

SPAGGI'S

EVENT CENTER

BREAKFAST

YOGURT PARFAIT 14.00

PLAIN GREEK YOGURT, FRESH BERRIES,
GRANOLA, HONEY DRIZZLE

AVOCADO TOAST 14.00

MULTI GRAIN BREAD, AVOCADO, BALSAMIC
DRIZZLE, POMEGRANATE SEEDS, TOASTED
PUMPKIN SEEDS

GRAND MARNIER 18.00
FRENCH TOAST

WHIPPED CREAM AND MAPLE SYRUP

BUTTERMILK PANCAKES 16.00

BUTTER AND MAPLE SYRUP

TWO EGGS ANY STYLE 14.00

BREAKFAST POTATOES, BACON OR
SAUSAGE PATTY

HANGER STEAK & EGGS 26.00

BREAKFAST POTATOES

BREAKFAST BURRITO 14.50

SCRAMBLED EGGS, POTATOES, CHEESE,
SIDE OF SALSA

FRITTATA 16.00

SEASONED JULIENNED VEGETABLES WITH
EGGS, SERVED WITH BREAKFAST POTATOES

OMELETS 18.00

CHOICE OF SPINACH, TOMATOES, ONION,
ROASTED PEPPERS, HAM, BACON,
CHEDDAR OR SWISS CHEESE. SERVED
WITH BREAKFAST POTATOES

ALL EGGS FROM CHINO VALLEY RANCHERS
FARM FRESH ORGANIC AND PASTURE RAISED

SIDES & ADD ON

SEASONAL FRUIT 4.50

SLICED TOMATOES 3.00

AVOCADO 3.50

SAUSAGE PATTY 6.00

BACON 6.00

BREAKFAST POTATOES 5.50

1 PANCAKE 4.75

1 SLICE FRENCH TOAST 7.00

1 EGG - ANY STYLE 4.00

TOAST 4.00

MULTI GRAIN OR SOURDOUGH

MORNING LIBATIONS

MIMOSA 14.00

SPARKING BRUT WITH ORANGE JUICE

PEACH BELLINI 14.00

PROSECCO WITH PEACH PUREE

BLOODY MARY 14.00

VODKA PAIRED WITH SPAGGI'S HOUSE
MADE BLOODY MARY MIX

MORNING MARGARITA 14.00

SILVER TEQUILA, ORGANIC MARGARITA
MIX, GRAPEFRUIT AND ORANGE JUICE

COFFEE & KAHLUA 12.00

DRINKS

JUICE 5.00

ORANGE, APPLE, CRANBERRY

WATERS 7.50

PELLEGRINO, AGUA PANNA

COFFEE 4.00

REGULAR, DECAF

TEA 4.75

SELECTION OF ARTISAN TEAS

ALL PARTIES OF 10 OR MORE WILL HAVE A 20% GRATUITY ADDED
MAXIMUM OF FOUR SPLIT CHECKS PER PARTY
(PLEASE ALLOW ADDITIONAL TIME TO PROCESS MORE THAN ONE
CHECK)

CONSUMING RAW OR UNDERCOOKED MEATS SUCH AS RARE OR MEDIUM BEEF, RARE
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
ALL OF OUR MEATS ARE HUMANLY RAISED, FREE OF HORMONES OR ANTIBIOTICS

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LUNCH

SHARE PLATES

MESQUITE CHICKEN 14.00
QUESADILLAS
SERVED WITH GUACAMOLE

FRESH BURRATA 18.00
SLICED YELLOW PEACHES, SLICED
STRAWBERRIES, BASIL, DRIZZLED WITH
EXTRA VIRGIN OLIVE OIL, SERVED WITH 4
PIECES OF TOASTED FRENCH BREAD

BRUSCHETTA 12.00
FINELY DICED TOMATO, ONION,
CUCUMBER, OLIVES, BASIL AND EXTRA
VIRGIN OLIVE OIL, SERVED WITH 4 PIECES
OF TOASTED FRENCH BREAD

SALADS

INSALATA DELLA ANA 14.00
HEART OF ROMAINE, SPRING MIX, FETA
CHEESE, DICED MANGOS, RASPBERRIES,
CARAMELIZED PECANS, RASPBERRY RANCH
VINAIGRETTE

