







ANTIPASTI

Minestrone or Cream Soup of the Day	10
Italian Salad ●● Lemon vinaigrette, balsamic glaze and fresh vegetables.	11
Kale Salad al limone • Asiago, lemon vinaigrette, dried blueberries, pistachios.	12
Parmigiana Fondant Parmesan fondue with fried lasagna strips.	12
Parmigiana Fries	13

Parm	ig	iana	Fries
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Shoestring Fries, julienned zucchinis and fried onions, parmesan, fine herbs.

Caesar Salad •*

Parmigiana and Truffle Fries

Shoestring fries, parmesan, fine herbs, Asiago, Bernardini truffle salt with paprika.

Veal Meatballs (7) Napoletana sauce with arugula and pickled onion.	16
Truffle Cheese Fondue Parmigiana Fondant, Asiago, mozzarella, truffle oil, black truffle slices.	18
Spinach Artichoke Cheese Dip	19
Arancini Fried risotto balls. Ask your server about the flavour.	20
Parmigiana Chicken Wings (6)	20
Mozzafila® pomodoro Mozzafila®, tomato bruschetta, focaccia-style bread.	21
Calamari fritti	21
Piatto di salumi to Share Prosciutto, prosciutto cotto, Genoa salami, Napoli dry sausage goat cheese spread, bruschetta, pizza dough with herbs and condiments.	29

INSALATE MEAL

Caesar Salad •* Grilled chicken breast + 9 Grilled salmon filet + 10 5 oz Italian crusted cod + 9	19
Kale Salad al limone Asiago, lemon vinaigrette, dried blueberries, pistachios. Grilled chicken breast + 9 Shrimps (10) + 9 5 oz Italian crusted cod + 9	19
Duck Confit and Goat Cheese Salad • Seasonal lettuces, onions, cucumber, lemon vinaigrette, balsamic glaze. Sautéed mushrooms + 4	28

SANDWICH

Parmigiana Chicken	24
Spolumbo's broad chicken cutlet Napoletana cause	

mozzarella, served with Parmigiana Fries or Caesar, Kale or Italian salad.



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PIZZE E DUETTOS

DUETTOS: For the price of a regular pizza you can order half a pizza and your choice of spaghetti of Bologna or spaghetti with Napoletana sauce, or linguine Alfredo, or Caesar, Kale or Italian salad, or our Parmigiana Fries.

Primavera Tomato sauce, basil, arugula, onions, zucchinis, tomatoes, pizza mozzarella cheese.	23
Pesto and Goat Cheese	24
Tomato sauce, fresh basil, onions, Kalamata olives, tomatoes, roasted red peppers, pesto, goat cheese and pizza mozzarella cheese.	

House Americana 25
Tomato sauce, fresh basil, pepperoni, mushrooms,

Pomodoro e formaggio

Tomato sauce, basil, Parmigiana Fondant, tomatoes, Mozzafila®, pizza mozzarella cheese.

green peppers, pizza mozzarella cheese.

Meat Lover's
Tomato sauce, basil, spicy Italian sausage, veal meatballs, bacon, onions, pizza mozzarella cheese.

Prosciutto and Arugula 26
Tomato sauce, fresh basil, pizza mozzarella cheese, olive oil. Goat or Asiago cheese +275

Chicken Pesto and Arugula 26
Pesto genovese, Mozzafila®, diced chicken,

pizza mozzarella cheese, red onions, arugula.

Truffle and Mushroom

Truffle sauce, black truffle slices, button and

Duck Confit

Honey, green and red onions,
pizza mozzarella cheese.

Capricciosa Pizza and Mozzafila®
Pizza sauce and basil, prosciutto cotto,
sliced mushrooms, artichokes, black olives.
Birra Moretti is well-paired with the capricciosa pizza.

Portobello mushrooms, pizza mozzarella cheese.



All whole pizzas are available with a gluten-friendly crust + 4

PASTA & RISOTTI

It's a perfect blend of Italian flavors.

Roasted Tomato, Nuts and Shiitake Spaghetti •

Do not order this meal if you are allergic to nuts.

Spaghetti of Bologna • 25
With braised meat tomato ragù sauce (contains pork).
Meatballs (7) +8 Italian sausage +5





















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Lir	ıgui	ne	Alf	redo	

Cream, parmesan, Asiago and green onions. **Grilled chicken breast + 9 Italian sausage + 5**

Penne primavera •

Zucchinis, Kalamata olives, onions, tomatoes, arugula, kale, green onions, Napoletana sauce, pesto, wine.

Ravioli salsa rosa

Cheese-filled raviolis, cream, parmesan, tomatoes, basil. **Shrimps (10) + 9**

Penne calabrese piccante •

Spicy Italian sausage, onions, Kalamata olives, arrabbiata sauce.

Penne Prosciutto Arugula •

Green onions, tomatoes, wine, Asiago or goat cheese.

Carbonara •

Mafaldina pasta, cream, parmesan, bacon, green onions, egg yolk.

