

SPOLETO RESTAURANT

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SIGNATURE COCKTAILS

The Spoleto Club 14

Hibiscus-Infused Dark Rum. Lime Juice.
Raspberry Syrup.

Bridge Boulevardier 14

Bacon Washed Four Roses Bourbon. Campari. Punt E
Mes Vermouth. Angostura Bitters. Orange Bitters.

Revelation 14

House-Infused Cucumber Vodka. Lemon
Juice. Elderflower Liqueur. Simple Syrup.
Topped with Prosecco. Lemon Twist. Served Up.

Dante's Negroni 13

Gin. Campari. Cinnamon-Infused Sweet
Vermouth.

Winter Mule 13

Deep Eddy Cranberry Vodka. Lime Juice.
Cranberry Juice. Goslings Ginger Beer.

Triple Barrel Manhattan 15

Amador Double-Barrel Bourbon Aged In-
House For a Third Time. Sweet Vermouth and
Bitters. Served Up, with an Orange Twist.
Luxardo Cherry.

Frozen Hot Chocolate Martini 14

Double Chocolate Vodka. Meletti Cioccolato.
Baileys Chocolate.

Sugar Plum Sour 13

Empress 1908 Indigo Gin. Plum Wine. Lemon
Juice. House made cinnamon clove syrup.

Bananas Foster Manhattan 14

Howler Head Bourbon. Giffard Banane du
Brésil. Dark Rum. Black Walnut Bitters. Tiki
Bitters. Caramel.

CLASSIC COCKTAILS

Margarita 10/38 Classic, Mango,
Strawberry, Raspberry, Passion Fruit,
or Spicy with Ancho Reyes Chili
Poblano Liqueur.

Sangria 9/25

Choice of Red, White or Strawberry
Rose.

Campari or Aperol Spritz 11+

Martini 11+

Espresso Martini 15

Cosmo 11+

Old Fashioned 11+

Spicy Paloma 12

**ASK YOUR SERVER ABOUT
OUR CAN, BOTTLE & DRAFT
BEER SELECTION**

NON-ALCOHOLIC

Phoney Negroni 7

Mango Spritzer 6

Housemade Lemonade 6

Virgin Piña Colada 6

Maine Root Rootbeer 5

Sanpellegrino Sparkling

Limonata or Aranciata 5

SPOLETO RESTAURANT

WHITE WINE BY THE GLASS

Crossings Sauvignon Blanc 9/27 New Zealand An elegant, fresh-style wine, with generous tropical fruit flavors. Nicely balanced with a lingering crisp mineral finish.

Lagaria Pinot Grigio 9/28

Venezie, Italy
Experience the fruity aromas of apple, apricot, and pear. The balance and character of this wine is not to miss out on.

Chateau Ste Michelle Riesling 10/30

Columbia Valley, USA
Crisp and lively with tart apple and peach notes.

Barone Fini Pinot Grigio 10/30

Valdadige, Italy
Ripe juicy flavors of honeydew and apple. Bright acidity balanced with warm minerality.

Calasole Vermentino 12/33

Tuscany, Italy
Silky texture, green apple, citrus, and stone minerals. Long and refreshing finish.

Spoletto Chardonnay 8/24

California, USA
Meyer lemon, pear, apple, vanilla, and cinnamon.

Deloach Chardonnay 10/30

Santa Rosa, CA
Medium-bodied palate, round and creamy with notes of brioche and citrus.

Mengler's Unoaked Chardonnay 17/39

Russian River Valley, California, USA
White peach and tropical fruit on the palate, with a smooth balanced finish.

SPARKLING & ROSE

Mengler's Rose 13/39

Russian River Valley, California, USA
Deep, earthy aromatics with notes of strawberry and black cherry. Low tannins round out a plum taste with a balanced finish.

La Vieille Ferme Rose 8/24

Rhone, France
A delicate petal-rose color with notes of red fruit and citrus. This wine shows a beautiful aromatic richness and a perfect balance between the body and the freshness.

Zonin Prosecco 9/27

Veneto, Italy
Notes of white peach, golden apple, lemon zest, and fresh citrus that finishes with a bubbly refreshing finish.