THE WEDGE 13.00
ICEBERG, SLICED AVOCADO, CRUMBLLED
BACON, AGED BLUE CHEESE, BLUE CHEESE
BALSAMIC VINAIGRETTE

ARUGULA SALAD 14.00
SLICED STRAWBERRIES, ROASTED
PISTACHIOS, MEYERS LEMON VINAIGRETTE

TUSCAN KALE & SHAVED
FENNEL SALAD 16.00
DICED RED AND GOLD BEETS, GOAT
CHEESE, POPPYSEED VINAIGRETTE

ALL EGGS FROM CHINO VALLEY RANCHERS
FARM FRESH ORGANIC AND PASTURE RAISED

ADD ON

CHICKEN BREAST 7.00
SLICED HANGER STEAK 20.00
SCOTTISH SALMON 18.00
3 GULF SHRIMP 14.00

PASTA

SPAGHETTINI BOLOGNESE 19.00
CLASSIC TOMATO MEAT SAUCE

LINGUINI & CLAMS 22.00
GARLIC, OLIVE OIL, WHITE WINE SAUCE

RIGATONI FRESH 18.00
TOMATO BASIL

TORTELLINI CONTADINA 23.00
CHEESE FILLED TORTELLINI, GROUND
ITALIAN SAUSAGE, CARAMELIZED ONIONS,
SHITAKE MUSHROOMS, PEAS, DELICATE
CHAMPAGNE CREAM SAUCE WITH A
TOUCH OF PAPRIKA

RAVIOLI ARAGOSTA 23.00
LOBSTER AND SHRIMP RAVIOLI AND
HERBS LEMON CHAMPAGNE CREAM SAUCE

GLUTEN FREE PASTA + 2.00
AVAILABLE SUBSTITUTE

MAINS

POLLO PARMESAN 24.00
BREADED CHICKEN BREAST, FRESH TOMATO
BASIL SAUCE, PARMESAN AND MOZZARELLA
CHEESE, SERVED WITH VEGETABLES OF THE
DAY

SCOTTISH SALMON 26.00
BROILED, SERVED WITH A GRAND
MARNIER APRICOT REDUCTION, AND
VEGETABLE OF THE DAY

ALL PARTIES OF 10 OR MORE WILL HAVE A 20% GRATUITY ADDED
MAXIMUM OF FOUR SPLIT CHECKS PER PARTY
(PLEASE ALLOW ADDITIONAL TIME TO PROCESS MORE THAN ONE
CHECK)

CONSUMING RAW OR UNDERCOOKED MEATS SUCH AS RARE OR MEDIUM BEEF, RARE
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
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LUNCH

MAINS - CONTINUED

8OZ. HANGER STEAK 26.00
COOKED TO YOUR LIKING, SERVED WITH
VEGETABLES OF THE DAY

BURGERS

GRILLED USDA PRIME 20.00
BEEF BURGER
AMERICAN CHEESE, GRILLED ONION,
LETTUCE, TOMATO, ON A TOASTED
POTATO BUN
CHOICE OF FRENCH FRIES OR MIXED GREEN
SALAD

GRILLED GROUND 19.00
CHICKEN BURGER
PROVOLONE CHEESE, SLICED AVOCADO,
ARUGULA, TOMATOES, ON A TOASTED
POTATO BUN
CHOICE OF FRENCH FRIES OR MIXED
GREEN SALAD

SANDWICHES

GRILLED CHICKEN BREAST 18.00
TOMATO, LETTUCE, MAYO, BACON, ON
WHOLE WHEAT BUN
CHOICE OF FRENCH FRIES OR MIXED GREEN
SALAD

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ALL EGGS FROM CHINO VALLEY RANCHERS
FARM FRESH ORGANIC AND PASTURE RAISED

SANDWICHES - CONT.

MORTADELLA SANDWICH 20.00
THINLY SLICED MORTADELLA, LETTUCE,
TOMATO, PROVOLONE CHEESE, WHIPPED
LEMON RICOTTA, ON TOASTED FRENCH
BREAD
CHOICE OF FRENCH FRIES OR MIXED GREEN
SALAD

SUBSTITUTIONS

1/2 ORDER 9.00
SPAGHETTINI BOLOGNESE
CLASSIC TOMATO MEAT SAUCE

1/2 ORDER 9.00
SPAGHETTINI GARLIC
OLIVE OIL

1/2 ORDER SPAGHETTINI 9.00
POMODORO
FRESH TOMATO BASIL SAUCE

SIDES

SIDE SALAD 7.00
SPRING MIX, ROMAINE, RED ONION,
ROASTED PEPPERS, ITALIAN DRESSING

FRENCH FRIES 7.00
THINLY SLICED

VEGETABLES 7.00
LIGHTLY SEASONED

FRENCH BREAD 4.00
4 SLICES

DESSERT

DESSERT OF THE DAY 12.00 -18.00
TO BE RECITED BY YOUR SERVER

CONSUMING RAW OR UNDERCOOKED MEATS SUCH AS RARE OR
MEDIUM BEEF, RARE POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU
HAVE CERTAIN MEDICAL CONDITIONS
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ANTIBIOTICS