There may be health risks associated when consuming raw animal protein products such as egg yolk. If you suffer from chronic illness of the liver, heart or blood, or if you are pregnant or if you have other immune disorders, you should eat these products fully cooked.



Gluten-friendly penne option. + 4



Oven-roasted cod, herb and roasted garlic crust, served over linguine with pesto, tomatoes, green onions, basil, wine, Napoletana sauce, or over a Caesar, Kale or Italian Salad.

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Penne with Duck Confit •

Zucchinis, green onions, goat cheese, roasted red peppers.

Linguine with Shrimps •

Roasted red peppers, Napoletana sauce, tomatoes, Kalamata olives, garlic, green onions.

Penne Alfredo with Pesto and Grilled Chicken

Alfredo sauce, pesto, cherry tomatoes, mushrooms, zucchinis, grilled chicken breast and wine.

Seafood Linguine •

Shrimps, mussels, scallops, Napoletana sauce, cream, parmesan cheese, white wine.

Vegetables and Goat Cheese Risotto

White wine, Genovese pesto, zucchinis, kale, roasted red peppers, tomatoes, shallots.

Shrimps and Arugula Risotto •

White wine, tomatoes, green onions, garlic.

LASAGNA

Lasagna tradizionale 26

Layers of fresh lasagna baked in the oven with our braised meat tomato ragù sauce (contains pork) and melted Parmesan.

Every time you order our Lasagna tradizionale, \$1 is donated to the local community organization supported by this restaurant.

Roasted Tomato, Nuts and Shiitake Mille-Feuilles Lasagna

Fresh pasta and a creamy cheese sauce. Accompanied by our Shiitake sauce, roasted tomatoes and nuts, arugula and Asiago cheese.

Mille-Feuilles Lasagna with Shrimps 30

Fresh pasta and creamy cheese sauce on a bed of Napoletana sauce, garnished with rosé sauce, shrimps, arugula and Asiago cheese.

Lasagna grandiosa

Layers of fresh pasta, covered in parmesan breadcrumbs, and served with our three delicious sauces: Napoletana, braised meat tomato ragù (contains pork), and Alfredo.

Vegetarian option: replace the braised meat tomato ragù sauce with our roasted tomato, nuts and shiitake sauce.

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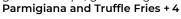
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CARNI E PESCI

Italian Feast for Two Certified Angus Beef® steak (9 oz) grilled with Sicilian sea salt, spicy Italian sausages, garlic shrimps, grilled vegetables, Parmigiana Fries.



Chicken parmigiana Napoletana sauce au gratin, grilled vegetables, a choice of spaghetti of Bologna or Caesar or Italian salad.

Grilled Chicken rosmarino

Roasted garlic sauce, grilled vegetables, and a choice of linguine and sautéed zucchinis, or Parmigiana Fries, or sautéed vegetables alla Pacini.

Salmone alla griglia (5 oz)

Grilled Atlantic salmon, piccata sauce with wine, capers and tomatoes, with pesto linguine and grilled vegetables.

Grain-fed Veal scaloppini di Parma

Veal scallopini, roasted garlic sauce, prosciutto, mushrooms, green onions, grilled vegetables with choice of Parmigiana Fries or linguine Napoletana.

Grain-fed Veal with Truffles and Mushrooms

Veal scallopini truffle sauce, black truffle slices, wine, button and Portobello mushrooms, green onions, grilled vegetables, Parmigiana Fries.

Steak with Sea Salt from Sicily (9 oz)

Certified Angus Beef® on arugula, with Parmigiana Fries and grilled vegetables. Parmigiana and Truffle Fries + 4

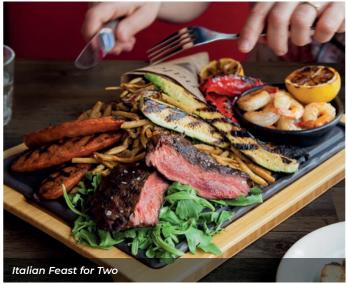
NY Strip Cut Steak (10 oz)

Grilled lemon, arugula, with our Parmigiana Fries and grilled vegetables. Parmigiana and Truffle Fries + 4

(8)

Prefer gluten-friendly?

To accompany these grilled dishes (except the Italian Feast for Two), in addition to grilled vegetables, replace the fries or linguine with crouton-free Caesar salad or Kale al limone salad, or balsamic vinegar glazed vegetables.







SUPPLEMENTI

Bread Bar® (with entrée)	+5
Goat Cheese	+ 2 ⁷⁵
Au gratin	+ 4
Italian Sausage	+5
Veal Meatballs (7)	+ 8
Grilled Chicken Breast	+9
5 oz Italian Crusted Cod	+9
Shrimps (10)	+9
Grilled Salmon Filet	+10

Menu prices and menu items are subject to change without notice.



Gluten-friendly

All our gluten-friendly dishes are made with gluten-friendly ingredients. However, due to possible cross-contamination, they may contain traces. These dishes are primarily meant for people wishing to avoid gluten, not for those who are severely allergic or intolerant.