WHITE WINE BY THE BOTTLE

Bortoluzzi Pinot Grigio 42 Friuli, Italy

RomBauer Chardonnay 68 Napa Valley, California

Cloudy Bay Sauvignon Blanc 54 Marlboro, New Zealand

Gavi de Gavi Ascheri 42 Gavi, Italy

Veuve Clicquot 110 Remis, Champagne, France

Grossot Chablis 48 Burgundy, France

RED WINES BY THE GLASS

Spoletto Cabernet 8/24 California. MA Aromas of blackberry, black cherry, and caramel. A well- balanced wine with good acidity, soft tannins, and a long, smooth finish.

Gabbiano Chianti Classico 10/31

Chianti Classico
Dry and fresh, with a good body and agreeable tannins. Fruity and persistent taste with a lightly spicy background.

Spoletto Merlot 8/24

California, USA
Luscious aromatic notes of cherry and plum, easy tannins and a soft finish.

Red Tree Pinot Noir 9/27

California, USA
Aroma of fresh berries with a hint of oak in the background.

Tussock Jumper Malbec 9/27

San Juan, Argentina
Aroma of fresh red fruits, plum notes, and gentle tannin finishes.

Mengler's Sangiovese 18/46

Russian River Valley, California, USA
A classic Tuscan-style wine with dark fruit flavors .

Parusso Langhe Nebbiolo 22/49

Piedmont, Italy
Floral, intense, and ample nose. Notes of fruit, flowers and spices.

Rabble Cabernet 12/36

California, USA
A delicious and accessible wine that features flavors of luscious fruit, dark chocolate, and silky tannins.

Menglers Dolcetto 18/46

Russian River Valley, California, USA
Despite its name meaning "little sweetie" it is a completely dry wine with great acids and bright fruit flavors.

RED WINES BY THE BOTTLE

Roger Perrin Côtes Du Rhône Réserve 34 Rhone, France

Duckhorn Cabernet 89 Napa Valley, California

Isole e Olena Chianti Classico 60 Tuscany, Italy

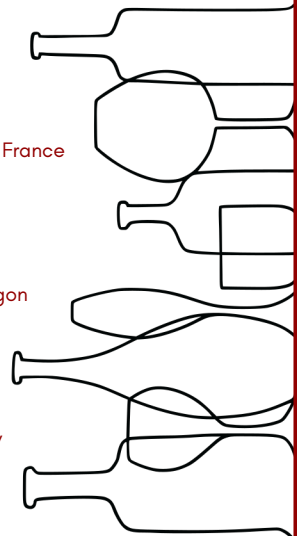
Benton Lane Pinot Noir 52 Willamette Valley, Oregon

Brancaia Tre Toscana 40 Tuscany, Italy

Charles Krug Merlot 52 Napa Valley, California

San Polo Brunello di Montalcino 75 Tuscany, Italy

Caparzo Rosso di Montalcino 42 Tuscany, Italy



SPOLETO RESTAURANT

ANTIPASTO

House Bread 3/6

ricotta + evoo

Spicy Olives 8

calabrese + lemon + pepper + evoo

Crostini alla Caprese 11

perfect for sharing!

crostini + fresh mozzarella tomato salad

Garlic Bread 10

batard + mozzarella + garlic butter

Fried Zucchini 13

ranch or marinara

Meatball Duo 10

salsa verde + marinara + ricotta

Crab Cakes 15

fresh crab + roasted red peppers +
leeks + pesto aioli + micro greens

Saffron Arancini 13

breaded & fried + roasted garlic aioli +
pecorino romano

Calamari 12/18

classic fried or brick oven style

Steamed Mussels or Clams 18

mussels or littleneck clams + fennel + garlic
+ butter + white wine + with or without
marinara

ZUPPA

Zuppa Del Giorno Market

Ask what our chefs have crafted today

PIZZA

Cheese Pizza 14 or **Pepperoni Pizza 16**

mozzarella + house made marinara + pepperoni

Margherita Pizza 16

basil pesto + roasted tomato

Charcuterie Pizza 18

meatballs + tasso ham + pepperoni +
caramelized onions

Arugula Pizza 16

fontinella + Grana Padano + arugula salad +
vine ripened plum tomatoes + balsamic

Chevre Pizza 18 goat cheese + fig jam +

mozzarella + parmesan + prosciutto +
caramelized shallots

gluten free pizza available upon request



RAW BAR

East Coast Oysters **3.50**

Shrimp Cocktail **4**

INSALATA

Add protein to any salad

Chicken **8** Salmon **12** Shrimp **10**

Scallops **14**

Fennel and Beet Salad 10/18

greens + carrots + chevre + pepitas
+ fennel + beets

Wedge Salad 14

romaine head + cherry tomato + bacon + creamy
gorgonzola

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
Brussels sprouts & kale available upon
request

