

SPOLETO

ITALIAN KITCHEN

antipasti boards

Encouraged to be shared!

NEW

BURRATA & PESTO CAPRESE \$8

Two hand-crafted burratas topped with heirloom cherry tomatoes and house-made basil pesto. Served with bread.

POLPETTE GRANDE & MARINARA \$7⁵⁰

Two house-made meatballs served with marinara and topped with fresh shredded parmesan. Served with bread.

NEW

ITALIAN SAUSAGE & MARINARA \$6

Two Italian sausage links served with marinara and topped with fresh shredded parmesan. Served with bread.

NEW

FIG & ARUGULA FLATBREAD \$10

A perfectly cooked flatbread with mustard fig vinaigrette, stracciatella cheese and roasted tomatoes. Topped with arugula.

MARGHERITA BURRATA FLATBREAD \$10⁵⁰

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 \$12⁵⁰

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

TRUFFLE CHICKEN & KALE \$10⁵⁰

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 \$11⁵⁰

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

PROSCIUTTO, BURRATA & FIG JAM \$12⁵⁰

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

freshly made soups

Cup \$3.50 – Bowl \$5.50

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 \$6⁵⁰

Cheese Focaccia (Flatbread) \$6⁵⁰

pastas

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

SPAGHETTI POLPETTA GRANDE \$10⁵⁰

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

RAVIOLI IN BRODO \$11⁵⁰

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

SPICY ROSÉ \$10⁵⁰

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 \$10⁵⁰

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

NEW!

TRADITIONAL

Pastas of Italy

CAVATTAPE PESTO \$8

Cavatappi pasta tossed in our house-made basil pesto.

SPAGHETTI BOLOGNESE \$8

Spaghetti pasta tossed in our house-made bolognese sauce.

FETTUCCINE ALFREDO \$8

Fettuccine pasta tossed in our authentic alfredo sauce.

SPAGHETTI CARBONARA \$8

Spaghetti pasta in creamy sauce made with pecorino, parmesan, egg yolk and black pepper; topped with crispy pancetta.

PENNE ARRABIATA \$8

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

VEGGIE & STRACCIATELLA \$9

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

POLLO PARMESAN \$9

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

MANZO \$10⁵⁰

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 \$9⁵⁰

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 \$9.50

ENTREE W/ SAUSAGE \$11⁷⁵ | ENTREE W/ CHICKEN \$12²⁵ | ENTREE W/ PROSCIUTTO \$12⁵⁰
ENTREE W/ POLPETTA \$13 | ENTREE W/ SHRIMP \$13

1

choose your entrée.

Gluten-free pasta or flatbread +\$2

PASTA

Penne
Spaghetti
Cavatappi
Fettuccine
Penne Whole Grain

FOCACCIA (FLATBREAD)

Classic Italian
Gluten Free +\$2

SALAD

Romaine Hearts
Baby Spinach
Kale
Arugula

SPECIALTY PASTA +\$1

Potato Gnocchi
Four Cheese Ravioli
Seasonal/Holiday Pastas

GLUTEN-FREE OPTIONS +\$2

Penne
Fettuccine

Hungry? Try Mama's Portion!

Pasta +\$5
Specialty Pasta +\$7
2x more pasta
2x more sauce
3x more ingredients

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

sauce it up.

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

PASTA SAUCE

Pesto
Marinara (vegan)
Bolognese
Alfredo
Vegetable 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

sides

Soup (cup / bowl) \$3⁵⁰ / \$5⁵⁰
House / Caesar Salad \$3⁵⁰

Polpetta Grande \$3⁷⁵
Burrata Cheese \$3⁵⁰

Sausage (link) \$2⁵⁰
Shrimp (7 pcs) \$3⁷⁵

Chicken (5 oz) \$3
Prosciutto \$3

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

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.*