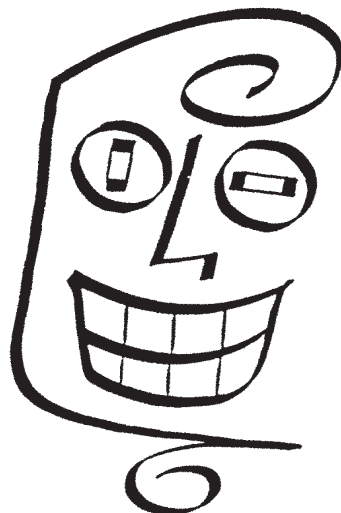



SPOLETO



\$20.00 Three Course Menu!!!

Choose an appetizer, choose an entrée, and choose a dessert, all for \$20.00 per guest!

(\$10.00 plate charge will be added for splitting the prix fixe menu.)

Just our way to help you save  this summer.

Appetizers

Add spicy olives to your order for \$2.95

Chef Ralph's Cajun Chicken Soup 5.95

Chef Ralph's Soup of the Day 5.95

Mixed Greens Red cabbage, carrots, and chick peas with your choice of dressing: Italian, Creamy Gorgonzola, Creamy Fresh Herb, Balsamic Vinaigrette, (Lo-Cal) Tomato Basil Vinaigrette, or Lemon Oil with Fresh Parmesan 5.95

Traditional or Spicy Caesar Salad Romaine lettuce tossed with croutons, creamy garlic parmesan dressing, and a touch of anchovies 7.95

Flash-Fried Calamari tossed in a sweet and spicy glaze with marinara 9.95

Garlic Bread with Mozzarella Tougias Bakery's batard layered with herbed garlic butter and mozzarella cheese. 6.95

Mozzarella Caprese Fresh mozzarella, vine ripened tomatoes, basil, and cracked black pepper, finished with E.V.O.O. 7.95

Angel Hair Crab Cakes Golden lump crab meat with spicy tomato jam and roasted red pepper and basil aioli. 9.95

Grilled Calamari with caper-berries, red onions, and cherry peppers tossed with cilantro-lime vinaigrette. 9.95

Stuffed Portobello with an herbed vegetable bread crumb stuffing, finished with Fontinella cream sauce. 8.95

Phyllo Ravioli Stuffed with smoked chicken breast, spinach, red onion, and goat cheese; finished with a sun-dried tomato cream sauce. 7.95

Gorgonzola Bread with garlic butter, imported gorgonzola cheese, and roasted red peppers. 7.95

Carrozza Fresh mozzarella between two slices of crusty bread dipped in egg batter and sautéed; served with a warm dressing of lemon juice, capers, anchovies, and tomatoes. 7.95

Appetizers below are an additional \$5.00 for the three course menu.

Roasted Beet Salad with arugula, grilled red onion, and garlic tossed in our vanilla vinaigrette. Finished with balsamic syrup and goat cheese. 8.95

Orange Basil Scallops Pan seared with an apricot bell pepper confit served atop an orange-basil beurre blanc. 9.95

Beef Carpaccio Paper thin topped with baby arugula, shaved parmesan, finished with fresh lemon juice, E.V.O.O. and cracked black pepper. 10.95

Traditional Chop Chop Romaine, salami, basil, chick peas, tomatoes, peppers, chicken, and Reggiano cheese tossed in a zesty Gorgonzola Vinaigrette. 9.95

Clams Casino Freshly shucked clams topped with hickory smoked bacon, roasted red peppers, and garlic 9.95

Entrées

Chicken and Sausage Bowtie Pasta with roasted red peppers, peas, and mushrooms in a fresh sage and tomato cream sauce tossed over bowtie pasta. 17.95

Rigatoni alla Bolognese Choice ground beef, sweet & spicy sausage, simmered in rich tomato sauce tossed with rigatoni. 14.95

Mushroom & Spinach Lasagna Baked with mushrooms, ricotta, mozzarella, spinach, and caramelized onions over a bed of pesto cream. 14.95

Linguini & Meatballs Served in our freshly made marinara sauce over linguini. 14.95

Ravioli Alla Vodka Three cheese ravioli tossed in our vodka cream sauce. 15.95

Italian Trio Chef's choice of three classic Italian dishes all served as one big meal. Ask your server for today's mouth watering selections. 14.95

Mafalde Pasta tossed with Kalamata olives, sautéed garlic, oven dried tomatoes, fresh mozzarella, spinach, artichoke hearts, pesto and pine nuts. 18.95

Pork Medallion Forestière Pan seared and finished with a wild mushroom, shallot, and peppercorn dijon sauce, served with mashed potatoes and spinach. 18.95

Eggplant Rollatini Battered and lightly fried eggplant, stuffed with spinach and ricotta, baked with mozzarella cheese, served over linguini marinara. 17.95

Pecan Encrusted Salmon with apricot glaze, served over mashed potatoes and mesclun greens, finished with a drizzle of chipotle-orange and balsamic syrup. 19.95

Chicken Balsamico Roasted chicken semi-boned with garlic mashed potatoes, grilled portabello mushrooms, arugula, and oven dried tomatoes. 18.95

