

La Sponda

italian restaurant & wine bar

APPETIZERS

ROASTED BEETS \$12

Roasted beets, gorgonzola mousse, arugula, pickled fennel, toasted hazelnuts, cherry vinaigrette

BEEF CARPACCIO \$14

Pepper-crusted filet mignon, fried capers, arugula, pickled red onions, shaved grana padano, horseradish aioli

TUNA \$15

Ahi tuna, saki-glazed, toasted sesame, pickled red onions, wontons, spicy lemon aioli

MEATBALLS \$13

Whipped ricotta, marinara

SHORT RIB EGG ROLLS \$13

Wild mushroom ragu, caramelized onions, mozzarella, horseradish aioli

MEAT & CHEESE BOARD (serves 2-4 pp) \$28

Selection of imported meats and cheeses

FRIED CALAMARI \$16

Flour-dusted fresh calamari, spicy lemon aioli, marinara

MUSSELS \$13

Celery, tomato jam, chorizo, caramelized onions, brandy cream sauce

GRILLED OCTOPUS \$16

Harissa-rubbed grilled Spanish octopus, arugula, salsa verde

STUFFED DATES \$10

Gorgonzola stuffed dates, prosciutto wrapped, gorgonzola cream sauce

POLENTA \$10

Grilled crispy polenta, wild mushrooms, gorgonzola cream sauce

BRUSCHETTA \$11

Whipped Mascarpone, tomato jam, honey, balsamic reduction

CAPRESE SALAD \$13

Burrata, heirloom tomatoes, basil, EVOO

SALADS

CAESAR SALAD \$10

Romaine, shaved grana padano, cherry tomatoes, anchovy croutons

ARUGULA SALAD \$10

Arugula, pickled red onions and fennel, cherry tomatoes, polenta croutons, roasted hazelnuts, gorgonzola, champagne vinaigrette

WEDGE SALAD \$11

Iceberg, grape tomatoes, caramelized pancetta, gorgonzola, pickled red onions, truffle ranch dressing

ENTREES

PAN ROASTED SALMON \$27

Basil pesto farro, caramelized cauliflower, broccoli rabe, lemon gremolata

BRAISED SHORT RIBS \$31

Mushroom ragu, truffle potato cake, brussel sprouts, lemon gremolata

CHICKEN PARMESAN \$22

Breadcrumb-crusted chicken, marinara, mozzarella, linguini

VEAL PARMESAN \$24

Breadcrumb-crusted veal medallions, marinara, mozzarella, linguini

GRILLED JUMBO SHRIMP \$27

Marinated jumbo shrimp, white bean & brussel sprouts ragu, spicy lemon aioli

CHICKEN & CRAB \$26

Chicken breast, jumbo lump crabmeat, homemade fettuccine, fresh spinach, white wine pomodoro sauce

VEAL SALTIMBOCCA \$26

Veal medallions, prosciutto, mozzarella, truffle potato cake, marsala demi-glaze sauce

EGGPLANT ROLLATINI \$19

Ricotta, mozzarella cheese, linguini, marinara

BASA FRANCAISE \$26

White mild fillet, crab meat, cherry tomatoes, homemade fettuccine, lemon white wine sauce

GRILLED WHOLE BRONZINO \$32

Fillet table side, lemon, EVOO, white bean & brussel sprouts ragu

SIDES

Grilled Polenta \$7

Marinara

ROASTED CAULIFLOWER \$9

Pine nuts, capers, olive oil

BRUSSEL SPROUTS \$9

Red onion, pancetta, whiskey reduction

POTATO CAKE \$8

Crispy truffle potato cake

BROCCOLI RABE \$9

Garlic, EVOO, red pepper flakes, white bean

WHITE BEAN RAGU \$8

White bean & brussel sprouts ragu

LINGUINE MARINARA \$6

Linguine in marinara sauce

PASTA

BUTTERNUT SQUASH AGNOLOTTI \$21

Homemade agnolotti, parmesan cream sauce, marcona almonds, brussel sprout leaves

SHORT RIB RAVIOLIS \$24

Homemade ravioli, short rib, gorgonzola, fried sage, lemon gremolata, shaved grana padano, veal demi glace

WILD MUSHROOM PAPPARDELLE \$20

Wild mushroom homemade pappardelle, truffle butter, mushroom ragu, parmesan

JUMBO SHRIMP FRADIAVOLO \$27

Jumbo shrimp, cherry tomatoes, linguini, white wine pomodoro sauce

CAMPANELLE CARBONARA \$21

Pancetta, peas, parmesan cream sauce, fresh egg yoke

PORK CHEEKS RADIATORI \$23

Braised pork cheeks, roasted peppers, wild mushrooms, brandy demi glace cream sauce

NANA'S CASTELLANE \$24

Meatballs, sausage, pork cheeks, homemade castellane, marinara sauce, whipped ricotta

SEAFOOD FETTUCCINE \$26

Jumbo shrimp, jumbo lump crab meat, fresh spinach, brandy pink sauce

LINGUINI CLAMS \$23

Little neck clams, chorizo, cherry tomatoes, garlic white wine sauce, herbed breadcrumbs

