

SPOLETO WAY \$9

CULINARY FREEDOM STARTS HERE

1

CHOOSE YOUR ENTRÉE



PASTA
Hungry?
Try Mama's
Portion!
Add \$5

(more pasta,
more sauce,
more ingredients)



FOCACCIA
(Flatbread)



INSALATA
(Salad)

2

SELECT UP TO 6 INGREDIENTS*

Add up to 3 more
ingredients \$1

Make it Special:

- Shrimp \$3.5
- Prosciutto \$2
- Burrata \$3.5
- Goat Cheese
- Strawberries
- Walnuts

3

SAUCE IT UP

- Pesto
- Marinara
- Bolognese
- Alfredo
- Chicken Broth

4

ADD HOUSE-MADE FAVORITES

- Giant Meatball \$3.5
- Link Sausage \$2.5
- Roasted Chicken \$2.5

5

FINISH IT OFF

- Parmesan Cheese
- Herb Blend
- Crushed Red Pepper
- Oregano

CHEF'S TOUCH

- Truffle Oil
- Balsamic Glaze

1



PASTA

- Penne
- Spaghetti
- Cavatappi
- Fettuccini
- Penne Whole Grain
- Fettuccini Gluten Free Add \$2

SPECIALTY PASTA \$10

- Potato Gnocchi
- Chicken and Cheese Ravioli
- Four Cheese Ravioli
- Seasonal / Holiday Pastas



FOCACCIA

- (Flatbread)
- Classic Italian
- Gluten Free Add \$5



INSALATA

- (Salad)
- Romaine Hearts
- Baby Spinach
- Arcadian Mix
- Arugula

HOUSE-MADE DRESSING

- Balsamic Vinaigrette
- Italian Vinaigrette
- Creamy Italian
- Caesar**

2



SELECT UP TO 6 INGREDIENTS*

Add up to 3 more ingredients \$1

- Broccoli
- Carrots
- Truffle Roasted Mushrooms
- Peas
- Cherry Tomatoes
- Red Onions
- Roasted Garlic
- Roasted Tomatoes
- Roasted Peppers
- Roasted Red Onions
- Artichoke Hearts
- Kalamata Olives
- Zucchini
- Yellow Squash
- Kale
- Baby Spinach
- Sausage
- Ham
- Bacon
- Gorgonzola
- Italian Cheese Blend



Make it Special:

- Strawberries
- Goat Cheese
- Walnuts
- Burrata Add \$3.50
- Prosciutto Add \$2
- Shrimp Add \$3.50

* Availability of organic ingredients is dependent on seasonality and supply sources.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

SPOLETO

MY ITALIAN KITCHEN

For locations near you, please visit SpoletoItalian.com

CHEF INSPIRED RECIPES

PASTA

*SUBSTITUTE ANY PASTA FOR GLUTEN FREE

FETTUCCHINI *Add \$2*

SPAGHETTI POLPETTE GRANDE \$10

Spaghetti, marinara, our house-made giant meatball with burrata cheese and Italian herb blend

RAVIOLI BRODO \$11

Four cheese ravioli, herb roasted chicken, chicken broth, bacon, baby spinach, fresh kale, carrots, peas, broccoli and red onions

FETTUCCHINI A LA CARBONARA \$10

Fettuccini, herb roasted chicken, bacon, baby spinach, carrots, peas, roasted red onions and our signature Alfredo

SPICY ROSÈ \$10

Cavatappi pasta, roasted garlic, roasted red peppers, roasted tomatoes, roasted red onions, Italian cheese blend, herb roasted chicken, crushed red pepper, tossed in a rosè sauce

PENNE GAMBARETTO \$12

Penne pasta, roasted red onions, zucchini, roasted tomatoes, roasted garlic, shrimp, tossed in a pesto cream sauce

FLATBREAD

*SUBSTITUTE ANY FLATBREAD FOR GLUTEN FREE

Add \$2

MARGHERITA BURRATA \$9

Olive oil, burrata cheese, cherry tomatoes, roasted tomatoes, Italian cheese blend and fresh herbs

SALSICCIA ARUGULA \$10

Marinara sauce, Italian sausage, burrata cheese topped with arugula and pesto roasted red onions

BURRATA AND PROSCIUTTO CAPRESE \$10

Burrata cheese, prosciutto, cherry tomatoes, red onions, marina, Italian herb blend, Italian cheese blend and a drizzle of balsamic glaze

SALAD

FIG PROSCIUTTO AND BURRATA CHEESE \$10

Arugula, strawberries, prosciutto, burrata cheese, our house-made balsamic viniagrette, topped with balsamic pearls and oven-baked bread with fig jam

INSALATA DE MUNDO \$12

Arugula, truffle roasted mushrooms, cherry tomatoes, a burrata cheese ball, pesto, fresh lemon juice, olive oil and parmesan

CAVATAPPI PASTA SALAD Half \$4 Full \$8

Cold cavatappi, arcadian mix, creamy Italian dressing, gorgonzola cheese, roasted red peppers, roasted red onions, cherry tomatoes and garlic

SPOLETO CAESAR \$7 Add chicken \$2.50

Romaine hearts, shaved parmesan, cracked black pepper, house-made Caesar dressing and garlic croûtons

SIDE \$4

Your choice of House or Caesar salad

BEVERAGES

Coca-Cola Fountain Beverages & Teas	\$2
San Pellegrino Italian Sodas (Various Flavors)	\$3
Spoletto Bottled Water	\$2
San Benedetto (Still / Sparkling)	\$3.50

WINE

WHITE WINE

Glass / Bottle

Tolloy Pinot Grigio	\$6 / \$18
Mezzacorona Chardonnay	\$4 / \$15
Rosatello Moscato	\$5 / \$18

RED WINE

Glass / Bottle

Querceto Chianti Classico	\$6 / \$18
Stemmari Nero D'Avola	\$5 / \$17
Ruffino Lodola Nuova	\$7 / \$22

CRAFT BEER

Crooked Can Cloud Chaser Hefeweizen	\$4
Winter Garden, FL	
Ballast Point Grunion Pale Ale	\$5
San Diego, CA	
New Belgium Fat Tire Amber Ale	\$4
Fort Collins, CO	
Birra Peroni Pale Lager	\$4
Italy	
Cigar City Jai Alai IPA	\$5
Tampa FL	
Crispin Original Cider	\$6
Colfax, CA	

DESSERT

Nutella Flatbread	\$5
Served with fresh strawberries	
Amaretto D'Italia Amaretti Cookies	\$4
Millefoglie D'Italia Hazelnut	\$1
or Vanilla Puff Pastry	
Italian "Baci" Chocolate	\$.85
Panna Cotta with Strawberry Gelle	\$4
Nutella Mousse with "Baci" Crumble	\$4

BAMBINO

LITTLE CHEFS

(CHILDREN 12 AND UNDER)

ALL KIDS MEALS COME WITH JUICE AND A COOKIE

CHOICE OF PASTA & SAUCE \$6

CHEESE FLATBREAD \$6