

SPOLETO

RESTAURANT

BRUNCH MENU

BREAKFAST

EGGS BENEDICT **18/21**

Choose: spinach, ham, petite filet or house cured salmon. Served on an English muffin, topped with hollandaise sauce and accompanied by roasted potatoes

GRILLED VEGETABLE FRITTATA **16**

Grilled vegetables and goat cheese frittata served with roasted potatoes and sourdough toast

HERBS AND EGGS **16**

3 eggs scrambled with fresh chives, parsley, basil. Served with your choice of sweet Italian chicken sausage or smoked bacon and sourdough toast

STEAK AND EGGS **21**

Petite Filet mignon grilled and accompanied by eggs cooked your way, rosemary roasted potatoes and grilled asparagus

IGGY'S BRIOCHE FRENCH TOAST **16**

Served with Vermont maple syrup, fresh berries, and a choice of sausage, or smoked bacon

ANTIPASTO

SEAFOOD MARTINI **19**

Lobster, crab and jumbo shrimp with cocktail sauce

RAW BAR

EAST COAST OYSTERS **3.50**

SHRIMP COCKTAIL **4**

GREENS

HOUSE SALAD **8/13**

Mixed greens, red pepper, carrots, marinated chick peas, cucumber and celery with choice of dressing

CAESAR/SPICY CAESAR **8/13**

Romaine lettuce, grana padano, and garlic croutons. Brussels sprouts & kale available upon request

WEDGE SALAD **13**

Romaine head, cherry tomato, bacon & creamy gorgonzola

ARUGULA SALAD **13**

Arugula, shaved grana padano, pickled red onion, evoo and balsamic dressing

FENNEL & BEET SALAD **10/14**

Greens, carrots, pepitas, chevre cheese, fennel & beets

BURRATA CAPRESE **15**

beefsteak tomatoes, burrata, basil, evoo, balsamic, red onions, sea salt, cracked pepper

MAKE ANY OF OUR SALADS AN ENTRÉE

Chicken **6** Shrimp **8**

5 oz Filet **14** Salmon **10**

ENTREES

LAMB CHOPS **34**

Pan seared lamb chops with roasted potatoes, ratatouille, and salsa verde

PECAN ENCRUSTED SALMON **27**

Pan seared salmon with apricot glaze & orange gastrique with daily risotto and chef's vegetable

SHRIMP SCAMPI **25**

Garlic marinated butterfly shrimp, paprika, white wine and lemon with linguini and chef's vegetable

RIGATONI BOLOGNESE **22**

Fresh pasta topped with our rich sauce of ground beef and sausage with marinara, cream, pesto, and grana padano

MAFALDE **22**

Roasted summer vegetables, oven dried tomatoes, pesto, and fresh mozzarella pearls tossed with Mafalde pasta.

CHICKEN PARMESAN **22**

Lightly breaded chicken breast with house marinara, mozzarella cheese, linguini and chef's vegetable

LIBATIONS

SPOLETO BLOODY MARY **14**

House infused pepper vodka & our bloody mary mix garnished with celery, cocktail shrimp, pepperoncini and olive.

WHITE PEACH BELLINI **12**

Sparkling wine, fresh peach puree

PINK LEMONADE MIMOSA **12**

Sparkling wine and fresh made pink lemonade

COLD BREW SANGRIA **13**

Cold brew coffee, Zumbador Tequila Blanco, Triple Sec and fresh fruit.

DOLCI

CRÈME BRÛLÉE TRIO **14**

Vanilla, chocolate and Lavender

TIRAMISU **10**

CANNOLI **10**

CHOCOLATE TORTE **10**

CRÈME BRÛLÉE **10**

LIMONCELLO CREAM TORTE **10**

CHOCOLATE MOUSSE **10**

DESSERT SAMPLER **12**

We utilize Dual Pricing. Prices reflect 4% Cash Discount