FETTUCCINE BOLOGNESE \$21

Homemade Fettuccine, veal & pork ragu, pomodoro, whipped ricotta

CASTELLANE NORMA \$20

Roasted eggplant, homemade castellane, whipped ricotta

CAMPANELLE VODKA \$20

Pancetta, cherry tomatoes, vodka pink sauce

ZUPPA DI PESCE \$29

Jumbo lump crab meat, jumbo shrimp, mussels, clams, salmon, basa, linguini, white wine pomodoro sauce

SEAFOOD RISOTTO \$29

Scallops, jumbo shrimp, jumbo crab meat, wild mushrooms, peas, lobster broth

GNOCCHI POMODORO \$20

Homemade gnocchi, garlic, pomodoro, basil

HOUSE MADE GNOCCHI RAPINI \$22

Ricotta gnocchi, fennel sausage, rapini, chili flake, pork jus, parmesan cheese

La Sponda
italian restaurant & wine bar

20 E. Lancaster Ave, Downingtown, PA 19335 | 484.593.4488

B E V E R A G E S

WHITE WINE *by the glass & bottle*

	glass	bottle
Chardonnay, Cardiff (CA)..... <i>tropical citrus, complex, balanced with a buttery finish</i>	9	34
Pinot Grigio - Rapido, Delle Venezie (IT)..... <i>crisp seeded fruits, zesty acidity, refreshing</i>	10	32
Prosecco - Montefresco Prosecco, Vento (IT)..... <i>delicate bubbles, apple notes with wild flowers</i>	11	35
Sauvignon Blanc - Arona, Marlborough (NZ)..... <i>zesty passionfruit, crisp and dry, zippy acidity</i>	11	34
Riesling - Washington Hills, Columbia Valley (WA)..... <i>lush, balanced, refreshing, stone fruit and a bit of citrus</i>	10	32
Rose - Paul Mas Wines, Sud de France (FR)..... <i>fresh crushed red fruit aromas, redberries, lively mouthfeel, fresh acidity</i>	10	32

RED WINE *by the glass & bottle*

Cabernet Sauvignon, Cardiff (CA)..... <i>dark fruit and blackberries, smooth lingering finish</i>	9	34
Barbera/Nebbioli - Trifula, Piedmont (IT)..... <i>lively, fruity, mineral aromas with cherry, mulberry, floral hints</i>	11	32
Cabernet Sauvignon - Sean Minor, Paso Robles (CA)..... <i>black cherry, pomegranate, black pepper and vanilla, long velvety finish</i>	14	42
Chianti - Badia e Colle, Tuscany (IT)..... <i>black cherries, blueberries, tobacco, black pepper, soft tannins, long finish</i>	11	36
Malbec - Bodini, Mendoza (ARG)..... <i>ripe fruit, hints of spice, violets, plum marmalade, vanilla, round tannins and a ripe fruit finish</i>	11	34
Pinot Noir - Leese-Fitch, Sonoma (CA)..... <i>strawberry, raspberry, hints of mulled spices, soft oak tannins</i>	11	33
Super Tuscan - Cantine Bruni, Tuscany (IT)..... <i>aromas of blackberry, black cherry and licorice, full bodied, firm tannins and a long finish</i>	13	42

BOTTLED BEER

Peroni (5.2%).....	5
Miller Lite (4.2%).....	5
Corona Extra (4.5%).....	5
Heineken (5.0%).....	5
Buckler N.A.	5

DRAFT BEER

Yuengling (4.4%).....	5
Lagunitas I.P.A. (6.2%).....	7
Modelo (4.4%).....	5
Blue Moon (5.2%).....	6
Sly Fox IPA (7%).....	7
Sam Adams Winter Lager (5.5%).....	6

CRAFTED COCKTAILS

The Manhattan..... <i>ezra brooks straight rye whiskey, carpano antica formula sweet vermouth, aromatic herbal bitters, oils of orange peel, amarena cherry</i>	13
Old Fashion..... <i>ezra brooks straight rye whiskey, demerara simple syrup, aromatic herbal bitters, fresh citrus peels, amarena cherry syrup</i>	12
Sazeract..... <i>ezra brooks straight rye whiskey, demerara simple syrup, herbal bitters, oils of fresh lemon peel, vieux carre absinthe rinse</i>	11
The Perfect Martini..... <i>faber gin and vodka, white vermouth, olive wrapped with a lemon twist</i>	12
The Negroni..... <i>faber gin, campari liqueur, carpano antica formula sweet vermouth, orange peel</i>	12
The Devil Went Down to Georgia..... <i>bulleit bourbon, peach schnapps, orange bitters, muddled cherry and orange slice</i>	12
Battle of the Brandywine..... <i>coffee liquor, irish cream liquor, grand marnier, light cream</i>	11
Whisky Sour..... <i>bulleit bourbon, blood orange tea, sour mix, lemon peel, amarena cherry, lemon peel</i>	12
Basil Mojito..... <i>faber vodka, house-made honey-sweetened pink lemonade, fresh muddled basil, lemon</i>	10
Aperol Spritz <i>Aperol, prosecco, orange peel</i>	10
Lemoncini <i>Limoncello, prosecco, lemon peel</i>	11
A Downingtown Diva <i>faber gin, lillet, st germain, grapefruit twist</i>	10

