

SPOLETO

ITALIAN KITCHEN

signature pastas

Substitute gluten free pasta in any item, \$2.

new

SPAGHETTI BURRATA \$10

Spaghetti tossed in marinara and topped with a beautiful ball of burrata.

SPAGHETTI POLPETTA GRANDE \$10

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

RAVIOLI IN BRODO \$11

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

SPICY ROSÉ \$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 rosé sauce.

CHICKEN & VEGGIE FETTUCCINE ALFREDO \$10

Fettuccine pasta tossed in alfredo sauce, served with roasted red onions, spinach, peas, carrots, bacon and roasted chicken breast.

new

salads

Organic and Non-GMO

CAESAR RUSTICO \$8

A modern take on a famous classic. Wedge of romaine, bacon, heirloom tomatoes, and parmesan crisp, drizzled with caesar dressing.

PROSCIUTTO, POMODORO & BURRATA \$12

Arugula tossed in a mustard fig vinaigrette and topped with prosciutto, heirloom tomatoes, burrata and croutons.

CHOPPED BACON & KALE \$10

A blend of kale and romaine tossed in our house-made truffle honey mustard. Topped with truffle mushrooms, bacon, heirloom tomatoes, croutons and roasted chicken.

TOFU, FENNEL & RADICCHIO \$7

Arugula tossed in yogurt sauce and topped with steamed cabbage, radicchio, tofu, fennel and croutons.

THREE-BLEND CITRUS & SHRIMP \$11

A romaine, spinach and arugula blend, tossed in our citrus vinaigrette. Topped with radicchio, orange segments, fennel and shrimp.

HOT BOLOGNESE & BABY SPINACH BOWL \$8

Spinach tossed in our bolognese sauce and topped with heirloom tomatoes and truffle mushrooms.

PROSCIUTTO, BURRATA & FIG JAM \$12

Arugula tossed in house-made balsamic vinaigrette and topped with prosciutto, strawberries, burrata, balsamic pearls and balsamic glaze. Paired with a side of fig jam baked bread.

antipasti

new

BURRATA & PESTO CAPRESE \$8

Beautiful hand-crafted burrata topped with heirloom cherry tomatoes and house-made basil pesto.

POLPETTA GRANDE & MARINARA \$5

House-made meatball served with marinara and topped with fresh-shredded parmesan.

MARGHERITA BURRATA FLATBREAD BOARD \$10

A perfectly cooked flatbread with heirloom cherry tomatoes, roasted tomatoes and straciatella cheese. Topped with fresh herbs.

stone-fired artisan sandwiches

Choose a Fountain Drink or Side: Salad, Chips, or Soup

new

POLPETTA PARMESAN \$9⁵⁰

Not your average meatball! Rosemary and olive oil-infused focaccia loaded with our house-made meatball, marinara sauce, kalamata olives, gorgonzola cheese and Italian cheese blend.

VERDURA \$9

For all veggie lovers! Rosemary and olive oil-infused focaccia loaded with Straciatella cheese, truffle mushrooms, heirloom tomatoes and arugula.

POLLO PARMESAN \$8

Your classic chicken parm! Rosemary and olive oil-infused focaccia loaded with herb roasted chicken breast, marinara, Italian cheese blend and parmesan.

MANZO \$10

Where's the beef? Rosemary and olive oil-infused focaccia loaded with medium-rare roast beef, provolone cheese, roasted red peppers, roasted red onions, mayo, and spicy vinaigrette.

ITALIAN CLASSICO \$8⁵⁰

For all the Italian lovers! Rosemary and olive oil-infused focaccia loaded with ham, imported salami, pepperoni, roasted red onions, and provolone cheese, topped with romaine.

new

freshly made soups

Cup \$3.50 / Bowl \$6.25

CREAMY SAUSAGE, KALE AND PARMESAN

All natural pork sausage, kale and parmesan cooked in a creamy broth.

CHEESY TOMATO BISQUE

Tomato Sauce with Cream and Mozzarella Cheese Blend. Garnished with Croutons and Herbs.

bambino • little chefs

For children 12 and under.
All kids meals come with juice and a cookie.

Choice of Pasta & Sauce \$6
Cheese Focaccia (Flatbread) \$6

Build your own Entrée

1 choose your entrée.

PASTA \$9

Penne
Spaghetti
Cavatappi
Fettuccine
Penne Whole Grain
Gluten Free (+\$2)

FOCACCIA \$9

(Flatbread)
Classic Italian
Gluten Free (+\$2)

SALAD \$9

Romaine Hearts
Baby Spinach
Kale
Arugula

SPECIALTY PASTA \$10

Potato Gnocchi
Chicken and Cheese Ravioli

Four Cheese Ravioli
Seasonal/Holiday Pastas

Hungry? Try Mama's Portion!

*Not Available for Specialty Pasta
2x more pasta, 2x more sauce,
3 more ingredients – Add \$5

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

3 make it special. Our house-made favorites.

POLPETTE GRANDE \$3⁵⁰

Certified Angus beef and Italian
pork giant meatball

BURRATA CHEESE \$3⁵⁰

Creamy fresh mozzarella.
All-dairy, RBGH free

LINK SAUSAGE \$2⁵⁰

Italian pork sausage.
All-natural, no preservatives

SHRIMP \$3⁵⁰

Lemon pesto sautéed shrimp

ROASTED CHICKEN \$2⁵⁰

Herb-roasted.
All-natural, antibiotic free

PROSCIUTTO RESERVA \$3

4 sauce it up. All gluten-free.

PASTA SAUCE

Pesto
Marinara (vegan)
Bolognese
Alfredo
Chicken Broth

FOCACCIA SAUCE

Pesto
Marinara (vegan)
Olive Oil

HOUSE-MADE SALAD DRESSING

Balsamic Vinaigrette (vegan)
Caesar
Truffle Honey Mustard
Mustard Fig Vinaigrette
Yogurt Dressing
Citrus Vinaigrette

desserts

STRAWBERRY & NUTELLA FLATBREAD \$5

Flatbread covered in Nutella and baked inside of our hearth oven.
Topped with freshly sliced strawberries.

PANNA COTTA & STRAWBERRY GELEE \$4

A vanilla cream custard-like dessert topped with strawberry gelee.

NUTELLA MOUSSE WITH BACI CRUMBLE \$4

Hand-whipped cream with Nutella. Topped with dark chocolate
baci crumble and served in a mason jar.

FRESHLY BAKED COOKIES \$1

\$1.70 for 2 Cookies

CANNOLI \$2.50

Crisp cannoli shell with sweet ricotta filling

beverages

Coca-Cola Fountain Beverages and Teas \$2.25

San Pellegrino Italian Sodas (Various Flavors) \$3

Acqua Panna \$3

Spoleto Bottled Water \$2

*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.