

Spaghetti Park



A Sicilian story of pizza, pasta, insalata.

Here at Spaghetti Park, we are a small Italian family-owned restaurant that has a rich history of loving authentic home cooked meals. That's why as a family, we want to share with you our favorite dishes to enjoy in your home with your family. Combining our family's recipes that have been passed down for generations and the new world creations of new flavors and flair, we are able to bring you the best of both worlds. By sourcing local ingredients and supporting local farming, we take pride in bringing the freshest ingredients into our dishes. Please speak to a member of staff if you have any special dietary requirements, or food allergies, we are happy to accommodate.

-----spaghettiparkfood.com -----

*these items can be cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

** Contains nuts +Contains Gluten V: Vegetarian GF: Gluten Free

STONE BAKED SICILIAN PIZZETTA –

Vegan cheese available, Cauliflower crust available for \$3 up charge.

Specialty Pies \$16

- + Margherita-villa(v) - Tomato Sauce, fresh mozzarella, chiffonade basil
- + *Kinda Americana – Tomato Sauce, mozzarella, pepperoni, Italian sausage
- + * Parma meet Parma – Tomato sauce, mozzarella, garlicky arugula, shaved local Parma ham, feather shredded parmesan, balsamic reduction
- + *Pollo Fantastico- Tomato Sauce, mozzarella, pepperoni, roasted herb marinated chicken & roasted pepper trio, piri piri drizzle, pepperoncini
 - + * Holy Spinacha – white sauce, mozzarella, ricotta salata, pecorino, spinach
- + Hillside Farms (v) – Tomato Sauce, mozzarella, artichokes, eggplant, blistered cherry tomatoes, roasted confit garlic, pecorino
- + Funky Fresh(v) – Garlic EVOO, Mozzarella, roasted fennel bulb, wild mushroom medley, toasted rosemary, truffle oil drizzle
- + Sardinia - EVOO, Mozzarella, sundried tomatoes, Mediterranean olive medley, white anchovies, chiffonade basil
- + * Beefy Broccolini - White sauce, mozzarella, blue cheese, ground Wagyu Beef, roasted chopped broccolini, fried sage, red wine reduction
- + Lady and the Goat – Tomato Sauce, Mozzarella, Goat Cheese Crumbles, Red Argentina shrimp, bacon crumbles, peppadew peppers
- + Duck It- Garlic EVOO, smoked mozzarella, caramelized onions, port rehydrated cranberries, maple leaf farms duck confit, currant-fig sauce drizzle
- + King Richard: White sauce, smoked mozz, ricotta salata, marinated baby clams, pancetta, artichoke

Build your Own: (Base with cheese \$12)

Base: _____ Red Sauce Garlic E.V.O.O. White Sauce Naked

Standard Toppings: (\$2 ea) roasted confit garlic/ blistered tomatoes / garlic arugula/ parmesan/ pecorino / extra cheese / roasted red pepper/ mushrooms / spinach/ pepper trio/ artichokes / eggplant/ roasted fennel/ olive medley/ blue cheese crumbles/ fresh basil/ goat cheese crumbles/ sundried tomatoes/ peppadew peppers/ pepperoncini/ banana peppers/ ricotta salata/ port cranberries/ caramelized onions

Premium Toppings (\$3 ea.): Wild mushroom medley/ Shaved Parma Ham/ Pepperoni/ Sausage/ Roasted Chicken/ white anchovies/ ground Kobe/ chopped broccolini /Red Argentina shrimp / Clams/ Duck Confit/ bacon/ pancetta

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Small Plates

- + Marinated Olives Tapenade (v)- assorted mediterranean olive tapenade, crushed red pepper flakes, herbs, pecorino romano shavings, bread stick, EVOO crostini \$8
 - + Garlic Bread** (v) - garlic confit EVOO, Mozzarella, parmesan, pesto, and marinara dipping \$7
 - + Parmigiana (v) - Fried Italian eggplant topped with parmesan & mozzarella, marinara \$9
 - + Cold Antipasto – provolone, prosciutto, mortadella, salami, roasted vegetables \$10
- + *Gamberoni Piccanti* - Argentine red shrimp served in a chili, tomato white wine sauce, crostini \$12
 - + Arancini (v)- fried risotto balls, wild mushroom, sage, mascarpone, parm, marinara dip \$9
- + Bruschetta(v) – Marinated tomatoes with garlic, red onion, pepper, basil with crostini, balsamic reduction \$8
 - + * POLPETTINI SICILIANA - meatballs pomodoro, mozzarella, parmesan \$12
 - + BROCCOLI RABE & SAUSAGE EGGROLLS served with charred roasted tomato jam \$9
 - + MOZZARELLA IN CARROZZA Deep fried mozzarella, prosciutto, salami, herb crumb, marinara \$7
 - + TOASTED 3 CHEESE RAVIOLI lightly bread, pan fried, parmesan, marinara dipping \$8
- +FRIED GNOCCHI – truffle oil, marinated roasted wild mushrooms, parmesan, clarified chicken demi \$10
 - + STUFFED MUSHROOMS- sundried tomato, spinach, artichoke, parm, mascarpone cheese, served with marinara \$8

