



SPUMANANTE

Italian Restaurant
Bar • Catering

1650 Hempstead Tpke
East Meadow, NY 11554
516-222-2611

www.spumanteonline.com

**Call For Daily Blackboard Specials
Business People Lunch Special
OPEN LUNCH AND DINNER**

Private Party Room (up to 100 people)
Dance Floor • D.J.

For Showers, Anniversaries, Christenings, Birthdays,
Rehearsal dinners, Sweet 16s, Holiday Parties, etc...
Corporate Affairs • Seminars

TAKE OUT • LUNCH MENU

¼ Mile east of Nassau Coliseum
and EAB Plaza
(Across from Eisenhower Park)

Antipasto

<i>Shrimp Cocktail</i>	9.95	<i>Hot Antipasto</i> ~ Baked clam, Shrimp,	8.95
<i>Antipasto</i> ~ Grilled vegetables,	7.95	Stuffed mushroom, stuffed zucchini, eggplant rollatini	
Prosciutto, and fresh mozzarella		<i>Stuffed Artichoke</i>	9.95
<i>Clams Oreganate</i>	6 – 7.95 12 – 13.95	<i>Clams Marechiaro</i>	14.95
<i>Mussels In Bianco</i> ~ mussels, in	9.95	<i>Fried Calamari</i>	10.95
An olive oil and garlic, tomatoes,		<i>Calamari Arrabiati</i>	11.95
And white wine sauce		Calamari in a spicy marinara sauce	
<i>Mozzarella and Roasted Peppers</i>	8.95	<i>Minestrone</i> ~ Vegetable and pasta soup	5.00
<i>Stuffed Portobello</i> ~ Mascarpone	7.95	<i>Pasta Fagioli</i> ~ pasta and bean soup	5.00
Cheese and fresh spinach			

Insalate

<i>Grilled Portobello</i> ~ served over toasted	7.95	<i>Spumante Salad</i> ~ Chopped Romaine and,	9.95
Bread with mesclun and shaved parmigiano		Mesclun, with roasted peppers, tomato,	
<i>Mesclun Salad</i> ~ Organic mixed baby greens,	7.95	Artichoke, sun dried tomatoes, olives,,	
Roma tomatoes, and shaved parmigiano		And chicken, in a balsamic dressing	
<i>Seafood Salad</i> ~ Calamari, shrimp, scallops,	11.95	<i>Caesar Salad</i>	7.95
Pulpo, with an olive oil, lemon dressing		<i>Grilled Chicken added to any salad</i>	3.00
<i>Grilled Shrimps added to any salad</i>	5.00		

Pasta

<i>Rigatoni Alla Vodka</i>	9.95	<i>Orecchiette Rabe</i> ~ Ear shaped pasta,	10.95
<i>Capellini Di Mare</i> ~ Angel hair pasta, clams, ...	15.95	With broccoli rabe, and sausage	
mussels, shrimps, and scallops in a red sauce		<i>Spaghetti Gamberi</i> ~ Pasta with shrimps,	11.95
<i>Spaghetti with veal meatballs</i>	11.95	Mushrooms in a pink cream sauce	
<i>Rigatoni Bolognese</i> ~ Meat sauce with,	11.95	<i>Linguine Con Vongole</i>	11.95
Mushrooms, peas, and cream		<i>Girelle</i> ~ Homemade pasta rolled with	12.95
<i>Penne Campagna</i> ~ Penne with olive oil	10.95	Spinach, ham, cheese, and backed	
Chicken, Peas, sun-dried tomatoes,		with pomodoro sauce	
Shiitake mushrooms, Spicy		<i>Lasagna</i>	9.95
<i>Penne Alla Citta</i> ~ Penne with chicken,	10.95	<i>Spaghetti per la Vitta</i> ~ Multi Grain pasta	11.95
Portobello mushrooms, fresh spinach,		With spinach, shrimp, white beans, diced	
Sun-dried tomatoes and garlic and olive oil		Tomatoes, garlic and oil	
<i>Mamas Fusilli Matrigiana</i> ~ Tony's mothers....	11.95	<i>Fettuccine Alfredo</i>	9.95
Homemade pasta with pancetta in a fresh pomodoro sauce		Fettuccine pasta in a classic cream sauce	
<i>Ravioli Cheese</i>	9.95	<i>Gnocchi Pomodoro</i> ~ Homemade potato pasta	12.95

