

antipasti ...

Antipasto Freddo artisanal cheeses & cured meats & jam 35

Antipasto Caldo clams oreganata, shrimp scampi, eggplant rollatini 35

Burrata with pear carpaccio, fried basil leaf, hazelnut, honey drizzle 23

Calamari Fritti with lemon, crisped Italian long hot pepper 21

Polpo grilled octopus, olives, warm potato salad, friséé, cipolla rossa 25

Shrimp Arrabbiata jumbo shrimp seared with garlic oil, chili flakes 22

Sunday Sugo homemade meatballs, tomato, stewed sausage on polenta 22

Tartare di manzo Black Angus filet mignon 26

salads ...

Tricolore Salad 18

Baby arugula, endive, radicchio, parmigiano, shallot balsamic

Fennel & Orange Salad 18

Thinly shaved fennel, orange segments, Sicilian green olives, olive oil

Spacc Salad 19

Field greens, lettuce, arugula, red peppers, gorgonzola

Caesar 18

Baby romaine hearts, light lemon-anchovy emulsion,
toasted garlic breadcrumbs, parmigiano shavings

sides ...

Potato Croquette sea salt sprinkled 10

Steak Fries crunchy, thick cut potato fries 14

Asparagus seared in scented olive oil 15

Broccoli Rabe garlic, scented olive oil, hot chili flakes 15

Italian Long Hot Peppers sautéed in garlic, olive oil 16

raw bar ...

Low Tide Sustainably Sourced for Two 85

Half Maine Lobster, 4 Oysters,
Lump Crab Meat, 2 Jumbo Shrimp

High Tide Sustainably Sourced for Four 170

Maine Lobster, 8 Oysters,
Lump Crab Meat, 4 Jumbo Shrimp

East Coast & West Coast Oysters

Specially Curated to the Markets Best Offerings

Oysters 1/2 Dozen 27 Dozen 48

Classic Shrimp Jumbo Gulf Shrimp 35

Accoutrements:

Cocktail Sauces, Mustard Aioli,
Champagne Mignonette

steaks & chops ...

LaFrieda Prime 850 **Ribeye** 18oz 79

LaFrieda Prime 850 NY **Strip Steak** 16oz 69

Hampshire **Double Cut Pork Chop** 42

Quebec **Double Cut Veal Chop** 14oz 65

choice of sauces ...

Tutto Pepé • Bone Marrow Demi-Glace •
Cherry Pepper Balsamic • Herb Salmoriglio

pastas ...

Gnocchi potato pasta, ricotta, tomato, basil, garlic, olive oil 29

Pappardelle flat ribbon pasta, Zuppa signature veal bolognese, mint 30

Mezzi rigatoni Amatriciana tube pasta, guanciale, fresh tomato sauce 30

Linguine alle Vongole long pasta, clams, parsley, chili, garlic olive oil 32

Black Chitarra lobster, shrimp, shallot cognac mascarpone, tomato 39

Ravioli chestnut filled pasta in sage buttermilk burroso 32

* all pasta made 'in casa' & available gluten free upon request, except ravioli *

composed entrées ...

Salmon seared on Yukon Golds with caperberry, black olives 35

Branzino sea bass on lemon whipped potato, dill crema 37

Chicken Cif e Ciaf sausage, potato, spicy cherry pepper, lemon, garlic, rosemary 32

Pollo al Forno, roasted Amish chicken on whipped polenta, herb salsa verde 34

Chicken Parmigiana melted mozzarella, pomodoro, mezzi rigatoni 33

Veal Saltimbocca scallopini with prosciutto & sage bianco
vermouth sauce on roasted potato, asparagus 35

Veal Limone lemon sughetto on haricot vert
mashed potato, grill charred lemon wheels 34

Spaccarelli's
by Zuppa

Spaccarelli's by Zuppa presented by the same group that brought you
Zuppa restaurant, Tramonto & Mima Vinoteca.
If you have any allergies, please bring it to our attention.