EVENT CENTER

WHITE WINE

COASTAL VINES, 11.00 CHARDONNAY (CALIFORNIA)

ON THE MEDIUM-DRY SIDE, WITH HINTS OF HONEY AND VANILLA ON THE NOSE AND PEAR AND TOASTY OAK AT THE FINISH

STEPHEN VINCENT, 14.00 CHARDONNAY (CA. NORTH COAST)

AROMAS OF GREEN APLES, CITRUS FRUITS AND MANGO WITH PRETTY TOAST AND CEDAR NOTES. BRIGHT FLAVORS OF APPLE, TROPICAL FRUITS, WITH HINTS OF CARAMEL AND COCONUT. A FIRM AND ACID BACKBONE SUPPORTS THE FLAVORS WELL INTO THE LENGTHY FINISH

SANTA CAROLINA, 11.00 SAUVIGNON BLANC (CHILE)

A TROPICAL EXAMPLE OF A FRESH AND CRISP CHILEAN SAUVIGNON BLANC. ITS SMOOTH ACIDITY DOESN'T STOP UNTIL YOU RECOGNIZE ORANGE BLOSSOM MEMORIES

BIVIO, 12.00 PINOT GRIGIO (ITALY)

A PLEASANT, FRUITY WINE WITH NOTES OF PEAR AND APRICOT AND FLORAL HINTS. FRESH, HARMONIOUS AND WELCOMING BALANCED

SABLES D'AZUR, 12.00 ROSE (PROVENCE, FRANCE)

NOTES OF RED CURRANT AND SWEET CLEMENTINE GRAPEFRUIT. CRISPY AND FRESH MOUTH WITH A GOOD BALANCE AND SWEET FINISH

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FARM FRESH ORGANIC AND PASTURE RAISED

WHITE WINE - CONT.

RANCHO SISQUOC, 12.50 RIESLING (SANTA BARBARA)

FULL BODIED, FILLED WITH LUSH HONEY, PEARS, AND TEA LEAF. THE FINISH HAS A HINT OF ACIDITY THAT TINGLES THE PALATE

ROBERT EYMAEL, 16.00 RIESLING (MONCHOF, GERMANY)

GROWN ON VARIOUS TYPES OF SLATE IN THE TOP VINEYARD SITE OF URZIGER WURZGARTEN, THE WINE DISPLAYS SPICY PEACH ELEMENTS, WITH BEAUTIFUL ELEGANCE IN THE FRUITY ATTACK AND RICH MINERALOGY ON THE PALATE, PACKED FULL OF FLAVOR YET LIGHT AND REFRESHING

RED WINE

COASTAL VINES, PINOT 11.00 NOIR(CALIFORNIA)

FLAVORS OF CHERRIES, BLACKBERRIES AND SUBTLE HINTS OF OAK MAKE THIS WINE REFRESHING AND ENJOYABLE

BALLETTO, PINOT NOIR 16.50 (RUSSIAN RIVER VALLEY)

IN THE MOUTH, BRAMBLY FRUIT AROMAS REAPPEAR AND ARE SURROUNDED BY A PERFECT VISCOSITY THAT HAS PLENTY OF WEIGHT

BROADSIDE, MERLOT 12.50 (PASO ROBLES)

RICH AROMAS OF ROPE BLACK CHERRY ACCENTUATED BY HINTS OF CEDAR. ON THE PALATE, RICH FLAVORS MICRO THE AROMAS AND ARE COMPLEMENTED BY SOFT, SILKY TANNINS ON THE FINISH

CARMENET, CABERNET 14.00 SAUVIGNON (CALIFORNIA)

A COMPLEX BOUQUET OF BERRIES WITH HINTS OF CHOCOLATE. THE PALATE ROUND OUT WITH SPICE AND VANILLA AND ENDS WITH A SMOOTH, LINGERING FINISH

CONSUMING RAW OR UNDERCOOKED MEATS SUCH AS RARE OR MEDIUM BEEF, RARE POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
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RED WINE - CONT.

HARASZTHY, ZINFANDEL 14.00
(AMADOR COUNTY)

ON THE PALATE, RICH FRUIT FLAVORS AND A CRISP ACIDITY ARE FOLLOWED BY A SERENE MID-PALATE SOFTNESS, WITH A LUSH FINISH

BELL, 16.50
SYRAH (SIERRA FOOTHILLS)

MOCHA, FRUITCAKE, RIPE DARK PLUM AND SWEET OAK. DARK, BAKED FRUIT APPEALING FILLS THE PALATE WITH A RICH, DENSE TEXTURE.

