

Five - Star Menu

Elite Menu

Salad

The Wedge Salad \$11.00

Iceberg lettuce, sliced avocado, crumbled bacon, aged blue cheese. Blue cheese balsamic vinaigrette

Entrees

Bistecca Umbria

New York Steak served in a cognac, cracked pepper, and Mustard cream sauce

\$38.00

Salmon Gran Marnier

Salmon with an Apricot Brandy Gran Marnier Glaze

\$28.00

Pollo Mostarda

Chicken Breast topped with Prosciutto and Swiss cheese, in a Champagne and Cognac Mustard Cream Sauce

\$22.00

Vitello Toscano

Veal medallions sautéed with garlic and shallots, layered with spinach, prosciutto and Fontina cheese, in a white wine lemon sauce

\$25.00

Dessert

Italian Rum Cake \$9.00

Carrot Cake \$9.00

Tiramisu \$9.00

Vanilla Ice Cream \$11.00

Topped with fresh strawberries

Beverages and Wine are not included

Corkage is a maximum of 4 bottles

Appetizers

Ravioli Porcini

(2 per person)

\$10.00

Salad

Heirloom Tomato and Organic beet Salad

Slices of Heirloom tomatoes, organic beets, basil, fresh Mozzarella & Goat Cheese topped with fresh spring mix lettuce and drizzled with balsamic vinaigrette

\$15.00

Insalata di Wedge

Wedge of Iceberg Lettuce with crumbles of bleu cheese. Topped with bleu cheese dressing

\$11.00

Entrees

Barramundi

Served over risotto, surrounded with sautéed vegetables. Topped with a shrimp in a lemon white wine butter sauce

\$28.00

Scampi Limone

Large shrimp sautéed with garlic, Italian Parsley and lemon juice in a white wine butter sauce

\$26.00

Prime Dry Aged Rib Eye

Served with a Chianti Red Wine Sauce on the side

\$43.00

Pollo Fiorentino

Topped with spinach, prosciutto and mozzarella cheese In a garlic and white wine sauce

\$20.00

Risotto Frutti Di Mare

Saffron Risotto served with mussels, clams, calamari, baby lobster tail, shrimp, scallops & salmon in a delicate tomato sauce

\$24.00

Dessert

Red Velvet Cake \$9.00

Tiramisu \$9.00

Italian Rum Cake \$9.00

Crème Brulee \$9.00

Chef's Menu

Appetizers

Antipasto Fantastico Platters

\$17.00 per person

Salad

Insalata di Ana \$11.00

Or

Soup du Jour \$6.00

Entrees

Salmon Gran Marnier

Salmon with an Apricot Brandy Gran Marnier Glaze

\$28.00

Chilean Sea bass

Topped with Porcini mushrooms, caramelized Maui Onions In a Red Wine Balsamic reduction sauce

\$39.00

Filetto di Manzo

Filet Mignon served with a side of Brandy and Rosemary Demi Glaze

\$40.00

Pollo Doro

Sautéed with garlic, shallots, extra-virgin olive oil, and sliced mushrooms in a wine sauce with shrimp and avocado

\$24.00

New York Pizziola

New York Steak served with A side of fresh tomato basil sauce

\$38.00

Dessert

Spaggi's Torte \$9.00

Chocolate Soufflé \$15.00

Italian Rum Cake \$9.00

* Favored by Chef Henry

The Glamorous Menu

1st Course

Tortellini Pesto Pomodoro
\$9.50 per person

2nd Course

Half Hearts of Romaine Salad
With 1 shrimp
\$14.00

3rd Course

Choice of:

Filet Mignon and Lobster
8 oz Steak served with a port reduction sauce and
An 8 oz Main Lobster Tail
\$70.00

Barramundi

Australian White Fish served with Canadian Bay Shrimp in a
lemon white wine reduction over a bed of saffron risotto with
vegetables
\$28.00

Filetto di Manzo Con Scampi Champagne

Filet Mignon topped with spinach and Gorgonzola cheese
In a Brandy and Rosemary Demi Glaze
With Large Shrimp sautéed with garlic and shallots, served
with a delicate Champagne mushroom cream sauce
\$50.00

Veal Osso Buco

Braised veal shank with carrots, celery, onions, rosemary and
sage in a wine reduction sauce. Served on your choice of
fettuccine tossed in white truffle oil with peas, or saffron risotto
\$38.00

Dessert

Red Velvet Cake	\$9.00
Spaggi's Torte	\$9.00
Italian Rum Cake	\$9.00
Chocolate Soufflé	\$15.00

* Created by Ana Gonzalez

Chef's Room

\$100 Deposit
Minimum 15 guests
Maximum 20 guests

Maranda Room

\$100 Deposit
Minimum 25 guests
Maximum 30 guests

Both Rooms

\$200 Deposit
Minimum 40 guests
Maximum 50 guests

\$50.00 Room Charge

Preplanned Menu, Deposit and Signed Contract
are required before any Room is booked.

**Any questions or concerns
Regarding Private Rooms,
Please contact
Ana Gonzalez
(909) 223 - 7985**

1651 W. Foothill Blvd.

(Located at the corner of Foothill & Benson)

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www.Spaggis.com

SPAGGI'S

Lunch Hours: Tuesday- Friday from 11:00 A.M.-2:30 P.M.

Dinner Hours: Tuesday- Saturday 5:00 P.M.

**Spaggi's offers International Foods and is Available for
Private Parties and Catering**



*Private
Room*

DINNER MENU OPTIONS