

Spindini

Appetizers

Pan Seared Crab Cakes

Seared lump crab cakes with a chipotle aioli and topped with house pickled peppers. 15

Homemade Toasted Ravioli

Filled with hearty Italian sausage, spinach and pecorino Romano cheese. 12

Tuscan Butter 🔥

Ricotta fondue served with focaccia bread. 12

Fried Calamari 🔥 (GF)

Crispy fried calamari with a marinara sauce and lemon aioli. 12

Shrimp Diavolo

Gulf shrimp sauteed with spicy marinara sauce served atop fresh spinach. 16

Charcuterie and Cheese Board

Seasonal Selections. 12

Salads

Classic Caesar Salad

Romaine lettuce, house made anchovy dressing, grana padano cheese, and croutons. 9

Mia Nonna (My Grandmother's Salad) 🍅 (GF)

Mixed greens, tomatoes, and pepperoncini with house Italian vinaigrette. 8

Spinach Salad (GF)

Fresh clipped spinach, red onion, oven roasted peppers, pine nuts, and Gorgonzola. Tossed in honey bacon dressing. 12

Iceberg Wedge (GF)

Crisp iceberg lettuce with grape tomatoes, red onion, bacon, and Gorgonzola. 10

Insalata Caprese 🍅 (GF)

Vine ripened tomatoes, fresh mozzarella, basil, a touch of pesto house Italian vinaigrette, and balsamic. 11

Extra side of our house made dressings \$.50

🔥 Wood Fired Pizzas 🔥

🍅 **Traditional Cheese** Mozzarella, House Tomato Sauce 16

Classic Pepperoni Pepperoni, tomato sauce, and mozzarella cheese. Simple and delicious. 17

🍅 **White Pizza** Garlic butter base, red onion, oven roasted tomatoes, mozzarella, and goat cheese. Finished with fresh spinach. 19

Roman Style Pizza Pepperoni, Italian sausage, crimini mushrooms, black and green olives, and red onion. 21

Pesto Pizza Basil pesto base, herb roasted chicken, oven roasted tomatoes, red onion, mozzarella, and goat cheese. 21

Lobster and Bacon Pizza Lobster, applewood smoked bacon crumbles, Roma tomatoes, and mozzarella. Finished with fresh spinach, ricotta salata, and chipotle aioli. 30

Mario Pizza Chicken, bacon, pepperoni, mozzarella cheese, topped with fresh spinach and drizzled with a chipotle aioli. 20

Pizza of the Day Ask your server.

Pasta

🍅 **Spaghetti Bolognese**

Tossed in a house Bolognese sauce. Substitute pomodoro sauce for a vegetarian option. 12

🍅 **Pasta Primavera**

Angel hair pasta tossed with spinach, asparagus, tomatoes, and peppers in a pesto garlic sauce. 16

🔥 **Manicotti al Forno**

Pasta tubes filled with Italian sausage, spinach, beef, and herbs. Topped with mozzarella and baked in a Bolognese sauce. 18

🔥 **Oven Roasted Lasagna**

Layered pasta with Italian sausage, beef, ricotta, fresh herbs, and mozzarella cheese. 18

Herb Roasted Chicken Fettuccine

With tomatoes and a homemade alfredo cream sauce. 17

Farfalle and Shrimp

With onions, bell peppers, garlic and olive oil. 25

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Entrees

Filetto di Manzo al Gorgonzola (GF)

Gorgonzola stuffed filet, wrapped in bacon and grana padano encrusted. Served with mushroom demi glace, grilled asparagus, and garlic mashed potatoes. 39

Vitello al Saltimbocca

Veal sautéed in a marsala sauce with crimini mushrooms, sage, crispy prosciutto, and mozzarella. Served over angel hair pasta, and fresh tomatoes. 28

King Salmon (GF)

Honey shallot vinaigrette, grilled asparagus, balsamic reduction, parmesan risotto. 26

Pollo Parmigiana

Crispy fried chicken baked beneath angel hair, mozzarella, and fresh Tomatoes, all atop sweet pomodoro sauce. 21

Eggplant Rollatini

Fried eggplant slices rolled around four cheeses and baked with mozzarella and fresh tomatoes, all atop sweet pomodoro sauce. 19

Red Snapper

Pan seared red snapper over parmesan risotto, served with squash and zucchini with a lobster cream overlay. 34

Seared Duck Breast (GF)

Atop garlic mashed potatoes, with italian brussel sprouts, drizzled with Marco's mushroom cream sauce. 32

Chef's Daily Special

Limited quantities. Ask your server for details. Market Price.

Sides (GF)

7

Wilted Spinach | Italian Spinach | Grilled Asparagus | Garlic Mashed Potatoes | Parmesan Risotto |
Italian Brussel Sprouts | Extra side of one of our specialty sauces \$.50

*All sides are subject to availability

Beverages

Soft Drinks 3.25 | Iced Tea 3.25 | Coffee 3.25 | Hot Tea 3.50

18% gratuity added to parties larger than 6

(GF) Gluten Free



"Kissed by the Flame"

Flame denotes that the dish was prepared in our wood-burning oven.



Denotes Vegetarian Item

We use locally sourced produce whenever possible.

Consuming raw or under cooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness