

JASPER'S

Jasper J. Mirabile, Jr.



1201 W. 103rd St.
Kansas City, MO 64114
816.941.6600
Fax 816.941.4346
www.jasperskc.com
e-mail: jasperjr@aol.com

ANTIPASTI FREDDI

PEPPERONI ARROSTITI CON MOZZARELLA FRESCA \$10.95
Roasted peppers, fresh mozzarella, olives, balsamic, onions, and salami

CARPACCIO DI SALMONE CON INFUSO DI GRAPPA* \$11.95
Grappa infused salmon with garlic crostini and lemon aioli

BRUSCHETTA ALLA GASPARI \$7.95
Grilled bread rubbed with roasted garlic topped with Roma tomatoes, sweet basil, black olives, and red onion

ARTISAN CHEESEBOARD \$12.95
Imported and Domestic Cheeses with Accoutrements

ANTIPASTI CALDI

SCAMPI ALLA LIVORNESE \$10.95
Jasper's famous recipe for over 57 years. Shrimp with a hint of garlic in a wine laced cream sauce

POLENTA CON TRES RAGU \$9.95
Baked cornmeal layered with Fontina, Prosciutto, and served with a trio of sauces.

FOCCACIA CRABCAKES* \$12.95
Twin crab cakes served on a roasted red pepper sauce

CALAMARI FRITTI \$10.95
Tiny calamari sautéed in olive oil with a specially prepared batter

MELANZANE OTHELLO \$9.95
Ricotta cheese filled eggplant slices simmered with a roasted tomato sauce and layered with mozzarella cheese

CUSCINETTO DI PASTA ARAGOSTA* \$10.95
Lobster and ricotta cheese filled cushions of pasta with a pink lobster sauce

ZUPPA DE MINISTRONE TOSCANO \$6.95
Traditional vegetable and pasta soup

INSALATE

INSALATA ALLA GIULIO CAESARE* \$4.95
Jasper's famous Caesare salad

INSALATA DI SPINACI \$4.95
Fresh spinach, red onions, Gorgonzolla cheese and Romano croutons with our special Tuscan Balsamic dressing

ASPARAGI CON PROSCIUTTO \$9.95
Chilled fresh asparagus with Prosciutto di Parma and mustard aioli

POMODORI ALLA CAPRESE CLASSICI \$9.95
Fresh Mozzarella cheese, sliced tomatoes, seasoned with fresh basil, extra virgin olive oil, and balsamic vinegar

PLEASE ADD \$1.95 FOR GORGONZOLLA BLUE CHEESE

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PASTA

TAGLIATELLE ALLE MARINARA <i>Wide pasta in a sauce of tomatoes, garlic, basil, and virgin olive oil</i>	\$16.95
CUSCINETTO DI RICOTTA <i>Ricotta cheese pasta cushions with your choice of tomato sauce, meatball, Italian sausage or meat sauce</i>	\$16.95
LINGUINI CON VONGOLE <i>Thin flat pasta in a rich sauce of clams, garlic, olive oil, and spices</i>	\$18.95
FETTUCCINI CON PANNA E PARMIGIANO <i>Wide pasta tossed with triple cream, butter, freshly grated Parmigiano cheese</i>	\$17.95
LINGUINI CON PESTO ALLA GENOVESE* <i>A classic pasta dish of basil, garlic, olive oil, cream & Parmigiano Reggiano</i>	\$17.95
CANNELONI ALLA CAPRICCIO <i>Fresh pasta crepe filled with a mixture of ground Italian sausage, ricotta and mozzarella cheeses in a sauce of cheese, cream, and tomato</i>	\$17.95
LASAGNA AL FORNO <i>Baked lasagna layered with ricotta cheese, Italian Sausage, and covered with Jasper's tomato sauce</i>	\$18.95
SPAGHETTI AGLIO OLIO E BROCCOLI <i>Pasta with fresh broccoli, garlic, and extra virgin olive oil</i>	\$17.95
CAPELLI D'ANGELO ALLA NANNI* <i>Angel hair thin pasta with mushrooms, Prosciutto di Parma, peas, cream, spicy tomato and grated Parmigiano cheese sauce</i>	\$18.95
LINGUINI ALLA SAN REMO <i>Thin flat pasta with shrimp, scallops, and calamari in a spicy sauce of cream, tomato, and fresh herbs</i>	\$20.95
TORTELLINI ALLA ROMANO <i>Pasta rings filled with cheese in a sauce of Prosciutto di Parma, cream, peas, and Romano cheese</i>	\$17.95
PENNE ALLA MARIE <i>Cut pasta tubes in a tomato, basil cream sauce, with mushrooms and scallops</i>	\$19.95
LINGUINI FRA DIABLO CON SCAMPI <i>Flat pasta in a sauce of spicy tomatoes, chile peppers, garlic, and shrimp</i>	\$20.95
MARCO POLO'S ITALIAN DINNER <i>Fettuccini, Angel Hair, Spaghetti, Linguini, Penne or Rigatoni pasta served with tomato sauce, meatballs, Italian sausage, or meat sauce</i>	\$14.95

