

WELCOME TO SPOLETO RESTAURANT

HAPPY VALENTINE'S DAY

AMOROUS APPETIZERS

LOBSTER BISQUE \$6

SOUP DU JOUR \$5

OYSTERS ON THE HALF SHELL \$11

FRESH OYSTERS WITH COCKTAIL SAUCE, HORSERADISH, AND MIGNONETTE.
(THE ORIGINAL APHRODISIAC)

SHRIMP COCKTAIL \$12

CLAMS CASINO \$11

FRESH CLAMS ON THE HALF SHELL TOPPED WITH HICKORY SMOKED BACON,
ROASTED RED PEPPERS, FRESH HERBS, AND GARLIC BUTTER.

FRIED CALAMARI \$11

PERFECT FOR SHARING! WITH YOUR CHOICE OF
SPICY MARINARA SAUCE OR COCKTAIL SAUCE.

BAKED STUFFED ARTICHOKE \$9

WHOLE ARTICHOKE BAKED WITH A PARMESAN AND FRESH HERB BREADCRUMB STUFFING,
FINISHED WITH WARM BALSAMIC DRESSING.

SEARED SCALLOPS \$10

SERVED ON A BED OF SAUTÉED SPINACH WITH PEPPER CONFETTI &
ORANGE-GINGER BEURRE BLANC.

CARPACCIO \$10

THINLY SLICED BEEF TENDERLOIN DRIZZLED WITH OLIVE OIL, LEMON, & BALSAMIC
VINEGAR ON BABY GREENS.

ANGEL HAIR CRAB CAKE \$10

SERVED WITH CHIPOTLE PEPPER MAYONNAISE.

SEDUCTIVE SALADS

CAESAR SALAD \$7

ROMAINE LETTUCE TOSSED WITH CROUTONS, PARMESAN, ANCHOVIES,
AND HOMEMADE CAESAR DRESSING.

BEET SALAD \$7

ROASTED BEETS SERVED ATOP A BED OF ARUGULA TOSSED IN CHAMPAGNE
VINAIGRETTE AND FINISHED WITH ROASTED GARLIC, CARAMELIZED RED ONION,
CRUMBLD GOAT CHEESE AND A SWEET BALSAMIC REDUCTION.

SPOLETO SALAD \$7

RADICCHIO, WATERCRESS, ENDIVE, AND ROASTED RED PEPPERS TOSSED WITH BALSAMIC
VINAIGRETTE; FINISHED WITH CRUMBLD GOAT CHEESE.

ENTICING ENTRÉES

LOBSTER RAVIOLI \$29

JUMBO RAVIOLI STUFFED WITH LOBSTER MEAT, RICOTTA CHEESE, AND HERBS IN A
LEMON THYME CREAM SAUCE TOPPED WITH FRESH MAINE LOBSTER MEAT.

MAFALDE PASTA \$21

MAFALDE PASTA TOSSED WITH KALAMATA OLIVES, ROASTED GARLIC, OVEN DRIED
TOMATOES, FRESH MOZZARELLA, SPINACH, ARTICHOKE HEARTS, PESTO, AND PINE NUTS.
*** ADD GRILLED CHICKEN FOR \$3.00 OR SHRIMP FOR \$5.00

CHICKEN PARMESAN \$19

LIGHTLY BREADED, TOPPED WITH MARINARA SAUCE AND MELTED
MOZZARELLA CHEESE OVER LINGUINE.

GRILLED RIB EYE \$29

WITH PANKO ENCRUSTED POTATO CROQUETTE AND CARAMELIZED ONION,
BUTTON MUSHROOM, GARLIC, AND SPINACH SALAD; FINISHED WITH A
RICH VEAL DEMI-GLAZE.

PEPPERCORN ENCRUSTED DUCK \$28

DUCK BREAST FANNED ATOP AN APPLEWOOD SMOKED BACON, WILD MUSHROOM,
SHALLOT, PARMESAN, AND HERB RISOTTO FINISHED WITH A
CARDAMOM PORT WINE DEMI-GLAZE.

PECAN CRUSTED SALMON \$22

SERVED ON A BED OF BABY GREENS WITH GARLIC MASHED POTATOES &
A CHIPOTLE CITRUS GLAZE.

SEAFOOD FRA DIAVOLO (FOR 2) \$50

LOBSTER, SHRIMP, SCALLOPS, CALAMARI, CLAMS, AND MUSSELS TOSSED IN A SPICY
MARINARA SAUCE WITH PENNE PASTA.

CHICKEN BORDELAISE \$25

OVEN ROASTED BONELESS HALF CHICKEN WITH ROASTED GARLIC MASHED POTATOES,
SAUTÉED SPINACH WITH GARLIC, AND FINISHED WITH A BAROLO DEMI-GLAZE.

LINGUINE WITH CLAM SAUCE \$25

FRESHLY SHUCKED CLAMS SERVED WITH YOUR CHOICE OF
A WHITE WINE OR MARINARA SAUCE.

VEAL MILANESE \$28

HERB BREADED TENDER VEAL SCALLOPINE, WITH A SALAD OF ARUGULA,
CHERRY TOMATOES, GRILLED RED ONION, PARMESAN-REGGIANO, AND
FRESH LEMON WITH E.V.O.O.

DREAMY DESSERT

BAKED CHOCOLATE MOUSSE HEARTS WITH HAZELNUT CREAM

CHOCOLATE DIPPED STRAWBERRIES WITH CHAMPAGNE SABAYON

PASSION FRUIT CHARLOTTE

CHOCOLATE FONDUE LACED WITH APHRODISIAC SPICE FOR TWO,
SERVED WITH FRESH FRUIT AND COOKIES

RED VELVET CAKE LAYERED WITH CREAM CHEESE FROSTING ENROBED
IN COINTREAU SCENTED GANACHE