

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 Fritta 13

homemade breaded mozzarella fried served with marinara sauce

Fried Zucchini 13

ranch or marinara

Spicy Olives 8

calabrese + lemon + pepper + evoo

Garlic Bread 10

batard + mozzarella + garlic butter

House Bread 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 8/14

greens + shredded carrots + goat cheese + pepitas + fennel + beets

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 24

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

Classic Lasagna 25

Claudio's Nonna's recipe from Naples

Eggplant Rollatini 22

eggplant + spinach + ricotta + seasonal vegetables + penne

Chicken Parmesan 24

breaded fried chicken + marinara + linguine + seasonal vegetables

Filet Mignon 39

cognac + green peppercorn + cream sauce + garlic mashed potato + seasonal vegetables

Lamb Chops 35

pan seared + salsa verde + roasted potatoes + ratatouille

Shrimp Scampi 25

garlic marinated butterfly shrimp + paprika + white wine + lemon

Pecan Encrusted Salmon 27

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

Cioppino 31

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

PASTA

Winter Carbonara 26

Roasted butternut squash + guanciale + egg + parmesan + homemade tagliatelle

Short Rib Pappardelle 29

Short rib ragu + homemade pappardelle

Cheese Ravioli 21

alla vodka sauce

Rigatoni Bolognese 22

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

Crazy Alfredo 24

chicken + sausage + broccoli + peppers + penne + gorgonzola + 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

gluten free pasta available upon request

PIZZA

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

Charcuterie Pizza 18

meatballs + tasso ham + pepperoni + caramelized onions

Margherita Pizza 16

basil pesto + roasted tomato + fresh basil

Pepperoni Pizza 16

mozzarella + house made marinara + pepperoni

Cheese Pizza 14

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 may increase risk of foodborne illness, especially if you have medical conditions.

Sunday & Monday
Pre-Fixe Menu for \$30.95

Wednesday Wine Night
Half-Price Bottle of Wine

Thursday Night
Paella for Two

Happy Hour 4-6pm 7 Days a Week
Discounted Appetizers in the Bar Area

DRINKS

SIGNATURE COCKTAILS

Perfect Pear 14

Lawley's Pear Gin. Lemon Juice. Spiced Honey. Mathilde Poire. Served Up.

Revelation 14

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

Campfire Mule 14

Illegal Mezcal. Lemon Juice. Maple Syrup. Goslings Ginger Beer. Toasted Marshmallow. On the Rocks.

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.

Carribbean Coffee 14

Goslings dark rum. Espresso. Caffè Borghetti. Simple Syrup. Coffee Beans. Served Up.

Cosmipolita 14

Verità Italian Vodka. Lime Juice. Solerno Blood Orange Liqueur. Cranberry Juice. Orange Twist. Served Up.

Black Old Fashioned 13

Sazerac Rye. High Wire Southern Amaro. Black Walnut Bitters. Served On the Rocks. Luxardo Cherry.

Apple Crisp 14

Grey Goose La Poire. Vanilla Vodka. Laird's Apple Jack. Orgeat. Spiced Honey. Served Up. Luxardo Cherry.

WHITE WINE

Pinot Grigio | Lagaria | Venetie, Italy | 9/27

Calasole Vermentino | Rocca di Montemassi
Tuscany, Italy | 12/36

Sauvignon Blanc | Crossings | New Zealand | 9/27

Chardonnay | DeLoach | Santa Rosa, CA | 10/30

Unoaked Chardonnay | Mengler's Family
Russian River Valley, CA | 12/37

Riesling | Chateau Ste Michelle
Columbia Valley, WA | 10/30

RED WINE

Pinot Noir | Red Tree | Parlier, CA | 9/27

Chianti Classico | Castello di Gabbiano
Chianti, Italy 10/31

Dolcetto | Mengler | Russian River Valley, CA | 13/39

Malbec | Tussock Jumper | San Juan, Argentina | 9/27

Montepulciano | Masciarelli | Toscana, Italy | 10/30

Toscana Sangiovese Blend | Monte Antico
Toscana, Italy | 11/32

Cabernet Sauvignon | Rabble
Paso Robles, CA | 12/36

NON-ALCOHOLIC

Spirit-Free 'Tini 12

Phoney Negroni 7

Italian Soda 7

Virgin Piña Colada 7

Mango Spritzer 7

Housemade Lemonade 6

Craft Sodas 5

Sanpellegrino Limonata or Aranciata 5

SPARKLING & ROSE

Rose | Mengler | Russian River Valley, CA | 12/39

Prosecco | Zonin | Veneto, Italy | 9/27

Wines by the Bottle List
Available Upon Request

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

Gelato 10

Dessert Sampler 12

Crème Brûlée Trio 12

Vanilla, Chocolate and Lavender

Private dining room
is available for your
next event!

No Room charge and
flexible menu available.

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.

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