Pork Milanese Pan seared parmesan-herb battered scallopini, served atop a salad of fresh arugula and cherry tomatoes, finished with a drizzle of E.V.O.O. and lemon. 18.95

Spaghettini Choice of pesto, olive oil, garlic and tomatoes, or marinara with grilled chicken. 14.95

Grilled Petit Rib Eye with a Shrimp Skewer Served with mashed potatoes, haricots verts, and crispy onion rings; finished with a rich veal demi-glaze. 21.95

Penne Papillote Shrimp, chicken, Fresh mozzarella, basil, and plum tomatoes in our vodka cream sauce and baked in parchment paper. 19.95

Mixed Grill Grilled lamb lollipop, Italian sausage, herb marinated chicken thigh, and petit filet served with grilled asparagus and rosemary roasted red potatoes; finished with tomato-basil vinaigrette. 23.95

Chicken Parmesan Lightly breaded, topped with marinara sauce, mozzarella and parmesan cheeses, over linguini. 17.95

Chicken Rollatini Rolled with sweet Italian sausage, bel paese cheese, and asparagus. Topped with a mushroom and shallot marsala sauce; served with a side of sautéed vegetables and roasted garlic mashed potatoes. 18.95

Great Food, Great Fun, Great Price!

Entrée's below are an additional \$7.00 for the three course menu.

Cioppino with scallops, shrimp, calamari, salmon, clams, mussels, fresh tomatoes, and scallions in a white wine saffron broth with garlic aioli. 23.95

Grilled Filet Mignon smoked sage Bleu, mashed potatoes with buttered broccoli and roasted red peppers, drizzled with port demi glaze. 27.95

Pasta Shells Tossed with Cajun dusted shrimp, Andouille (spicy French sausage), Tasso (spiced ham), spinach, jalapeños, and herbs. ***A Spoleto Favorite!*** 22.95

Linguini with Littleneck Clams with sautéed garlic, olive oil, Italian parsley, and milled black pepper. Choice of Red or White sauce. 22.95

Shrimp and Scallop Marchese with sautéed spinach, tossed in a Marsala wine and tomato cream sauce. All served over angel hair pasta. 23.95

Black Peppercorn Encrusted Duck Breast Sliced and served over herb-parmesan risotto with baby spinach; finished with port-cardamom demi-glaze. 22.95

Veal Piccata Sautéed scaloppini atop angel hair tossed in a garlic, caper, white wine lemon sauce. 25.95

Blackened Beef Tips with wild mushrooms, roasted red peppers, and baby spinach in a rich gorgonzola cream sauce, tossed with fettuccini. 24.95

Paradiso's Specialty Stone Pies

You may order a small pie as an entrée for your four course meal with no up charge.

Margarita Plum tomatoes, fresh Mozzarella, light basil and extra virgin olive oil. 9.95 / 19.95

Wild Mushroom Sautéed crimini, portobello, and domestic mushrooms over our three cheese alfredo sauce, topped with fresh rosemary. \$12.95/\$19.95

Combo Classic Pepperoni, hamburger, mushrooms, green peppers, and Bermuda onions. 12.95 / 19.95

Mediterranean Artichoke hearts, sun-dried tomatoes, Kalamata olives, spinach, fresh Mozzarella, and pesto chicken, finished with fresh basil (white sauce). 12.95 / 19.95

Chevre Delight Goat cheese, sun-dried tomatoes, fresh black pepper, and roasted garlic, with mozzarella and parmesan cheeses (white sauce). 12.95 / 19.95

Great Food, Great Fun, Great Price!

Where does the name **SpoleTO** come from?

Spoleto is a town in the heart of the Umbria region of Italy. This Roman town is now known primarily for its annual arts and music festival, the Festival of the Two Worlds (Festival dei Due Mondi). The festival was founded in 1958 and takes place annually during the end of June until mid July. It embraces all aspects of the performing and figurative arts featuring dance, drama, prose, lyrics, cinema, and opera.

The Spoleto Festival is an annual 17-day festival of the arts held in Charleston, South Carolina that starts at the end of May and continues through June. It was founded in 1979 as the American counterpart to the Festival of the Two Worlds in Italy. Charleston was chosen as the location for the festival due to its wealth of theaters and other performance spaces. The event hosts over 100 performances by a variety of artists in a variety of disciplines and attracts between 70,000 to 80,000 visitors a year. The Piccolo Spoleto Festival is the companion festival to the big event in Charleston, founded and funded by the city, and dedicated to bringing art to the people at low-cost or no cost to the public. Claudio and his mother used to visit the festival each year and the fond memories inspired him to name the restaurant after the festival.

The posters that surround you come from the Spoleto Festival in Charleston. Take a moment to look around and see the eclectic art that has been created at each festival over the years.

*We thank you for dining with
us at Spoleto Restaurant!
Enjoy your evening!*



225 KING STREET
NORTHAMPTON



12 CRAFTS AVENUE
NORTHAMPTON



50 MAIN STREET
NORTHAMPTON



271 MAIN STREET
NORTHAMPTON



ONE BRIDGE STREET
NORTHAMPTON