WHITE WINE *by the bottle*

Chardonnay - Paul Hobbs "Crossbarn", Sonoma Coast (CA)..... <i>pineapple and keylime pie aromas, toast, vanilla, subtle oak and a smooth finish</i>	55
Chardonnay, Sagelands (WA)..... <i>tropical fruit aromas. rich oak flavors, butter, elegant finish</i>	39
Chardonnay - Sean Minor, Central Coast (CA)..... <i>ripe pear, green apple, medium-bodied, a full and long finish</i>	40
Pinot Grigio - Maso Poli, Trentino (IT)..... <i>alluring floral aromas, apple and melon, fresh and dry</i>	45
Pinot Grigio - Ca del Sarto, Friuli (IT)..... <i>light straw color, floral notes, crisp light fruit flavors</i>	39
Pinot Gris - Pike Road, Willamette Valley (OR)..... <i>delicate fruit notes, almond & citrus zest, light bodied</i>	39
Rose - Radio Boka, Valencia (SP)..... <i>raspberry, lychee fruit, white flowers, bright and a lasting finish</i>	40
Sauvignon Blanc - Spy Valley Estate, Marlborough (NZ)..... <i>intensely aromatic, passionfruit, guava, light herbs, crisp mineral finish</i>	55
Sauvignon Blanc - Honig Winery, Napa Valley (CA)..... <i>melon and cut grass, light bodied, balanced palate</i>	60
Vermentino- Argiolas D.O.C., Sardinia (IT)..... <i>ripe stone fruit, sweet citrus, a vibrant palate with lingering acidity</i>	45

RED WINE *by the bottle*

Cabernet Sauvignon - The Atom..... <i>red fruit, mocha, chocolate, firm tannins and a soft finish</i>	45
Cabernet Sauvignon - Waterbrook Estate, Columbia Vly (WA)..... <i>herbaceous, blue & black fruit, graphite minerality, dusty cocoa</i>	45
Chianti - Salchetto, Tuscany (IT)..... <i>ruby red, aromatic fresh fruit, hints of spice, notes of cherry & plum</i>	42
Merlot - Castro Cellars, Paso Robles (CA)..... <i>balanced, firm tannin, flavors of black cherry, coffee, herbs and spice</i>	45
Montepulciano - Jasci "Organic", Abruzzi (IT)..... <i>plum, blackberry jam, coffee, cocoa, balanced acidity, soft finish</i>	39
Nebbiolo - San Silvestro, Piedmont (IT)..... <i>ruby red, notes of red fruits, hints of herbs and earth, full bodied</i>	50
Pinot Noir - Fogscape, Monterey (CA)..... <i>allspice, bright cherry & plum, medium bodied & complex</i>	49
Petite Sirah - The Crusher..... <i>rich and intense dark fruit, silky tannin, quite smooth and velvety</i>	47
Super Tuscan - Casali di Bibbiano "Ginezio", Tuscany (IT)..... <i>melon and cut grass, light bodied, balanced palate</i>	52

LIMITED CELLER SELECTIONS

Amarone della Vallpolicella - Degani 2015, Veneto (IT)..... <i>intense ripe fruit aromas, spice, vanilla, tobacco, cocoa, anise, velvety finish</i>	85
Barolo - Ricossa 2014, Piedmont (IT)..... <i>garnet red, violets and rose, spice, licorice, full and rich</i>	75
Barolo - Giovani Rosso 2016, Piedmont (IT)..... <i>dried red fruit, fresh herbs, sweet spice, classic expression</i>	100
Brunello - Camigliano 2015, Montalcino, Tuscany (IT)..... <i>earth, leather, iron, bright cherry, fine firm tannin</i>	125
Cabernet Sauvignon - Aviary Reserve 2017, Napa (CA)..... <i>gorgeous black fruit, gravel, violets, anise, structured velvety tannins</i>	55
Cabernet Sauvignon - Treana Winery 2019, Paso Robles (CA)..... <i>black plum, coffee, chocolate, savory hints of mushroom and herb, balanced tannins</i>	45
Meritage - Chappellet "Mtn Cuvee" 2019, Napa (CA)..... <i>licorice, tobacco, cherry, nutty fig, dense with a rich long finish</i>	75
Ripasso - Antico Fuoco 2018, Veneto (IT)..... <i>dark fruit aromas, hints of spice and leather, smooth lingering finish</i>	45
Super Tuscan - Jascapo Biondi Santi "Sassaolloro" 2016, Tuscany (IT)..... <i>intense black currant, cedar, tobacco, spice, finishes fresh and focused</i>	65

BUY THE KITCHEN A SIX PACK OF BEER \$10

La Sponda
italian restaurant & wine bar