

# SPOLETO

ITALIAN KITCHEN

## antipasti boards

Encouraged to be shared!

- BURRATA & PESTO CAPRESE \$9**  
Two hand-crafted burratas topped with heirloom cherry tomatoes and house-made basil pesto. Served with bread.
- POLPETTE GRANDE & MARINARA \$8**  
Two house-made meatballs served with marinara and topped with fresh shredded parmesan. Served with bread.
- ITALIAN SAUSAGE & MARINARA \$7**  
Two Italian sausage links served with marinara and topped with fresh shredded parmesan. Served with bread.
- FIG & ARUGULA FLATBREAD \$11**  
A perfectly cooked flatbread with mustard fig vinaigrette, stracciatella cheese and roasted tomatoes. Topped with arugula.
- MARGHERITA BURRATA FLATBREAD \$11**  
A perfectly cooked flatbread with heirloom cherry tomatoes, roasted tomatoes and stracciatella cheese. Topped with fresh herbs.

## salads

Organic and Non-GMO

- CAESAR RUSTICO \$8**  
A modern take on a famous classic. 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 \$11**  
Kale and romaine blend tossed in our house-made truffle honey mustard. Topped with truffle mushrooms, bacon, heirloom tomatoes, croutons and roasted chicken.
- THREE-BLEND CITRUS & SHRIMP \$12**  
A romaine, spinach and arugula blend, tossed in our citrus vinaigrette. Topped with radicchio, orange segments, fennel and shrimp.
- 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.

## 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 a 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 \$7**  
**Cheese Focaccia (Flatbread) \$7**

## pastas

Substitute gluten-free pasta in any item +\$2.

- SPAGHETTI POLPETTA GRANDE \$11**  
Spaghetti, marinara, our house-made giant meatball with burrata cheese and Italian herb blend.
- SPAGHETTI BURRATA \$11**  
Spaghetti tossed in marinara and topped with a beautiful ball of burrata.
- RAVIOLI IN BRODO \$12**  
Four cheese ravioli, herb roasted chicken, chicken broth, bacon, baby spinach, fresh kale, carrots, peas, broccoli and red onions.
- SPICY ROSÉ \$11**  
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 \$11**  
Fettuccine pasta tossed in alfredo sauce, served with roasted red onions, spinach, peas, carrots, bacon and roasted chicken breast.

## NEW! TRADITIONAL Pastas of Italy

- CACIO E PEPE \$7**  
A classic Italian dish! Made with pecorino, parmesan and lots of black pepper.
- PASTA & PESTO \$7**  
Your choice of pasta tossed in our house-made basil pesto.
- PASTA BOLOGNESE \$7**  
Your choice of pasta tossed in our house-made bolognese sauce.
- FETTUCCINE ALFREDO \$7**  
Fettuccine pasta tossed in our authentic alfredo sauce.
- CARBONARA \$7**  
Your choice of pasta in creamy sauce made with pecorino, parmesan, egg yolk and black pepper; topped with crispy pancetta.
- PENNE ARRABIATA \$7**  
Penne pasta tossed in a spicy tomato sauce.

## stone-fired artisan sandwiches

Choose a fountain drink or side: salad, chips, or soup.

- POLPETTA ARRABIATA \$10**  
Not your average meatball! Rosemary and olive oil-infused focaccia loaded with our house-made meatball, spicy marinara sauce, Italian cheese blend and grated parmesan.
- VERDURA \$10**  
For all veggie lovers! Rosemary and olive oil-infused focaccia loaded with stracciatella cheese, truffle mushrooms, heirloom tomatoes and arugula.
- POLLO PARMESAN \$8<sup>50</sup>**  
Rosemary and olive oil-infused focaccia loaded with herb-roasted chicken breast, marinara, Italian cheese blend and parmesan.
- MANZO \$10<sup>50</sup>**  
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 \$9**  
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.

# Build your own Entree

## 1 choose your entrée.

Gluten-free pasta or flatbread +\$2

### PASTA \$10

Penne  
Spaghetti  
Cavatappi  
Fettuccine  
Penne Whole Grain

### FOCACCIA \$10

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

### SALAD \$10

Romaine Hearts  
Baby Spinach  
Kale  
Arugula

### SPECIALTY PASTA \$11

Potato Gnocchi  
Four Cheese Ravioli  
Seasonal/Holiday Pastas

### GLUTEN-FREE OPTIONS \$12

Penne  
Fettuccine

### 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.

### POLPETTA GRANDE \$3<sup>50</sup>

Certified Angus beef and Italian  
pork giant meatball

### BURRATA CHEESE \$4

Creamy fresh mozzarella.  
All-dairy, RBGH free.

### LINK SAUSAGE \$2<sup>50</sup>

Italian pork sausage.  
All-natural, no preservatives

### SHRIMP \$3<sup>50</sup>

Lemon pesto sautéed shrimp

### ROASTED CHICKEN \$2<sup>50</sup>

Herb-roasted. All-natural,  
antibiotic-free.

### PROSCIUTTO RESERVA \$3

## 4 sauce it up.

All gluten-free. Add extra sauce +\$.50

### PASTA SAUCE

Pesto  
Marinara (vegan)  
Bolognese  
Alfredo  
Chicken Broth  
Arriabata

### FOCACCIA SAUCE

Pesto  
Marinara (vegan)  
Olive Oil

### HOUSE-MADE SALAD DRESSING

Balsamic Vinaigrette (vegan)  
Caesar  
Truffle Honey Mustard  
Fig & Dijon Vinaigrette  
Citrus Vinaigrette

## desserts

### STRAWBERRY & NUTELLA FLATBREAD \$6

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

### NEW 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

San Pellegrino Sparkling Water \$3

Acqua Panna \$3

Spoletto Bottled Water \$2

Assorted Wine and Beer

\*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.