



ANTIPASTI FREDDI 4

Peppperoni Arrostiti Con Mozzarella Fresca

roasted peppers, fresh mozzarella, olives, grilled zucchini and salami

Carpaccio Di Salmone Con Infuso Di Grappa

grappa infused salmon with garlic crostini and lemon aioli

Bruschetta Alla Gaspere

grilled bread rubbed with roasted garlic topped with roma tomatoes, sweet basil, black olives and red onion

Artisan Cheeseboard

imported and domestic cheeses and accoutrements

ANTIPASTI CALDI 7

Scampi Alla Livornese

jasper's famous recipe for over 55 years. shrimp with a hint of garlic in a wine laced cream sauce

Polenta Con Tre Ragu

baked cornmeal layered with fontina cheese and prosciutto di parma, served with a trio of sauces

Focaccia Crabcakes

twin crabcakes served on a roasted red pepper sauce

Calamari Fritti

tiny calamari sauteed in olive oil with specially prepared batter

Melanzane Othello

ricotta cheese filled eggplant slices simmered with a roasted tomato sauce and layered with mozzarella cheese

Cuscinetto Di Pasta Con Aragosta

lobster and ricotta cheese filled cushions of pasta with a pink lobster sauce

Minestrone Toscano

traditional vegetable and pasta soup

INSALATE 4

Insalata Alla Giulio Cesare

jasper's famous caesare salad

Pomodori Alla Caprese Classici

fresh mozzarella cheese, sliced tomatoes, seasoned with fresh basil, extra virgin olive oil and balsamic vinegar

Asparagi Con Prosciutto

chilled fresh asparagus with prosciutto di parma and mustard aioli

Insalata Di Spinaci

fresh spinach, red onions, gorgonzolla cheese and romano croutons with our special tuscan balsamic dressing

POLLO 5

Pollo Alla Saltimbocca

medallions of chicken breast layered with prosciutto di parma, fresh mozzarella in lemon and sage reduction

Involtini Di Pollo Alla Siciliana

medallions of chicken sicilian style rolled and filled with prosciutto di parma, fontina cheese and capers dusted with italian bread crumbs, grilled and served with an oregano garlic marinade

Pollo Alla Marco Pollo

chicken breast filled with ham, cheese and spinach in a tomato basil cream sauce

Petti Di Pollo Alla Piemontese

breast of chicken with cave mushrooms, vernaccia wine and capers

Pollo Alla Parmigiano

breaded breast of chicken baked in a rich tomato sauce with mozzarella cheese

VITELLO 7

Osso Buco Alla Vecchi A Gaspari

our signature dish. veal shank braised in barolo wine on a bed of pasta

Scaloppine Di Vitello Al Marsala

veal sauteed with mushrooms and sweet marsala reduction

Piccata Di Vitello Francaise

thin slices of veal sauteed with vernaccia wine and capers in a lemon citrus sauce

Vitello Alla Milanese

lightly breaded veal cutlet dusted with italian bread crumbs, romano cheese and lemon

Scaloppine Di Vitello Don Salvatore

medallions of veal with artichoke hearts and mushrooms in garlic scented chianti wine sauce

Vitello Alla Parmigiana

breaded veal cutlet baked in a rich tomato sauce with melted mozzarella cheese

Vitello Alla Valdostana

veal filled with prosciutto di parma, capers and fontina cheese in a lemon piquant sauce

VERDURE 1

Spinaci, Broccoli, Funghi, Asparagi Saltati

your choice of vegetable sauteed in garlic essence and extra virgin olive oil

PASTA 14

Tagliatelle Alla Marinara

wide pasta in a sauce of tomatoes, garlic, basil and virgin olive oil

Cuscinetto Di Ricotta

ricotta cheese filled pasta cushions with your choice of meatball, italian sausage or meat sauce

Linguine Con Vongole

thin flat pasta in a rich sauce of clams, garlic, olive oil and spices

Fettuccine Con Panna E Parmigiano

wide pasta tossed with triple cream butter and fresh grated parmigiano cheese

Linguine Con Pesto Alla Genovese

a classic pasta dish of basil, garlic, olive oil, cream and parmigiano reggiano

Cannelloni Alla Capriccio

fresh pasta crepe filled with a mixture of ground italian sausage, ricotta and mozzarella cheese in a sauce of cheese, cream and tomato

