

Appetizers

<p>Fried Zucchini 9.95 ~ (Serves 2-4) Thinly sliced, batter fried, served with Romano cheese, marinara sauce, and lemon. Ranch or Horseradish sauce \$2.00</p>	<p>Sautéed Portabella Mushroom 9.95 ~Sautéed with olive oil, garlic, and lemon</p>
<p>Fried Calamari 10.95 ~Served with Acciuga paste</p>	<p>Sautéed Escarole and Beans 9.95 ~Sautéed with olive oil, garlic, red pepper flakes, and fresh herbs. Add Chicken or Italian Sausage \$4.00</p>
<p>Stuffed Mushroom Caps 11.95 ~Stuffed with our jumbo lump crabmeat imperial, served with a lemon butter sauce</p>	<p>Stuffed Banana Peppers 10.95 ~Stuffed with sweet Parma sausage, topped with sautéed fresh peppers, onions, hot sausage, and marinara</p>
<p>Fried Mozzarella 7.95 ~Panko breaded Mozzarella fried to perfection atop a bed of marinara and lemon buerre blanc.</p>	<p>Veal Meatball and Italian Sausage 9.95 ~Homemade veal meatballs with hot sausage, peppers, onions and marinara</p>

Soup

Chicken Pastina	Wedding Cup 3.50	Stuffed Banana Pepper Bowl 4.50	Soup du Jour
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Salad

Scoglio 4.95	House 4.95	Caesar 5.95
~Add Feta, Gorgonzola, Crumbled Blue Cheese or Anchovies \$2.50~		

<p>Double Scoglio 9 ~Mixed greens, tomato, cucumber hand tossed to order in our signature Scoglio dressing ~Add Chicken \$4.00, **Salmon \$5.00, Shrimp \$6.00, Scallops \$8.00 or **Steak \$8.00~</p>
<p>Entrée Caesar 9 ~Chopped romaine hearts, garlic croutons, Romano cheese, hand tossed in our creamy Caesar dressing ~Add Chicken \$4.00, **Salmon \$5.00, Shrimp \$6.00, Scallops \$8.00 or **Steak \$8.00~</p>
<p>Warm Pear Salad** 13 ~Field greens hand tossed with dark balsamic, and olive oil, topped with sautéed pears, Gorgonzola cheese, and grilled Salmon</p>
<p>Apple Walnut Salad 12 ~Field greens and candied walnuts tossed in our raspberry dressing, topped with sautéed chicken, and apples</p>
<p>Fresh Spinach Salad 14 ~Fresh spinach with sea scallops, mushrooms, hard boiled eggs, and hand tossed in our hot bacon dressing</p>
<p>Greek Isle 14 ~Chunk's of tomato, cucumber, red onion, Kalamata Olives, red pepper, Feta cheese, and char-grilled shrimp, hand tossed in olive oil, lemon, basil, oregano and white balsamic vinegar. (Seasonal Salad) **NO LETTUCE**</p>

Dressings: Scoglio, Roasted Garlic Balsamic, Ranch, French, Creamy Bleu Cheese (\$2.50), Thousand Island, Raspberry

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food bourne illness.

Split entrees will incur a \$4.00 plate charge. **NO** separate checks on parties of 8 or more.

Sandwich

All sandwiches served with French fries or Coleslaw.

Baked Italian Hoagie	11
~Salami, capicola, prosciutto, mozzarella, baked, and topped with lettuce, and tomato	
Fish Hoagie	11
~Fresh Cod breaded in a panko breadcrumb topped with shaved lettuce.	
Crispy Chicken Caesar Hoagie	11
~Chopped romaine hearts, crispy chicken tossed in our Caesar dressing with Romano cheese	
Grilled Cheese Burger**	11
~½ pound Black angus burger grilled to perfection, topped with lettuce, tomato, and American cheese	
Grilled Chicken Breast Hoagie	11
~Topped with mozzarella cheese, lettuce, and fresh tomato basil vinaigrette	
Sautéed Portabella Hoagie	11
~Topped with roasted red peppers, Fontina cheese and fresh tomato basil vinaigrette	
Baked Meatball Hoagie	11
~Our veal meatballs topped with mozzarella cheese, and marinara	
Grilled Italian Sausage	11
~Grilled hot Italian sausage topped with peppers, onions, mozzarella, and a side of marinara	
Chicken Parmigianna Hoagie	11
~Panko Breaded Chicken topped with melted mozzarella cheese, marinara and lemon buerre blanc	

