



## Spoleto's 3-Course Meal for \$20.95

Appetizer, Entrée & Dessert  
a la carte option available

### Appetizers

#### Lobster Ravioli 8.95

Lobster stuffed parsley ravioli tossed in a tomato vodka cream sauce garnished with sautéed shrimp.

#### Spoleto Mussels 8.95

P.E.I. mussel's sautéed with capers, lemon, white wine, red chili flakes, garlic butter, scallions, and marinara. Served with grilled toast points.

#### Italian Antipasto 7.95

Peppercorn salami, sopressata salami, prosciutto di parma, parmesan, marinated artichoke and spicy olives.

#### Angel Hair Crab Cake 8.95

This Spoleto twist on a traditional favorite is served with a chipotle pepper mayonnaise.

#### Fried Calamari 8.95

Served with a choice of spicy marinara or cocktail sauce.

#### Garlic Bread with Mozzarella 5.95

Bakery Normand's batard layered with herbed garlic butter and mozzarella cheese.

#### Crostini 7.95

Sheep's milk ricotta, raisins and pine nuts drizzled with honey.

#### Gorgonzola Bread 7.95

Italian bread with garlic butter and imported gorgonzola cheese topped with roasted red peppers.

#### Grilled Calamari 8.95

Grilled marinated calamari with caper-berries and cherry peppers in a red onion, lime, cilantro vinaigrette. Served with garlic toast.

#### Mediterranean Fish Chowder 4.95

#### Soup of the Day 4.95

Ask your server for today's selection.

#### Mixed Greens 5.95

Mixed greens, garbanzo beans, carrots, red cabbage, and choice of dressing: Creamy Gorgonzola, Creamy Fresh Herb (contains pine nuts), Balsamic Vinaigrette, Roasted Garlic, Tomato Basil Vinaigrette, or Lemon Oil with Fresh Parmesan

#### Caesar 7.95

Romaine lettuce tossed with croutons and creamy garlic parmesan dressing with a touch of anchovies.  
add marinated white anchovies for 2.00

**Items below are an additional \$5.00**

#### Spoleto Seafood a la Gazpacho 9.95

Chilled calamari, scallops, shrimp and mussels tossed in a cool tri-bell pepper, cucumber and tomato gazpacho.

#### Honey, Ginger & Lime Scallops 9.95

Pan seared honey, ginger and lime glazed sea scallops with fresh fruit salsa and balsamic syrup.

#### Spoleto Salad 9.95

Radicchio, Belgian endive, watercress, roasted red peppers, goat cheese and balsamic vinaigrette.

#### Caprese Salad 9.95

Fresh tomato, fresh mozzarella, and basil dressed with extra virgin olive oil and lemon.

#### Roasted Beet Salad 9.95

Roasted beets, arugula, grilled red onion and roasted garlic tossed in our vanilla vinaigrette, finished with balsamic syrup and goat cheese.

#### Clams Casino 9.95

Topped with applewood smoked bacon, roasted red peppers and garlic.

#### Carpaccio 9.95

Thinly shaved raw beef filet drizzled with e.v.o.o., lemon juice, balsamic syrup and cracked black pepper. Served with baby greens and shaved parmesan cheese.

**Consuming raw or under cooked foods may result in food-borne illness.**

**Appetizer portions are slightly smaller with 3-course menu**

# Entrees

## Sole Meuniere 19.95

Capers, garlic, white wine, lemon and a pinch of diced tomato with basmati rice and asparagus.

## Spoletto Gemelli Pasta 17.95

Herb marinated julienne chicken, Zonin's spicy Italian sausage, caramelized onion and broccoli rabe tossed with sautéed garlic, e.v.o.o. and gemelli pasta.

## Pork Chop 19.95

Double thick center cut pork chop with natural au jus, sautéed spinach with garlic and a medley of oven roasted potatoes, caramelized onion and button mushrooms.

## Pecan Salmon 19.95

Pecan encrusted and apricot glazed salmon filet atop roasted garlic mashed potatoes, and mesclun greens; finished with a drizzle of chipotle-orange glaze and balsamic syrup.

## Chicken Paillard 15.95

A pounded chicken breast, pan seared and topped with a citrus peppercorn herb butter. Served with a salad of fresh arugula, cherry tomato, grilled red onion and shaved parmesan cheese; dressed with e.v.o.o.

## Statler Chicken 18.95

Prosciutto and fontina cheese stuffed statler chicken; served with wild mushroom marsala sauce over sweet corn risotto, sautéed spinach with garlic.

## Grilled Petit Rib Eye with Shrimp Skewer 21.95

Served with roasted garlic mashed potatoes, haricot verts, and crispy onion rings; finished with a rich veal demi-glaze.

## Pork Milanese 18.95

Pan fried, herbed, parmesan breaded pork scallopine. Served with a fresh arugula, cherry tomato, and grilled red onion salad, dressed with e.v.o.o.