ADD GRILLED CHICKEN TO ANY PASTA \$3.95

ADD SHRIMP OR SCALLOPS TO ANY PASTA \$5.95

ALL PASTAS SERVED WITH FRESH BREAD AND TOSSED ITALIAN SALAD

POLLO

POLLO ALLA SALTIMBOCCA <i>Medallions of chicken breast layered with Prosciutto di Parma, fresh mozzarella in lemon and sage reduction</i>	\$19.95
INVOLTINI DI POLLA ALLA SICILIANA <i>Medallions of chicken Sicilian style rolled and filled with Prosciutto de Parma, Fontina cheese and capers dusted with Italian breadcrumbs, grilled, and served with an oregano garlic marinade</i>	\$19.95
POLLO ALLA MARCO POLO <i>Chicken breast filled with ham, cheese, and spinach in a tomato basil cream sauce</i>	\$19.95
PETTI DI POLLO ALLA PIEMONTESE <i>Breast of chicken with cave mushrooms, Vernaccia wine, and capers</i>	\$19.95
POLLO ALLA PARMIGIANO <i>Breaded breast of chicken baked in a rich tomato sauce with mozzarella cheese</i>	\$19.95

VITELLO

OSSO BUCO ALLA VECCHI A GASPARI* <i>Our Signature dish. Veal shank braised in Barolo wine on a bed of pasta</i>	\$29.95
SCALLOPINE DI VITELLO AL MARSALA <i>Veal sautéed with mushrooms and a sweet Marsala reduction</i>	\$21.95
PICCATA DI VITELLO FRANCAISE <i>Thin slices of veal sautéed with Vernaccia wine and capers, in a lemon citrus sauce</i>	\$21.95
VITELLO ALLA MILANESE <i>Lightly breaded veal cutlet dusted with Italian breadcrumbs, Romano cheese and lemon</i>	\$21.95
SCALLOPINE DI VITELLO DON SALVATORE <i>Medallions of veal with artichoke hearts and mushrooms, in a garlic scented Chianti wine sauce served over a bed of 100% Minnesota Wild Rice</i>	\$21.95
VITELLO ALLA PARMIGIANA <i>Breaded veal cutlet baked in a rich tomato sauce with melted mozzarella cheese</i>	\$21.95
VITELLO ALLA VALDOSTANA* <i>Veal filled with Prosciutto de Parma, capers, and Fontina cheese in a lemon piquant sauce</i>	\$24.95

ABOVE ENTREES SERVED WITH FRESH BREAD,
SICILIAN POTATO, AND TOSSED ITALIAN SALAD

VERDURE

SPINACI, BROCCOLI, FUNGHI, ASPARAGI SALTATI <i>Your choice of vegetable sautéed in garlic essence and extra virgin olive oil</i>	\$4.95
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CARNE

COSTOLETTA de MAIALE FIAMATTO	\$25.95
<i>One Pound Pork Chop in a sauce of brandy, butter, and crushed peppercorns</i>	
SALSICCIA CON MARCO POLO CON PATATE	\$19.95
<i>Jasper's homemade fennel sausage with potatoes, peppers, and onions. Our original dish made famous in Kansas City</i>	
FEGATO alla HARRY'S BAR VENEZIANA	\$21.95
<i>Veal Liver sauteed with sliced onions and a splash of cream sherry</i>	

PESCE

PESCE SAN PIETRO*	\$20.95
<i>St. Peter's fish sautéed in olive oil, capers, and lemon piquant sauce</i>	
SCAMPI MARIE ANTOINETTE	\$21.95
<i>Shrimp sautéed with onions, green bell peppers, fresh mushrooms, and splashed with Pinot Grigio</i>	
SALMONE ALLA ALEXANDRA	\$21.95
<i>Grilled salmon served with a mustard tarragon cream sauce</i>	
CAPASANTE ALLA SORRENTO	\$21.95
<i>Small Bay Scallops in a sauce of shallots, wine, butter, and cream over polenta</i>	
SCAMPI ALLA LIVORNESE DINNER	\$22.95
<i>Jasper's famous shrimp with a hint of garlic in a wine laced cream sauce served over 100% Minnesota Wild Rice</i>	
JASPER JR'S "AQUA PAZZO" CIOPPINO*	\$22.95
<i>A rich and spicy flavored tomato herbed broth studded with fresh clams, mussels, shrimp, scallops, calamari, and pastina</i>	

** FOR TONIGHT'S FRESH SEAFOOD, PLEASE SEE YOUR SERVER ** PRICE QUOTED

Above entrees are served with fresh bread, Sicilian potatoes, and tossed salad.

Starred items are highly recommended.

There is a \$6.95 splitting charge on any dinner, and includes a salad.

Minimum charge of \$10.00 per person.

We will NOT make separate checks.

We reserve the right to refuse service to anyone.

We encourage gratuities of 18% for parties of six or more and will add this to your bill as a convenience for you. If you would like to do something different, please let us know.

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS,
MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.