Pasta

Penne ~ Linguini ~ Rigatoni ~ Farfalle ~ Capellini ~ Homemade Cheese Ravioli ~ Gluten-Free Pasta (\$2.00)***

Marinara	11
~Plum tomatoes ground and simmered to perfection with garlic, and fresh herbs	
Fresh Tomato Basil	11
~Plum tomatoes hand crushed and simmered to perfection with fresh basil, and roasted garlic	
Slow Roasted Bolognese	12
~Slow roasted veal meat sauce	
Farlanaise	12
~Fresh tomato basil cream	
Clam Sauce	12
~Your choice of red or white	
Scoglio	16
~Sautéed shrimp, scallops, garlic, olive oil, and clam sauce. Your choice of red or white	
Portabella	11
~Sautéed portabella mushrooms, garlic, olive oil, and a fresh tomato basil sauce	
Rotolo	13
~Homemade spiral pasta, with prosciutto ham, spinach, ricotta, and mozzarella, served on a bed of Farlanaise sauce	

~*Add a Veal Meatball \$3.50, Sliced Hot Sausage \$4.00 or Sautéed Chicken \$4.00 ~

All Pastas served with your choice of Scoglio, House Salad or a cup of Chicken Pastina, (Substitute Wedding, Stuffed Banana Pepper or Soup Du Jour for \$1.00 more)

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Parmigianna

Chicken	13
~Breaded in panko bread crumbs, lightly fried, topped with marinara, and lemon buerre blanc	
Veal	14
~Breaded in panko bread crumbs, lightly fried, topped with marinara, and lemon buerre blanc	
Eggplant	12
~Breaded in panko bread crumbs, lightly fried, topped with marinara, and lemon buerre blanc	
~Add Shrimp Scampi \$5.00, Stuffed Banana Pepper \$3.00 or Sautéed Portabella Tomato Basil Sauce \$3.00~	

Chicken

Romano	14
~Dipped in a light romano batter ,and sautéed to perfection, topped with a lemon buerre blanc	
Marsala	14.50
~Sautéed with mushrooms, Marsala wine, and a veal demi-glaze sauce	
Milanese	14.50
~Hand breaded chicken, sautéed, and topped with a mushroom buerre blanc	
Valdostana	14.50
~Hand breaded chicken, sautéed , topped with Fontina cheese, and a fresh spinach lemon butter cream sauce	
Cinzano	14
~Sautéed in a balsamic cream sauce	
Portabella and Banana Peppers	14.50
~Sautéed chicken with banana peppers, portabella mushrooms, garlic and a veal demi glaze	
Veal and Peppers	16
~Scalopini cut veal, sautéed with sweet and hot peppers, onions, garlic, fresh herbs, and a veal demi glaze	

Seafood

Broiled Spots English	15
~Broiled mild white fish, dusted with a seasoned bread crumb, topped with a lemon buerre blanc	
Broiled Boston Scrod English Style	15
~Broiled flaky white fish dusted with a seasoned bread crumb, topped with toasted almonds, and lemon buerre blanc	
Broiled Sea Scallops English Style	16
~Jumbo dry boat sea scallops dusted in a seasoned bread crumb, and lemon buerre blanc	
Char-grilled Salmon**	15
~Topped with fresh tomato basil vinaigrette	
Jumbo Lump Crab Cake Imperial	16
~Served with lemon butter sauce and a roasted red pepper aioli.	
Shrimp Scampi	16
~Sautéed with garlic, white wine, lemon, and cream	
Fried Shrimp	16
~Panko breaded shrimp fried to perfection served with cocktail sauce and lemon	

All Entrees include a Scoglio , House Salad, or Cup of Chicken Pastina, (Substitute Wedding, Stuffed Banana Pepper or Soup Du Jour for \$1.00 more), Also your choice of Pasta marinara, (Meat sauce \$1.00 more)

Vegetable -Du Jour or Risotto

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Wine By The Glass

Scoglio's Featured Wines : \$10 glass / \$35 bottle

- ~ Collier Creek Chardonnay ~ Compass Sauvignon Blanc ~ Collier Creek Cabernet ~
~ Hacienda Riesling \$8/\$27 ~ Santa Margarita Pinot Grigio \$12/\$45 ~ Collier Creek Pinot Noir ~
~ Villa Poggio Salvi Chianti \$8/\$27 ~ Compass Merlot ~ La Marca Prosecco Split \$7~
We proudly offer Hacienda Vineyards as our house wines \$7/glass