## Mixed Grill 19.95

Grilled lamb chop, Zonin's sweet Italian sausage, herb marinated chicken thigh, and filet mignon tip served with grilled asparagus and rosemary roasted red potatoes; finished with tomato-basil vinaigrette.

## Rigatoni Bolognese 14.95

Ground sausage, beef, and veal in a rich tomato sauce with a touch of cream, served over rigatoni.

## Meatball Lasagna 14.95

Lasagna noodles layered with meatballs, marinara sauce, mozzarella and ricotta cheeses.

## Ravioli ala Vodka 15.95

Three cheese ravioli tossed in a tomato vodka cream sauce with garlic and fresh basil.

## Chicken Parmesan 17.95

Lightly breaded and topped with mozzarella, parmesan and marinara sauce over linguini.

## Angliotti Pasta 18.95

Porcini mushroom stuffed half moon pasta tossed with mushrooms, roasted garlic, oven-dried tomatoes, fresh mozzarella, asparagus, pesto and pine nuts.

## Chicken Balsamico 18.95

Half a boneless roasted chicken served with garlic mashed potatoes, grilled portabella mushrooms, arugula and oven dried tomatoes; finished with a balsamic demi glaze.

**Whole wheat and gluten free pasta available.**

**(3-Course Meal special not valid on holidays or graduation weekends.)**

Additional \$10 to share 3-Course Meal.





Items below are an additional \$7.00

## Entrées

### Cioppino 23.95

Scallops, shrimp, mussels, calamari, salmon, clams, roasted garlic, fresh tomato and scallions in a white wine saffron broth with garlic aioli.

### Filet 25.95

Grilled filet mignon with green peppercorn gorgonzola butter, roasted garlic mashed potatoes, asparagus; finished with a red wine and rosemary demi-glace.

### Veal Saltimbocca 25.95

Layered with bel paese cheese, sage and prosciutto; finished with a mushroom shallot brown sauce. Served with side pasta marinara and mixed vegetables.

### Pasta Shells 22.95

Tasso, andouille, shrimp, spinach, tomatoes, jalapeno peppers and herbs tossed with mini pasta shells. A Spoleto favorite!!!

### Linguini and Clams 22.95

Freshly shucked clams served with a white or marinara sauce.

### Marchese 23.95

Shrimp and scallops in a marsala, tomato, and garlic cream sauce with sautéed baby spinach over angel hair pasta.

**Whole wheat and gluten free pasta available.**

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## *Also introducing... Carafes of Wine*

**FULL 1 Ltr (6 glasses) \$16 or HALF 1/2 Liter (3 glasses) \$9**

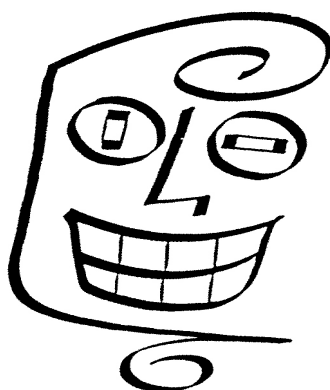
**Also available by the glass \$6.25**

### **Bel Arbor Cabernet Sauvignon**

*A soft, stylish red with black cherry and oak-spice flavors.*

### **Bel Arbor Chardonnay**

*Crisp fruity green apple varietal character and light floral-vanilla complexities*



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***SPOLETO'S SPECIALTY  
SUMMER COCKTAILS!***

***MOJITOS***

A Cuban blend of rum, fresh mint leaves, limes and soda over ice. Try it with Lemon, Raspberry, Peach or Melon!

***SANGRIA***

A refreshing infusion of white wine and fresh citrus fruits.

***SIGNATURE MARGARITAS***

Our famous scratch margaritas made with the tequila of your choice, orange liqueur and freshly squeezed lime juice.

**Bottled Beer**

**Amstel Light**

**Newcastle**

**Sam Adams**

**Miller Lite**

**Moretti Light**

**Budweiser**

**Bud Lite**

**Bass Ale**

**Sierra Nevada**

**Heineken**

**Magic Hat, Circus Boy (Hefewiezen)**

**Buckler (non-alcoholic)**

**Draft Beer**

**in pints or ten ounce sizes**

**Berkshire Brewing Company**

**Long Trail**

**Guinness Draft**

**Harpoon IPA**

*Seasonal ask your server*

**Beverages**

**Soda: Coke, Diet Coke,  
Sprite, Ginger Ale**

**Juice: Orange, Grapefruit,  
Pineapple, Cranberry**

**Sole Italian Sparkling Water  
Sole Italian Still Water**

**Milk**

**Tea**

**Coffee**

**Cappuccino**

**Hot Chocolate**

**Shirley Temple**

**Iced Tea (in season)**

