

# DESSERTS

## Crème Brûlée 5.75

Served with homemade whipped cream.

## Swiss Chalet Chocolate Mousse 5.25

Rich, delectable chocolate mousse topped with homemade whipped cream.

## Strawberry Cheese Cake 6.50

Dense & rich cheesecake with strawberries and topped with sour cream strawberry topping.

## Red Velvet Cake 6.95

Layered with cream cheese icing and covered in Cointreau laced ganache.

## Brownie Sundae 5.95

Warm fudge brownie topped with Ice cream, whipped cream and fudge sauce.

## Chocolate Espresso Torte 6.50

Flourless chocolate espresso cake thinly layered with Irish cream butter cream, and enrobed in rich ganache.

## Key Lime Pie 6.50

Tangy Key Lime pie filling inside a tender shortbread crust topped with homemade whipped cream.

## Mixed Berry Sorbet 5.95

## Tira mi su 6.50

Italian sponge cake soaked in espresso & rum then layered with mascarpone mousse and shaved chocolate.

## Classic Italian Cannoli 4.25

A pastry shell filled with sweetened ricotta, candied citron, chocolate chips, and macadamia nuts, topped with slivered toasted almonds.

All desserts are made in house by our pastry chef Courtney S. McManus.

# 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)

[www.spoletoresaurants.com](http://www.spoletoresaurants.com)



# SPOLETO

*Introducing Spoleto's*

**\$20 3-COURSE MEAL**

**7 Nights A Week!**

**Choose Appetizer, Entrée & Dessert.**

**Prices also listed a la carte.**

**Items marked with \* are up-charged.**

**Additional \$10 to share 3-Course Meal.**

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

*Great Food, Great Fun, Great Price!*

**Open for dinner 7 nights a week  
Accepting reservations  
from Sunday through Thursday**



50 Main Street  
Northampton, MA 01060  
413.586.6313  
[www.spoletoresaurants.com](http://www.spoletoresaurants.com)

*Gift Certificates Available*

50 Main Street  
Downtown Northampton  
**413.586.6313**

# APPETIZERS

## **Mediterranean Fish Chowder 4.95**

**Soup of the Day 4.95** Ask your server for today's selections.

**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.

**Spoletto Mussels 8.95** P.E.I. mussels sautéed with capers, lemon, white wine, red chili flakes, garlic butter, scallions, and marinara. Served with grilled toast points.

**Carrozza 7.95** 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.

**Fried Calamari 8.95** Served with a choice of spicy marinara or cocktail sauce.

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

**Garlic Bread with Mozzarella 5.95** Bakery Normand's batard layered with herbed garlic butter and mozzarella.

**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.

**Stuffed Portabello 8.95** With an herbed vegetable bread crumb stuffing, finished with fontinella cream sauce.

**Angel Hair Crab Cake 8.95** This Spoleto twist on a traditional favorite is served with a chipotle pepper mayonnaise.

## **ITEMS BELOW ARE AN ADDITIONAL \$5.00**

✳️ **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.

✳️ **Honey, Ginger & Lime Scallops 9.95** Pan seared honey, ginger and lime glazed sea scallops with fresh fruit salsa and balsamic syrup.

✳️ **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.

# ENTRÉES

**Ravioli ala Vodka 15.95** Three cheese ravioli tossed in a tomato vodka cream sauce with garlic and fresh basil.

## **Chicken and Sausage Bowtie Pasta 17.95**

Julienne chicken and sweet Italian sausage sautéed with roasted red peppers, peas, and mushrooms in a fresh sage and tomato cream sauce tossed with bowtie pasta.

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

**Rigatoni Bolognese 14.95** Ground sausage, beef, and veal in a rich tomato sauce with a touch of cream, served over rigatoni.

**Chicken Rollatini 18.95** Chicken breast 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.

**Meatball Lasagna 14.95** Lasagna noodles layered with meatballs, marinara sauce, mozzarella, and ricotta cheeses.

**Spaghetti and Meatballs 14.95** Homemade meatballs in a rich tomato sauce over spaghetti with toasted garlic bread.

**Mafalde Pasta 18.95** Mafalde pasta tossed with kalamata olives, roasted garlic, oven dried tomatoes, fresh mozzarella, spinach, artichokes, pesto and pine nuts.

**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.

**Pecan Salmon 19.95** Pecan encrusted and apricot glazed salmon filet atop roasted garlic mashed potatoes & mesclun greens; finished with a drizzle of chipotle-orange glaze and balsamic syrup.

**Sole Franchise 19.95** Sole filet dipped in egg then sauteed with garlic and artichoke hearts in a white wine, lemon sauce over buttered basmati rice.

**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.

**Spaghettini 14.95** Served with your choice of: ala olio, pesto, sundried tomato & garlic or marinara, served with a grilled chicken breast.

## **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.

**Papillote 19.95** Shrimp, chicken, fresh mozzarella, and basil in a vodka, tomato, cream sauce; tossed with penne then baked in parchment paper.

**Mixed Grill 19.95** Grilled lamb chop, Italian style sausage, herb marinated chicken thigh, and filet mignon tip served with grilled asparagus and rosemary roasted red potatoes; finished with tomato-basil vinaigrette.

## **ITEMS BELOW ARE AN ADDITIONAL \$7.00**

✳️ **Cioppino 23.95** Scallops, shrimp, mussels, calamari, salmon, clams, roasted garlic, fresh tomato, and scallions in a white wine saffron broth with garlic aioli.

## ✳️ **Black Peppercorn Encrusted**

**Duck Breast 22.95** Duck breast fanned atop an herb-parmesan risotto with sautéed baby spinach and finished with a port-cardamom demi-glaze.

✳️ **Pasta Shells 22.95** Tasso (spiced ham), andouille (French hot sausage), shrimp, spinach, tomatoes, jalapeno peppers, and herbs.  
A Spoleto favorite!!!

✳️ **Linguini and Clams 22.95** Freshly shucked clams served with a white wine 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.

✳️ **Veal Piccata 25.95** Sautéed veal scallopine atop angel hair tossed in a garlic, caper, white wine lemon sauce.

✳️ **Blackened Beef Tips 24.95** Wild mushrooms, roasted red peppers, and baby spinach in a rich gorgonzola cream sauce; tossed with fettuccine.

✳️ **Filet BLT 25.95** Grilled filet mignon with roasted garlic mashed potatoes, red and yellow tomatoes, mesclun greens, applewood smoked bacon with a warm balsamic vinaigrette.



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