

SPOLETO

ANTIPASTI

Spicy Olives	3
Three types of olives, fresh parsley, chili flakes, EVOO	
Calamari Fritti	8/family portion 15
Classic fried calamari with spicy marinara or cocktail sauce	
Pumpkin Ravioli	8
Handmade raviolis filled with a blend of mascarpone and pumpkin, served with a brown butter, fresh sage, toasted almonds, and amaretto	
Roasted Chipotle Oysters	10
Four roasted Blue Point oysters topped with roasted garlic, cilantro, chipotle pepper, butter	
Jumbo Shrimp Cocktail	3/each
Served with house-made cocktail sauce, Pernod dipping sauce	
Black Angus Beef Carpaccio	10
Thinly sliced beef tenderloin, EVOO, preserved lemon Sicilian sea salt, black pepper, baby greens, marinated mushrooms, ricotta salata	
Brick Oven Meatballs	7
Roasted pork and beef meatballs served with spicy marinara and house-made ricotta	
Tuscan Arrostato	7
Roasted eggplant with onion and capers, roasted red peppers, roasted tomatoes, grilled artichoke hearts, caramelized brussels sprouts, grilled zucchini, roasted garlic, and crostini	
Garlic or Gorgonzola Bread	6
Baguette served your choice of two ways: gorgonzola coated with roasted red peppers, or mozzarella stuffed with garlic infused butter	

INSALATA

House Salad	5
Mixed greens, radicchio, red cabbage, carrots, marinated garbanzo beans, with choice of: lemon oil parmesan, roasted tomato basil vinaigrette, balsamic vinaigrette or gorgonzola dressing	
Caesar	6
Romaine lettuce, grana padano, croutons and white anchovies	
Spicy Caesar	6
Romaine lettuce, grana padano, Sriracha, Tabasco, croutons, oven dried tomatoes	
Roasted Beet Salad	8
Red and golden beets with a blend of arugula and local baby greens, goat cheese, toasted almonds, sumac vinaigrette	
Burrata Caprese	10
Fresh tomato, burrata mozzarella (fresh mozzarella infused with cream) and fresh basil, drizzled with EVOO	
Traditional Chop Chop	9
Romaine, chicken, salami, basil, chick peas, garbanzo beans, carrots, tomatoes, peppers, and reggiano cheese, gorgonzola vinaigrette	

Make any of our salads an entrée

Chicken	4	Salmon	8	Scallops	12
Blackened Filet Tips	8			Shrimp	8

PASTA

All entries are served with a house salad.

Gnocchi con Funghi	18
Housemade potato gnocchi tossed with oyster and shiitake mushrooms guanciale (<i>Umbrian air cured pork</i>), shallots, EVOO, fresh lemon, pecorino romano, topped with a poached Feather Ridge Farm egg	
Cavatelli	17
Cavatelli tossed with garlic, cherry tomatoes, kalamata olives kale, fresh mozzarella, pesto and pine nuts	
Add Chicken	4
Wild Boar Pappardelle	18
Braised wild boar ragù, with fresh fennel, garlic and tomato tossed with pappardelle	
Lobster Spaghettini	24
Spaghettini, fresh Maine lobster, shaved artichoke, sweet garlic, spicy tomatoes, hint of mint	
Vegetable Lasagna	16
House made ricotta, mozzarella, eggplant, spinach, mushrooms, and caramelized onions over a bed of pesto cream reduction	

CLASSICS

Chicken Parmesan	16
Lightly breaded, topped with mozzarella, parmesan, and marinara sauce over fresh linguine	
Can be prepared with veal upon request	
Rigatoni Bolognese	16
Our rich sauce of ground beef and sweet italian sausage with marinara, a touch of cream, pesto and grana padano	
Fresh Linguine and Meatballs	16
Our house made meatballs with a sweet basil marinara sauce	
Cajun Pasta Shells	18
Blackened chicken with tasso ham, Andouille sausage, baby spinach, tomatoes, garlic and jalapenos tossed with mini pasta shells	
Add Shrimp	6

SECONDI

Filet Mignon Nebbiolo	26
8oz tenderloin encrusted with Mountain gorgonzola, Nebbiolo wine reduction, mascarpone polenta, roasted root vegetables	
Steak Frites	24
Grilled 12oz New York Strip, black peppercorn, cognac cream reduction with sautéed shallots, hand-cut fries	
Veal Scaloppini	24
Pan seared veal medallions, white wine, artichoke hearts, roasted red peppers, baby spinach, roasted garlic, fresh linguine	

Pecan Encrusted Salmon	20
Mashed potatoes, seasonal vegetables, chipotle-orange balsamic drizzle	
Pan Seared Scallops	24
Butternut squash risotto, shredded brussels sprouts, lemon buerre blanc	
Statler Chicken "Saltimbocca Style"	22
Statler chicken breast stuffed with fontinella cheese, sage and wrapped with prosciutto, on a bed of mascarpone polenta with roasted root vegetables	

STONE PIES

Margarita	10/18
Plum tomatoes, fresh mozzarella, light basil, EVOO	
Combo Classic	11/19
Pepperoni, hamburger, mushrooms, green peppers and Bermuda onions	
Jambalaya	13/21
Spicy tomato sauce, diced chicken, Cajun shrimp, Andouille sausage, and Mozzarella cheese	

Wild Mushroom	12/20
Sautéed Crimini, Portobello, & Domestic mushrooms over our three cheese cream sauce, topped with fresh herbs	
Mediterranean	12/20
Pesto, artichoke hearts, sun-dried tomatoes, Kalamata olives, spinach, fresh Mozzarella, and chicken	
BBQ Chicken	13/21
Smoked Gouda and Mozzarella cheeses with red onion and cilantro	

SIDES

Roasted Root vegetables	4	House-made Truffle French Fries	5	Mascarpone Polenta	6
Side meatball	3	Garlic & Spinach	5	Sautéed Kale	5

Executive Chef Ralph Streete

~FYI: We have a private dining room. Please ask us for a tour

~Please inform your server of any allergies

~Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.