served with mussels, clams, calamari, baby lobster tail, shrimp, scallops and salmon in a delicate tomato sauce.

Recently a reader asked where he could get great Beef Wellington in the region. Spaggi's is it. Henry's version consists of filet mignon topped with exotic mushrooms, and Dungeness crab cakes wrapped in a puff pastry with a red wine reduction sauce served on the side.

Poultry fans also have choices. Try the Pollo Rosano which features chicken breast rolled and stuffed with mascarpone cheese, eggplant, and porcini mushrooms, in a Champagne cream sauce.

Finish with the scrumptious olive oil cake with Earl Grey tea-infused lavender gelato, caramel and raspberry coulis, and a lemon and lavender flavored whipped cream

Of course, the Italian specialties shine. They include Wagyu beef ravioli with black truffles cioppino; and sea bass topped with sun-dried tomatoes, porcini mushrooms and caramelized Maui onions in a red wine and balsamic reduction. But I'll leave that subject for another time.

Snapshot: Spaggi's, 1651 W. Foothill Blvd., Upland; (909) 579-0497, spaggis.com. Open for lunch Tues.–Fri. 11 a.m. to 2:30 p.m.; dinner Tues.–Sat. 5 p.m. to 10 p.m.