Zuppa

- + *Gnocchetti in brodo - gnocchi, pancetta, scallion, chicken broth \$6
- + *PASTA FAGIOLI - cannellini bean, tomatoes, parmesan, pancetta \$6
- + *Italian Wedding -meatballs, mire poix, kale, orzo, chicken broth \$6

From the Field

- +CAESAR romaine, parmesan, parmesan crunch, Italian croutons, white anchovy, Caesar dressing \$8
- ITALIANO mixed greens, tomatoes, shaved red onion, Mediterranean olives, ricotta salata, capers, cucumbers and oregano pesto vinaigrette \$8
- +**SICILIAN mixed greens, pomegranate seeds, toasted almonds, goat cheese, blood orange prosecco vinaigrette \$8
 - ** CAPRESE Heirloom cherry tomatoes, burrata cheese, spinach-basil pesto, balsamic reduction, chiffonade basil \$10
 - **SEASONAL ARUGULA cranberries, blue cheese crumbles, candied walnuts, mandarin segments, wildflower honey balsamic vinaigrette \$8
- + PANZANELLA SALAD heirloom cherry tomatoes, red onions, fresh basil, cucumbers, mozzarella, Sicilian croutons, garlic EVOO, balsamic red wine vinaigrette \$8

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PASTAS & A-MORE

All entrees below come with a house salad.

- +*SHRIMP SCAMPI lemon and garlic saffron white wine sauce, blistered tomatoes, linguini, herb breadcrumb gremolata \$19
- +*CHICKEN CAPRESE SCAMPI chicken, spinach, blistered tomatoes, pesto white wine butter sauce, linguini, balsamic reduction \$18
 - +*CHICKEN MARSALA mushrooms, carrots, marsala wine, rigatoni \$18
 - VEGETABLE LASAGNA roasted vegetables, pomodoro, ricotta, mozzarella, parmesan \$16
- +*KOBE MEAT LASAGNA ground Kobe beef, pomodoro, spinach, ricotta, mozzarella, parmesan \$19
- *SHRIMP & POLENTA jumbo shrimp, peppers, onions, polenta, Italian sausage cream sauce \$19
- +*SICILIAN CHICKEN CORDON BLEU lightly breaded and rolled, stuffed with mortadella, salami, prosciutto, white wine mustard dijon sauce \$19
- +*CHICKEN CACIATORE herb roasted chicken breast, mirepoix, mushrooms, peppers, red wine pomodoro, fusilli \$18
 - +*CHICKEN PICATA lemon, white wine, Sicilian cappers, blistered tomato, shallot, fusilli \$18
 - +*CHICKEN ALLA VODKA arugula, onion, linguini, pomodoro vodka cream sauce \$18
- + *TUSCAN BALSAMIC CHICKEN garlic, shallots, blistered tomatoes, pesto, burr blanc, fried gnocchi, goat cheese, herb breadcrumb gremolata \$18
 - *PAN FRIED 10oz Bone-In PORK CHOP polenta, house pickled peppers \$15
- +*CLAM "CARBONARA" clams, pancetta, green peas, onion, white wine, egg yolk cream sauce, fusilli \$19
- + VEGETABLE PUNTANESCA mixed vegetable, broccolini, garlic, olives, pomodoro, parm, linguini \$16
- + WILD MUSHROOM RAVIOLI (6), ricotta, porcini, wild mushroom medley, herb cream sauce, toasted pecans, fried sage \$15
 - + FOUR CHEESE RAVIOLI (6), ricotta, mozzarella, parmesan, fontina, spinach, pomodoro \$14
 - + *KOBE BEEF RAVIOLI (6), ricotta, onions, mushrooms, fontina, brown butter, thyme, red wine sauce \$17
- + ZUCCA RAVIOLI (6), pumpkin, butternut squash, sweet potato, ricotta salata, herb cream sauce, toasted pecans, fried sage \$14
 - +PASTA BOLOGNESE mirepoix, beef, pork, pomodoro \$14
 - + PASTA ALLA VODKA cream, marinara, vodka \$13
 - +SPAGHETTI with red sauce \$12

For the Youth's

- +* pasta and meatballs \$11 | +pasta and red sauce \$6 | +pasta, butter and parm \$6
- +pasta alfredo \$8 | +* chicken fingers and French fries 11| +*chicken breast on butter noodles \$11/
+pasta meat sauce \$8

Dolce Vita

- +HOLY CANNOLI crispy fried cannoli shell, chocolate chip cannoli cream. \$6
- +LAYERED TIRAMISU sponge cake soaked in espresso, mascarpone cream, dusted with cocoa powder \$6
 - + **RASPBERRIES AND CREAM raspberries, mascarpone cream, crushed pistachios \$6
 - +ITALIAN BLOOD ORANGE SPONGE CAKE Italian Crème \$6

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