

SPOLETO

ITALIAN KITCHEN

antipasti boards

Encouraged to be shared!

BURRATA & PESTO CAPRESE \$8
Two hand-crafted burratas topped with heirloom cherry tomatoes and house-made basil pesto. Served with bread.

POLPETTE GRANDE & MARINARA \$7
Two house-made meatballs served with marinara and topped with fresh shredded parmesan. Served with bread.

ITALIAN SAUSAGE & MARINARA \$6
Two Italian sausage links served with marinara and topped with fresh shredded parmesan. Served with bread.

FIG & ARUGULA FLATBREAD \$9
A perfectly cooked flatbread with mustard fig vinaigrette, stracciatella cheese and roasted tomatoes. Topped with arugula.

MARGHERITA BURRATA FLATBREAD \$10
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 \$10
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 \$11
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 \$6
Cheese Focaccia (Flatbread) \$6

pastas

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

SPAGHETTI POLPETTA GRANDE \$10
Spaghetti, marinara, our house-made giant meatball with burrata cheese and Italian herb blend.

SPAGHETTI BURRATA \$10
Spaghetti tossed in marinara and topped with a beautiful ball of burrata.

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! 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 \$9⁵⁰
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 \$9
For all veggie lovers! Rosemary and olive oil-infused focaccia loaded with stracciatella cheese, truffle mushrooms, heirloom tomatoes and arugula.

POLLO PARMESAN \$8
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.

Build your own Entree

1 choose your entrée.

Gluten-free pasta or flatbread +\$2

PASTA \$9

Penne
Spaghetti
Cavatappi
Fettuccine
Penne Whole Grain

FOCACCIA \$9

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

SALAD \$9

Romaine Hearts
Baby Spinach
Kale
Arugula

SPECIALTY PASTA \$10

Potato Gnocchi
Four Cheese Ravioli
Seasonal/Holiday Pastas

GLUTEN-FREE OPTIONS \$11

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 \$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. 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 \$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

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.