Arugula Salad 14

arugula + shaved parmesan + pickled red onion + evoo +
balsamic dressing

Add goat cheese + **\$4**

Burrata Caprese 15

beefsteak tomatoes + burrata + basil + evoo +
balsamic + red onion + sea salt + cracked pepper



SPOLETO RESTAURANT

ITALIAN ENTREES

Chicken Francese 24 egg battered chicken breast + white wine + garlic + capers + daily risotto + seasonal vegetables

Chicken Saltimbocca 27

marisala mushroom pan sauce + fresh sage + prosciutto + mozzarella + daily risotto + seasonal vegetables

Pork Schnitzel (Milanese) 24

arugula salad + grilled red onion + cherry tomatoes

Classic Lasagna 25

Claudio's grandmother's recipe from Naples

NY Strip Steak Frites 35

brandy + cream + peppercorn sauce + grilled corn on the cob + fries

Lamb Chops 34

pan seared + salsa verde + roasted potatoes + ratatouille

Pecan Encrusted Salmon 27

apricot glaze + orange gastrique + served over daily risotto + seasonal vegetables

Chatham Cod 28

basil breadcrumbs + pomodoro + braised spinach + mashed potatoes

Cioppino 31

salmon + scallops + mussels + shrimp + calamari + saffron broth

Join us for our \$29.50
pre fixe menu on
Sundays and Mondays

Ask About Our Special
Paella Nights on
Thursdays!

PASTA gluten free pasta available upon request

Eggplant Rollatini 22

eggplant + spinach + ricotta + seasonal vegetables + penne

Short Rib Pappardelle 29

short rib ragu + fresh fennel + homemade pappardelle

Chicken Parmesan 22

breaded fried chicken + marinara + linguine + seasonal vegetables

Spaghetti & Meatballs 22

house made meatballs + marinara

Cheese Ravioli 21

alla vodka sauce

Shrimp Scampi 25

garlic marinated butterfly shrimp + paprika + white wine + lemon

Mafalde Pasta 22

roasted summer vegetables + oven dried tomato + pesto + mozzarella pearls

Rigatoni Bolognese 22

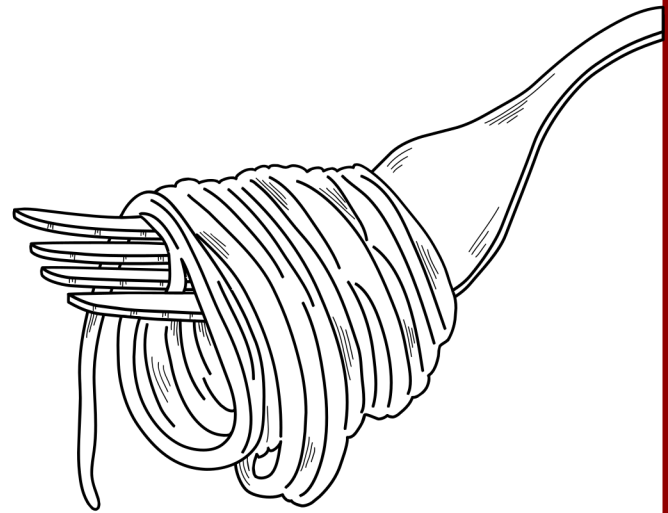
ground beef + sausage + marinara + cream + pesto + rigatoni

Crazy Alfredo 24

chicken + sausage + broccoli + peppers + penne + classic alfredo -or- alla olio

Shells 26 *Guest Favorite for 38 Years Strong!

andouille sausage + blackened shrimp + tasso ham + garlic + shallots + jalapenos + marinara and four day demiglace + scallions



PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES, PLEASE NOTE THAT CONSUMING RAW/UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE MEDICAL CONDITIONS. 23% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

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DOLCI

Tiramisu 10

Cannoli 10

Chocolate Torte 10

Crème Brûlée 10

Limoncello Cream Torte 10

For those of age, we are pleased to offer a
touch of homemade limoncello at no additional
charge

Chocolate Mousse 10

Lemon Gelato 10

Dessert Sampler 12