Lasagne Al Forno

baked lasagne layered with ricotta cheese, italian sausage and covered with jasper's tomato sauce

Spaghetti Aglio Olio E Broccoli

pasta with fresh broccoli, garlic and extra virgin olive oil

Capelli D'angelo Alla Nanni

angel hair pasta with mushrooms, prosciutto di parma, peas, fresh cream, tomato and fresh grated parmigiano cheese

Linguine Alla San Remo

thin flat pasta with shrimp, scallops and calamari in a sauce of cream, tomato and fresh herbs

Tortellini Alla Romano

pasta rings filled with cheese in a sauce of prosciutto di parma, cream, peas and romano cheese

Penne Alla Marie

cut pasta tubes in a tomato, basil cream sauce, with mushrooms and scallops

Linguine Fra Diavolo Con Scampi

flat pasta in a sauce of spicy tomatoes, chile peppers, garlic and shrimp

Marco Polo's Italian Dinner

fettuccine, angel hair, spaghetti, linguine, penne or rigatoni pasta served with meatballs, italian sausage or meat sauce

CARNE 3

Costata Di Manzo Palermitano

kansas city strip lightly breaded with seasoned bread crumbs and served with garlic, lemon and mint virgin olive oil

Salsiccia Marco Polo Con Patate

a special blend of fennel sausage with potatoes, peppers and onions. our original dish made famous in kansas city

Bistecca Fiammata Alla Gaspare

kansas city strip steak in a sauce of brandy, butter and crushed peppercorns

PESCE 6

Pesce San Pietro

st. peters fish sauteed in olive oil, capers and lemon piquant sauce

Scampi Marie Antoinette

shrimp sauteed with onions, green bell peppers, fresh mushrooms, and splashed with pinot grigio

Salmone Alla Alexandra

grilled salmon served with a mustard tarragon cream sauce

Capesante Alla Sorrento

scallops in a sauce of shallots, sherry wine, butter and cream over polenta

Scampi Alla Livornese Dinner

jaspers famous shrimp with a hint of garlic in a wine laced cream sauce served over 100% minnesota wild rice

Jasper Jr.'s "aqua Pazzo" Cioppino

a rich flavored tomato herbed broth studded with fresh clams, mussels, shrimp, scallops, calamari and pastina

DOLCE 13

Gelato Siciliano

our cousin gaspares traditional italian ice cream, made with heavy cream, pure cane sugar, fresh fruits and all natural ingredients, hand churned for your enjoyment. vanilla bean, white chocolate, spumoni, or our award winning cannoli flavored

Gelato Correcto

your favorite flavored gelato laced with leonards homemade grappa

Tiramisu

lady fingers drenched in espresso coffee, layered with sweet mascarpone cheese, and dusted with cocoa powder ~

Ciocolatta Di Tartuffo

homemade white chocolate gelato dusted with chocolate biscotti and chocolate sauce

Frutta Fresca

fresh seasonal berries with whipped triple cream

Torta De Mela

fresh apples in layered pastry with shaved almonds, raisins and powdered sugar

Ciocolatta Della Morta

"death by chocolate, jaspers specialty of chocolate mousse surrounded by chocolate brownie covered with chocolate sauce on a bed of our fresh chilled grand marnier zabaglion

Strawberry Borghese Cake

strawberry cake soaked in strawberry liqueur and filled with chantilly custard

Siciliano Cannoli

shell pastry filled with sweet ricotta cheese, fruit, pistachio nuts and chocolate bits

Torta Di Formage

soft cheesecake laced with pureed strawberry sauce

Torta Coconuta

white cake soaked with coconut liqueur and filled with chantilly custard

Jasper Jrs CrEme Brulee

vanilla bean egg custard with caramelized sugar and fresh berry topping

Torta Di Cioccolatta

deep dark, rich chocolate cake layers, filled with chantilly custard and a deep dark chocolate icing
