

WEEKLY SPECIALS

SUN 3-Course Menu For \$25.
MON 3-Course Menu For \$25.
TUE \$12 Tuesdays! Any Entrée With a Spoleto Face is Only \$13!
WED Incredible wine specials
THU Couple's Night \$75! Bottle of our House Wine. 1 Appetizer + 2 Entrees + 1 Dessert.
 Weekly Specials not valid on major holidays.

Executive Chef Colin J Hoyt
Sous Chef Robert Martinez

Please inform your server of any allergies before ordering.
 Consuming raw or undercooked foods can increase the risk of foodborne illness.

RAW BAR

East Coast Oysters \$3 ea
 Jumbo Shrimp Cocktail \$3 ea
 Little Neck Clams \$2 ea

ANTIPASTO

SPICY OLIVES 4
 Calabrese peppers, garlic, preserved lemon, fresh parsley, extra virgin olive oil

FRENCH FRIES 5
 Hand cut Idaho potatoes double fried
 Add truffle oil and grana padano +2
 ADD SHALLOT BRANDY CREAM +3

CRAB CAKES 12
 Crab cakes made with roasted red peppers, scallions, lemon, flash Fried and served with fresh mozzarella, pesto aioli, balsamic reduction and parmesan

BRICK OVEN ROASTED CALAMARI 9/15
 Lightly breaded calamari oven roasted, tossed with fresh basil, tomatoes, scallion, lemon, extra virgin olive oil, grana padano cheese

CLASSIC FRIED CALAMARI 8/14
 Tossed in seasoned flour, flash fried, served with cocktail or spicy marinara

PRINCE EDWARD ISLAND MUSSELS 10
 Fra Diavolo style or with white wine, fresh garlic, tomatoes and basil, lemon

BRICK OVEN MEATBALL DUO 8
 Roasted pork and beef meatballs with salsa verde, spicy marinara, house made ricotta

GARLIC BREAD 8
 Crispy batard stuffed with mozzarella and garlic butter.
 ADD GORGONZOLA 2

BEEF TARTARE 12
 Filet mignon served raw with hazelnuts, white truffle, smoked bacon, egg yolk, grana Padano, lemon, balsamic reduction and served with crostini

BEEF BRISKET 10
 Choice beef brisket braised in port wine and hickory smoked served on horseradish cream and topped with cherry tomato-shallot chutney and fresh parsley

CLASSICS

SPAGHETTI AND MEATBALLS 16
 Three house made meatballs with pork and beef served with spaghetti, marinara, ricotta, fresh basil

CHICKEN PARMESAN 16
 Lightly breaded, fried chicken with linguine, marinara, chef's daily vegetables

PASTA SHELLS 18
 Blackened chicken, tasso ham, andouille sausage, baby spinach, tomatoes, garlic, shallots, jalapeños tossed with pasta shells
 ADD SHRIMP 8

RIGATONI BOLOGNESE 16
 Rich sauce of ground beef, sausage, marinara, cream, pesto

VEAL SALTIMBOCCA 28
 Veal Medallion topped with fresh sage, prosciutto, mozzarella, and pan roasted with mushrooms, shallots, marsala wine and butter served over angel hair with chef vegetables

SCALLOPINI
 Lightly sautéed garlic, artichoke hearts, roasted red peppers, spinach, white wine, lemon, butter tossed with angel hair pasta
 Chicken 18
 Veal 28

ENTREES

FILET MIGNON 30
 Black Angus beef tenderloin grilled, served with garlic mashed potatoes, grilled asparagus, choice of sauce: shallot-brandy cream, fresh herb bordelaise or bacon, leeks and tomato cream

CHICKEN FRANCESE 20
 Egg battered all natural chicken breast pan roasted, served with daily risotto, grilled asparagus, lemon-caper white wine sauce

COD 20
 Pan roasted and served with a roasted tomato-basil wine sauce over farro grains with sautéed spinach and garlic

PECAN SALMON 24
 Faroe Island Salmon roasted with apricot glaze and encrusted with pecans served over mashed potato with roasted root vegetables and finished with balsamic reduction and chipotle orange glaze

CIOPINNO 28
 Scallops, shrimp, calamari, mussels, clams and salmon lightly sautéed with garlic, scallions and tomatoes, then simmered in a white wine, lemon and saffron broth, topped with garlic crostini and shallot-mustard aioli

BEEF TIPS GORGONZOLA 26
 Pan Blackened beef tips served with fettucine pasta tossed with gorgonzola cream, spinach, roasted red peppers, shallots, mushrooms and a touch of demi-glacer

PASTA

POTATO GNOCCHI 20
 House made potato gnocchi sautéed with shallots, almonds, sage, squash, white wine, lemon and parmesan topped with chicken leg confit

MUSHROOM RAVIOLI 18
 Porcini, shiitake, oyster mushrooms with basil, ricotta filled ravioli served with a trio of sauces: black garlic and balsamic reduction, basil-pine nut pesto, sun dried tomato pesto

WHITE CLAMS 24
 Fresh shucked cape cod clams, fresh basil white wine, butter, chili flake, olive oil served over linguine. Or try it with red sauce!

MAFALDE 20
 Kalamata olives, artichoke hearts, roasted garlic, roasted tomato, kale, fresh mozzarella, basil pesto, toasted pine nuts tossed with fresh gluten free mafalde pasta
 Try it with our sun dried tomato pesto!

WILD BOAR RAGU 24
 Slow braised Canadian Boar with port wine, garlic, fennel, tomato, mirepoix, pecorino cheese, fresh lemon and scallions tossed with pappardelle pasta

SCAMPI
 White wine, fresh garlic, butter, lemon, paprika and fresh parsley over angel hair pasta with mixed vegetables
 Shrimp 24
 Veal 28

GEMELLI 20
 All Natural Black River Sweet Sausage sautéed with garlic, caramelized onion, broccoli rabe, calabrese peppers, demi-glaze and garlic tossed with parmesan and gemelli pasta

The majority of this menu is available gluten-free, please ask your server for more information.

INSALATA

HOUSE 6
 Mixed greens, radicchio, carrots, marinated garbanzo beans, choice of dressing

CAESAR OR SPICY CAESAR 8
 Romaine hearts, grana padano, garlic croutons, garlic lemon dressing, anchovies

WALNUTS AND GORGONZOLA 10
 Mixed arcadian greens tossed with toasted walnuts, figs and a cider-honey vinaigrette topped with fresh orange segments and gorgonzola

BEETS AND DILL 10
 Oven roasted mixed beets, fresh dill, cucumber, lemon zest, goat cheese, roasted garlic vinaigrette, pickled onion

PEARS AND TRUFFLE 12
 Bibb lettuce, arugula, riesling poached pears, buratta, prosciutto, fresh lemon, olive oil, truffle, black pepper, grana padano

MAKE ANY A SALAD AN ENTRÉE

Chicken 4
 4 oz Filet 12
 Salmon 10
 Shrimp 8
 Scallops 12

PIZZETTAS EACH \$10

SUPREMO
 Vermont sausage, bacon, red onion, mushroom and peppers, mozzarella, parmesan, garlic

MARGHERITA
 Roasted tomato, fresh basil, fresh mozzarella, pesto, grana padano, olive oil

GRECO
 Olive oil, parmesan, garlic, Kalamata olives, feta, grilled red onions, spinach and tomato

SPOLETO

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