

Owner Francesco Cionti, after his experience as General Manager for Movie Director Francis Ford Coppola's restaurant in San Francisco, brings to Ventura San Francisco's high quality food standards. Francesco was born and raised in Rome, Italy, until the age of 30, then came to America in 2002. Spasso's menu reflects the Roman dishes and family recipes in the most authentic way.

ANTIPASTI – APPETIZERS

- Zuppa del Giorno** 7.50
 Soup of the day.
- Bruschetta Classica** 7.95
 Marinated chopped tomatoes, garlic, oregano, extra virgin olive oil, and basil, served on toasted bread.
- Suppli Romani** 9.95
 2 breaded rice balls with Bolognese sauce, stuffed with mozzarella cheese, served with marinara sauce.
- Calamari Fritti** 10.95
 Deep fried calamari, served with spicy marinara sauce.
- Melanzane alla Parmigiana** 11.95
 Baked eggplant layered with mozzarella, parmigiano cheese and marinara sauce.
- Antipasto Spasso** 15.95
 Assorted Italian cold cuts, grilled vegetables, roasted pepper, marinated olives, and artichoke hearts.

CARPACCINI

- Parmigiano** 13.95
 Thin slices of raw beef filet with shaved Parmigiano-Reggiano cheese and arugula topped with balsamic vinegar reduction.
- Cuori di Carciofi** 11.95
 Thin slices of raw beef filet with artichoke hearts and arugula topped with extra virgin olive oil.

INSALATE – SALADS

- Mista** 6.95
 Organic mixed green salad tossed in Italian dressing.
- Caprese Fior di Latte** 9.85
 Sliced tomato, fresh mozzarella cheese and basil.
 Add prosciutto for 3.50
- Cesare** 8.50
 Our classic organic Caesar salad.
 Add chicken for 2.99, add shrimp for 3.99
- Arancio** 8.95
 Organic mixed green salad tossed in a orange vinaigrette and topped with beer battered shrimp.

PIZZE CLASSICHE
TRADITIONAL PIZZA

Napoli	10.00
Pizza sauce, anchovies, garlic, olive oil, oregano, and fresh basil.	
Margherita	10.95
Pizza sauce, shredded mozzarella, and fresh basil. Make it an Originale with fresh mozzarella add 2.00	
Salame	11.95
Pizza sauce, mozzarella, and Italian Toscano salami.	
Rucola e Prosciutto Crudo	13.95
Pizza sauce, mozzarella, fresh arugula, and prosciutto.	
Quattro Stagioni	13.95
Pizza sauce, mozzarella, and four sections with mushrooms, artichokes, black olives, and ham.	
Ortolana	12.95
Pizza sauce, mozzarella, grilled eggplant, zucchini, sliced tomato, and artichoke.	
Funghi e Salsiccia	14.95
Pizza sauce, mozzarella, Italian Sausage, and mushrooms.	
Pizza Carpaccio	15.95
Pizza sauce, mozzarella, thin sliced beef, fresh arugula, and shaved Parmesan.	
Pesto	12.95
Pesto sauce, shredded mozzarella, fresh tomatoes.	

PASTE ROMANE

Bucatini all'Amatriciana	14.95
Sautéed with pancetta, onion, and fresh tomato sauce.	
Spaghetti alle Vongole	15.95
Sautéed with fresh Manila clams, red chili flakes, parsley, and tomato or white wine sauce.	
Pasta e Ceci	11.95
Fettuccine with garbanzo beans, garlic, fresh tomato, and rosemary, tossed with our fresh tomato sauce.	
Penne alla Puttanesca	12.95
Sautéed with anchovies, capers, kalamata olives, garlic, parsley, and red chili flakes, tossed with our fresh tomato sauce.	
Spaghetti alla Carbonara	14.95
Egg, pancetta, parmigiano, white wine, and cracked black pepper.	
Bucatini alla Gricia	14.95
Pancetta, parmigiano, onions, cracked black pepper, topped with Pecorino Romano cheese.	
Bucatini Cacio e Pepe	12.95
Cracked black pepper and Pecorino Romano cheese.	
Substitute any pasta with whole wheat or gluten free add 2.00	

BUON APPETITO

Full Bar Available

18% gratuity will be included for parties of 6 or more.

PASTE

Penne alla Bava	13.50
Sautéed with ham, mushroom, arugula, and Gorgonzola cream sauce.	
Agnolotti al Pesto	15.95
Homemade agnolotti stuffed with parmigiano, basil, nutmeg, and ricotta, sautéed in butter, and served over pesto sauce, garnished with fresh tomatoes.	
Lasagna di Carne	14.95
House made beef lasagna layered with ricotta cheese and tomato sauce, served over a bed of béchamel.	
Fettuccine ai Gamberi	15.95
Sautéed with shrimp and vodka pink sauce.	
Pappardelle alla Bolognese	13.95
House made wide noodles tossed with our fresh beef-tomato sauce.	

SECONDI PIATTI – ENTRÉES

All entrées served with seasonal vegetables and potatoes

Osso Buco	25.95
Veal shank slowly braised with mixed vegetables, red wine, and Italian seasoning.	
Polenta e Salsiccia	22.95
Traditional polenta (corn meal) topped with Italian sausage layered with sausage Bolognese sauce.	
Pollo Limone or Marsala	18.95
Pan seared chicken breast, your choice of mushroom-Marsala cream sauce or lemon-caper white wine cream sauce.	
Costata di Maiale	20.95
Two 6oz. pork chops, pounded, breaded, and pan roasted topped with balsamic reduction.	
Salmone alla Mostarda	19.95
8oz. pan roasted Atlantic salmon with grain mustard cream sauce.	

BEVANDE

Espresso, Coffee	2.50	Hot Tea	2.50
Macchiato	2.75	Coke, Coke Zero, Sprite	2.95
Cappuccino	3.25	Lemonade	2.95
Marocchino, Coffee and Zabaione	3.75	Cranberry Juice, Aranciata S. Pellegrino	3.25
Caffe Latte	3.75	Acqua Panna, S. Pellegrino	4.50
Mocha	3.75		