Secondi Piatti

<i>Veal Parmigiana</i> 18.95	<i>Braciola</i> ~ Served over homemade fusilli 18.95
<i>Veal Romagna</i> ~ Veal sautéed with butter, 18.95 Onion, shiitake mushrooms and marsala wine	<i>Pork Chop Campagnola</i> ~ Pork chop sautéed 18.95 With vinegar peppers and potatoes
<i>Veal Sorrentino</i> ~ Topped with eggplant 18.95 Prosciutto and mozzarella in a light Tomato and white wine sauce	<i>Steak Toscana</i> ~ Black Angus aged rib-eye 23.95 Steak gilled with olive oil, garlic, and Rosemary, served with garlic mashed potatoes
<i>Veal Francese</i> ~ Veal in a lemon, 18.95 and butter sauce	<i>Shrimp Parmigiana</i> ~ Shrimp lightly 18.95 Breaded, marinara and mozzarella
<i>Chicken Parmigiano</i> 15.95	<i>Shrimp Scampi</i> ~ Shrimp sautéed with 18.95 Garlic, butter, lemon and white wine
<i>Grilled Chicken</i> ~ Served with broccoli rabe 15.95	<i>Shrimp Marinara</i> ~ Shrimp and clams 18.95 In a fresh tomato sauce with garlic
<i>Chicken Scarpariello</i> ~ Sausage, mushrooms, ... 15.95 Peppers, and garlic in a lemon vinaigrette sauce	<i>Shrimp Oreganata</i> ~ Shrimp baked 18.95 In garlic, lemon, in a white wine sauce Topped with bread crumbs
<i>Chicken Bello</i> ~ Chicken stuffed with 15.95 Spinach, Portobello mushrooms, Prosciutto in a brandy cream sauce	<i>Calamari Marinara</i> 15.95
<i>Chicken Francese</i> ~ Chicken in a lemon 15.95 And butter sauce	<i>Salmon</i> ~ stuffed with crab meat and 22.95 broiled with garlic, lemon and white wine
<i>Chicken Cacciatore</i> ~ Mushrooms, onions 15.95 in a light red sauce	<i>Chilean Sea Bass Rosso e Nero</i> 24.95 Sauteed with pomodoro, gaeta olives, Capers, and served over black linguine
<i>Chicken Cardinale</i> ~ Topped with eggplant, 15.95 Mozzarella, Tomato in a marsala sauce	<i>Saint Peters</i> ~ sautéed with garlic, sun-dried 19.95 Tomatoes in a white wine sauce
<i>Eggplant Parmigiana</i> 13.95	<i>Zuppa di Pesce</i> ~ red or white ... 1 - 21.95 2 - 42.95 Mussels, clams, shrimps, calamari, scungili Served over linguine
<i>Eggplant Rollatini</i> 13.95	

Verdure

Broccoli Di Rabe\$6.95 *Broccoli*\$5.95 *Spinach* \$6.95

Panini

<i>Avellino</i> ~ Broccoli rabe, roasted peppers and fresh mozzarella 7.95
<i>Napoli</i> ~ Grilled Vegetables, roasted peppers, and mozzarella 7.95
<i>Parma</i> ~ Prosciutto di Parma, fresh mozzarella and tomato 7.95
<i>Roma</i> ~ Grilled Chicken, mesclun greens and sundried tomato pesto 7.95
<i>Meatball</i> <i>Eggplant</i> <i>Chicken Parmigiana</i> 7.95

Catering Menu for All Occasions

Appertizers

<i>Serving Size</i>	4-8	15-20	<i>Serving Size</i>	4-8	15-20
<i>Fried Calamari</i>	\$50	\$100	<i>Baked Clams</i>	\$30	\$60
<i>Mozzarella sticks</i>	\$35	\$70	<i>Zucchini Sticks</i>	\$30	\$60
<i>Mussels Marinara</i>	\$35	\$70	<i>Mozzarella & Roasted Peppers</i> ...	\$35	\$70
<i>Cold Antipasto</i>	\$35	\$70	<i>Shrimp Cocktail</i>	\$60	\$120

Salads

<i>Serving Size</i>	4-8	15-20	<i>Serving Size</i>	4-8	15-20
<i>Ceasar</i>	\$30	\$60	<i>Spumante Salad</i>	\$35	\$70
<i>Seafood Salad</i>	\$60	\$110	<i>Mesculin Salad</i>	\$25	\$50

Pasta

<i>Serving Size</i>	4-8	15-20	<i>Serving Size</i>	4-8	15-20
<i>Baked Penne</i>	\$30	\$60	<i>Orechiette and Broccoli Rabe</i>	\$35	\$70
<i>Lasagna</i>	\$40	\$80	<i>Rigatoni Bolognese</i>	\$35	\$70
<i>Rigatoni Vodka</i>	\$30	\$60	<i>Stuffed Shells</i>	\$30	\$60
<i>Penne Campagana</i>	\$35	\$70	<i>Linguine Vongole</i>	\$40	\$80
<i>Penne Pomodoro</i>	\$30	\$60	<i>Ravioli</i>	\$30	\$60

Entrees

<i>Serving Size</i>	4-8	15-20	<i>Serving Size</i>	4-8	15-20
<i>Chicken Parmigiana</i>	\$45	\$85	<i>Sausage & Peppers</i>	\$40	\$80
<i>Chicken Scarpariello</i>	\$45	\$85	<i>Sausage & Broccoli Rabe</i>	\$45	\$85
<i>Chicken Francese</i>	\$45	\$85	<i>Eggplant Parmigiana</i>	\$45	\$85
<i>Veal Parmigiana</i>	\$60	\$120	<i>Eggplant Rollatini</i>	\$45	\$85
<i>Veal Marsala</i>	\$60	\$120	<i>Shrimp Parmigiana</i>	\$60	\$120
<i>Veal Sorrentino</i>	\$60	\$120			