

ANTIPASTI

CALAMARI FRITTO MISTO 9.50
fried to a crisp golden brown with zucchini,
spicy marinara sauce

CRAB CAKES 12
spicy remoulade

TUSCAN HUMMUS 7
grilled pita chips, spiced olives

GRILLED CALAMARI 9
spiced chili oil

BEEF CARPACCIO 10
capers, mustard aioli,
parmigiano reggiano cheese

CLAMS & SPICY ITALIAN SAUSAGE 10
fresh herbs, garlic, ciabatta crostini

SWEET WATER SHRIMP 12
wrapped in prosciutto, sun-dried tomato sauce

ZUPPA DEL GIORNO 7
chef's select soup of the day

INSALATE

SIGNATURE CHOPPED SALAD 8.5
romaine, avocado, corn, tomato, crispy bacon,
russian dressing

CAESAR SALAD 8/HALF 5
garlic croutons & parmesan

GIARDINO SALAD 8/HALF 5
seasonal greens, fresh tomato,
balsamic dressing

MOZZARELLA CAPRESE 9
vine-ripened tomatoes, basil, virgin olive oil &
fresh mozzarella

SPINACH SALAD 8.5/HALF 6
pears, crumbled gorgonzola, candied walnuts,
crispy prosciutto chips, balsamic dressing

EGGPLANT STACK 9
crisp layers of eggplant, vine-ripened tomato,
fresh mozzarella

CONTORNI | SIDES

GOAT CHEESE 3

GRILLED ASPARAGUS 6

SAUTEED VEGETABLES 3

GARLIC MASHED POTATOES 3

GARLIC PARMESAN FRIES 5

CREAMED SPINACH 5

SAUTEED FRESH SPINACH 4

THREE GRILLED SHRIMP 7

GRILLED CHICKEN 6

LOBSTER TAIL 28

PASTA & RISOTTI

FUSILLI WITH LOBSTER 26
sun-dried tomatoes, peas,
cremini mushrooms & lobster rose sauce

FETTUCINI GARLIC CHICKEN 19
asparagus, sun-dried tomatoes,
roasted garlic cream sauce

SHRIMP SCAMPI & LINGUINE 23
sautéed with garlic, touch of lemon,
finished with white wine & butter

LINGUINE & FRESH CLAMS 20
garlic, white wine, fresh tomatoes &
chili flakes

CAPELLINI POMODORO 17
angel hair, fresh tomato, basil,
garlic & olive oil
with goat cheese add 3

LOBSTER RISOTTO 26
arborio rice, sherry, lobster & asparagus

PORCINI RISOTTO 22
imported porcini & cremini mushrooms &
truffle oil



HAND CRAFTED PASTA

LOBSTER RAVIOLI 20
a touch of cognac & lobster sauce

SHORT RIB RAVIOLI 20
creamy marjoram sauce & veal truffle glaze

SPAGHETTI ALLA CHITARA 19
sweet italian sausage, eggplant, basil,
tomato sauce & parmesan

LASAGNA BOLOGNESE AL FORNO 17
authentic bolognese meat sauce & parmesan

STRAW & HAY –TUSCAN FAVORITE 19
spinach and egg tagliolini sautéed with garlic,
peas, prosciutto & parmesan alfredo cream

RICOTTA SPINACH GNOCCHI 22
tomato sauce, crispy eggplant croutons,
pecorino cheese

Spiedini's Private Dining Room
is available for Specialty Parties

Spiedini has monthly wine dinners
please ask your server for details

18% gratuity applies to parties of 6 or more

FROM THE BROILER

16 OZ. GRILLED RIBEYE STEAK 30
roasted potatoes, onion rings &
grilled asparagus

8 OZ. FILET MIGNON 32
roasted potatoes, onion rings &
grilled asparagus

GORGONZOLA CRUSTED BISTECCA
34 8oz. filet/32 16oz. ribeye
perfectly seasoned and grilled to order
topped with gorgonzola

GRILLED LAMB CHOPS 30
garlic mashed potatoes & grilled asparagus

TAGLIATA OF BEEF 23
grilled sliced steak, sautéed spinach,
cremini mushrooms & garlic mashed potatoes

MIXED GRILL 26
lamb chop, chicken breast, pork loin
garlic mashed potatoes, fresh vegetables

GRILLED PORK LOIN 20
fennel crusted, fresh vegetables &
garlic mashed potatoes

MAIN

OSSO BUCO–SPIEDINI SIGNATURE 38
slowly braised 24oz. veal shank with fettuccini

BREAST OF CHICKEN INVOLTINI 21
filled with portobello mushrooms, spinach,
fontina cheese, roasted potatoes &
fresh vegetables

VEAL MILANESE 25
lightly breaded veal scaloppine,
mélange of fresh vegetables & roasted potatoes

VEAL MARSALA CLASSICO 25
mushroom marsala sauce, roasted potatoes &
sautéed fresh spinach

VEAL ROMANO 25
scaloppine, sautéed with lemon, artichokes,
capers, white wine, roasted potatoes, spinach

CHICKEN PARMIGIANO 18
penne marinara

SALMON WITH FRESH ASPARAGUS 26
asparagus, corn & potato risotto

WILD ALASKAN HALIBUT 29
shrimp, capers, grape tomatoes, lemon butter
sauce, garlic mashed potatoes &
sautéed spinach

LOBSTER & SHRIMP FRA DIAVOLO 42
spicy tomato sauce over homemade spaghetti

CHICKEN SALTIMBOCCA 19
medallions with prosciutto sautéed,
lemon white wine, roasted potatoes & spinach

NEW ITEM