SPOLETO RESTAURANT

RAW BAR

East Coast Oysters
each 4 | half dozen 18 | dozen 30

Shrimp Cocktail
each 4 | half dozen 20

ANTIPASTO

Crab Cakes 15
fresh crab + roasted red peppers + leeks + pesto aioli + micro greens

Brussels Sprout 13
goat cheese + balsamic + roasted pignoli

Meatball Duo 11
salsa verde + marinara + ricotta

Balsamic Fig Ribs 17
baby back ribs + sticky balsamic fig glaze

Saffron Arancini 13
breaded & fried + roasted garlic aioli + pecorino romano

Calamari 12/18
classic fried or brick oven style – tomatoes + scallions + lemon + basil

Mozzarella En Carrozza 14
Fresh mozzarella + batard + egg batter + tomato, anchovy, caper dipping sauce

Fried Zucchini 13
ranch or marinara

Spicy Olives 8
calabrese + lemon + pepper + evoo

Garlic Bread 10
batard + mozzarella + garlic butter

Rustic Italian Sourdough Loaf 4/6
whipped ricotta + extra virgin olive oil

INSALATA

House Salad 8/14
romaine + red peppers + carrots + chickpeas + cucumber + celery + choice of dressing

Caesar or Spicy Caesar 8/14
romaine + Grana Padano + garlic croutons

Arugula Salad 14
arugula + shaved parmesan + pickled red onion + evoo + balsamic dressing
Add goat cheese + $4

Fennel & Beet Salad 9/16
mixed greens + shredded carrots + goat cheese + pepitas + fennel + beets + lemon juice + evoo

Wedge Salad 14
quartered romaine + cherry tomato + bacon + creamy gorgonzola dressing

Burrata Caprese 15
beefsteak tomatoes + burrata + basil + extra virgin olive oil + balsamic + red onion + sea salt + cracked pepper

add protein to any salad
Chicken 8 | Salmon 12 | Shrimp 10 | 5oz Filet 16

ENTREES

Chicken Francese 26
egg battered chicken breast + white wine + garlic + capers + daily risotto + seasonal vegetables

Classic Lasagna 25
Claudio's Nonna's recipe from Naples

Merluzzo con Porri 27
Fresh Cod loin + braised leeks + blistered cherry tomato + daily risotto

Eggplant Rollatini 24
eggplant + spinach + ricotta + seasonal vegetables + penne

Chicken Parmesan 26
breaded fried chicken + marinara + linguine + seasonal vegetables

Filet Mignon 40
cognac + green peppercorn + cream sauce + garlic mashed potato + seasonal vegetables

Lamb Chops 37
pan seared + salsa verde + roasted potatoes + ratatouille

Shrimp Scampi 28
garlic marinated butterfly shrimp + paprika + white wine + lemon

Pecan Encrusted Salmon 27
Faroe Island Salmon + apricot glaze + orange gastrique + daily risotto + seasonal vegetables

Cioppino 32
salmon + scallops + mussels + shrimp + calamari + saffron broth + with or without linguini

PASTA

Short Rib Pappardelle 30
short rib ragu + homemade pappardelle

Cheese Ravioli 23
alla vodka sauce

Spaghetti & Meatballs 24
San Marzano marinara + three meatballs + ricotta

Rigatoni Bolognese 24
ground beef + sausage + marinara + cream + pesto + rigatoni

Crazy Alfredo 26
chicken + sausage + broccoli + peppers + penne + gorgonzola + classic alfredo -or- alla olio

Creste di Gallo Primavera 25
zucchini + summer squash + red pepper + peas + spinach + red onion mafalde

Shells 28 *Guest Favorite for 40 Years!
andouille sausage + chicken + blackened shrimp + tasso ham + garlic + shallots + jalapenos + marinara and four-day demiglace + scallions

gluten free pasta available upon request

PIZZA

Chevre Pizza 19
goat cheese + fig jam + mozzarella + parmesan + prosciutto + caramelized shallots

Lemon Artichoke Arugula Pizza 19
artichoke hearts + lemon zest + evoo + garlic + mozzarella + shaved parmesan + arugula
add grilled shrimp 4

Charcuterie Pizza 19
meatballs + tasso ham + pepperoni + caramelized onions

Margherita Pizza 17
basil pesto + roasted tomato + fresh basil

Pepperoni Pizza 17
mozzarella + house made marinara + pepperoni

Cheese Pizza 16
mozzarella + house made marinara

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

Please inform your server of any food allergies! Please note that consuming raw/undercooked meats, poultry, seafood, shellfish, or eggs mayincrease risk of foodborne illness, especially if you have medical conditions.