DE LA COSTA, 14.00
RED SANGRIA, (PASO ROBLES)

A RED SANGRIA MORE INTENSELY FLAVORED WITH CHERRY AND BERRY FLAVORS FINISHING WITH A DASH OF CITRUS AND SWEETNESS

FILUS, 14.50
MALBEC, (ARGENTINA)

A PLEASANT, FRUITY WINE WITH NOTES OF PEAR AND APRICOT AND FLORAL HINTS. FRESH, HARMONIOUS AND WELCOMING BALANCED

PASQUA, 12.00
CHIANTI CLASSICO,
(ITALY)

VIVACIOUS RUBY RED COLOR. FRUITY FRAGRANCE, HINTS OF VIOLET, CHERRY AND WILD RED BERRIES. BODIED, DRY AND TRADITIONAL

ALL EGGS FROM CHINO VALLEY RANCHERS FARM FRESH ORGANIC AND PASTURE RAISED

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CHAMPAGNE & SPARKLING WINE

BRUT, EXTRA DRY 12.50
JFJ WINERY (CALIFORNIA)

MINGLES FLAVORS OF APPLES, LIMES, PEARS, AND A BIT OF NUTTY CHARACTER WITH A CLEAN AND BALANCED FINISH

PROSECCO, 14.00
PASQUA (ITALY)

PLEASANT AND FRUITY NOSE WITH GOOD INTENSITY. FRESH FLAVOR, AND TO THE PALATE IS PLEASANT AND HARMONIOUS

PROSECCO ROSE, 14.00
PASQUA (ITALY)

PLEASANT AND FRUITY NOSE WITH GOOD INTENSITY. FRESH FLAVOR, AND TO THE PALATE IS PLEASANT AND HARMONIOUS

BEER

IMPORTED VARIETIES 7.00

PACIFICO, PERONI, STELLA ARTOIS, NEWCASTLE, GUINNESS

DOMESTIC VARIETIES 6.00

COORS LIGHT, SHOCK TOP

SIGNATURE CRAFT BEERS 12.00

CRAFT BEERS FROM LOCAL BREWERIES . ASK YOUR SERVERS

NON-ALCOHOLIC BEVERAGES

SOFT DRINKS 4.75

COKE - DIET COKE- SPRITE- LEMONADE- BLACKBERRY JASMIN ICE TEA

JUICE 5.00

ORANGE, APPLE, CRANBERRY

WATERS 9.00

PELLEGRINO, AGUA PANNA

COFFEE 4.85

REGULAR, DECAF

TEA 4.75

SELECTION OF ARTISAN TEAS

SPAGGI'S

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BOTTLES

ITALIAN RED WINE

CHIANTI, RUFFINO IL 96.00
DUCALE (TUSCANY)

THE TASTE IS WELL BALANCED, WITH A RICH FRUITY CORE AND SWEET, YET FRAGRANT TANNINS ELEGANT NOTES OF NUTMEG LAYER OF WIND CHERRIES AND PLUMS MUSICAL

PASQUA AMARONE DELLA 124.00
VALPOLICELLA (ITALY)

FRAGRANCES OF CURRENTS, BLACKBERRIES AND SWEET ALMONDS ON THE NOSE WITH NOTES OF VANILLA, WARM AND RICH WITH POLISHED, SILKY TANNINS AND A LONG FINISH

CHIANTI CLASSICO PEPPOLI, 64.00
ANTINORI

THIS IS A CHIANTI CLASSICO MADE FROM SANGIOVESE GRAPES WITH A SMALL ADDITION OF MERLOT AND SYRAH, WHICH GIVE STRONG AND TYPICAL AROMA, STRUCTURE AND MATURE TANNINS

CABERNET SAUVIGNON

KUNDE ESTATE (SONOMA) 62.00

JORDAN (ALEXANDER 108.00
VALLEY)

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PINOT NOIR

BALLETTO 68.00
(RUSSIAN RIVER VALLEY)

COASTAL VINES, 44.00
PINOT NOIR(CALIFORNIA)

CHAMPAGNE & SPARKLING WINES

SEGURA VIUDAS "HEREDAD 62.00
RESERVE" (SPAIN)

SPARKLING WINE, 46.00
MUMM BRUT, NAPA PRESTIGE

THIS CLASSIC NAPA SPARKLING IS CLEAN FRUIT FLAVORS, WELL BALANCED, RICHLY TEXTURED. SUBTLE FINISH

SIGNATURE COCKTAILS

MIMOSA 14.00
SPARKING BRUT WITH ORANGE JUICE

PEACH BELLINI 14.00
PROSECCO WITH PEACH PUREE

BLOODY MARY 14.00
VODKA PAIRED WITH SPAGGI'S HOUSE MADE BLOODY MARY MIX

MORNING MARGARITA 14.00
SILVER TEQUILA, ORGANIC MARGARITA MIX, GRAPEFRUIT AND ORANGE JUICE

COFFEE & KAHLUA 12.00