~Cellar Select~

- ~Deranged by Prisoner \$110
~This red blend is full of black cherry, clove spice, blackberry cobbler, and vanilla toast. The mouthfeel is full on the entry and the soft tannins and balanced acidity are a delicious combo.
- ~Blindfold by Prisoner \$49
~Chardonnay blended with white Rhône and aromatic varieties, equally bold and intriguing—a luscious entry of toasted hazelnut and mandarin is balanced by bright acidity and minerality. The finish is rich and creamy with flavors of lemon zest and caramelized sugar.
- ~The Prisoner by TPW \$70
~It's the blend that started it all and challenged how wine should be made. Features enticing aromas of Bing cherry, dark chocolate, clove, and roasted fig. Persistent flavors of ripe raspberry, boysenberry, pomegranate, and vanilla linger harmoniously, for a smooth and luscious finish.
- ~Kith & Kin Cabernet \$56
~The Kith & Kin is a fine introduction to the Round Pond style of winemaking. The vast majority of the fruit comes from the estate, supplemented by a limited amount from Napa Valley growers. This wine is meant to be consistently approachable in its youth, with balanced tannins and a fruit forward character.
- ~David Family Santa Lucia Pinot Noir 2011 (Only 260 cases made) \$120
~Santa Lucia Highlands, the highly sought after, cult appellation for Pinot Noir experienced late sunshine which is wonderful in lowering alcohol levels and creating complexity in flavors. Berry fruits, green pepper, forest floor, ripe cherry and cassis.

~Please ask to see a wine or drink list for more information.~

~Check us out Tuesday through Friday from 5pm til 7pm for Happy Hour~

~Gluten-Free ~ Please note that normal kitchen operations involve shared cooking and preparation areas and guest should consider individual dietary needs when ordering. We will do our best to eliminate cross contamination.

Appetizers

<p>Fried Zucchini 9.95 ~ (Serves 2-4) Thinly sliced, batter fried, served with Romano cheese, marinara sauce, and lemon. ~Ranch or Horseradish sauce \$2.00~</p> <p>Fried Calamari 10.95 ~Served with Acciuga paste</p> <p>Stuffed Mushroom Caps 11.95 ~Stuffed with our jumbo lump crabmeat imperial, served with a lemon butter sauce</p> <p>Sautéed Portabella Mushroom 9.95 ~Sautéed with olive oil, garlic and lemon</p> <p>Sautéed Escarole and Beans 9.95 ~Sautéed with olive oil, garlic, red pepper flakes, and fresh herbs. ~Add Chicken or Hot Sausage \$4.00</p>		<p>Stuffed Banana Peppers 10.95 ~Stuffed with sweet Parma sausage, topped with sautéed fresh peppers, onions, hot sausage, and marinara</p> <p>Baked Rotolo 10.95 ~Homemade pasta rolled with spinach, ricotta, mozzarella, prosciutto, and served on a bed of Farlenaise sauce</p> <p>Sautéed Shrimp Riviera 13.95 ~Sautéed in Marsala wine, cracked black pepper, cream, and Riviera butter</p> <p>Rustic Flatbread 10.95 Topped with a fresh olive topenad and crumbled feta cheese.</p> <p>Veal Meatball and Italian Sausage 9.95 ~Homemade veal meatballs with hot sausage, peppers, onions and marinara</p>
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Soup

Chicken Pastina	Wedding Cup 3.50	Stuffed Banana Pepper Bowl 4.50	Soup du Jour
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Salad

Scoglio	House	Caesar	Warm Pear
4.95	4.95	5.95	5.95
~Add Feta, Gorgonzola, Crumbled Blue Cheese or Anchovies \$2.50~			
All Entrée salads come with your choice of a cup of soup.			

<p>Double Scoglio 10.95 ~Mixed greens, tomato, cucumber, hand tossed to order, in our signature Scoglio dressing ~Add Chicken \$5, **Steak \$6, **Salmon \$5, Shrimp \$8, or Scallops \$8 ~</p> <p>Entrée Caesar 10.95 ~Chopped romaine hearts, garlic croutons, Romano cheese, hand tossed in our creamy Caesar dressing ~Add Chicken \$5, **Steak \$6, **Salmon \$5, Shrimp \$8, or Scallops \$8 ~</p> <p>Fresh Spinach Salad 16.95 ~Fresh spinach with sea scallops, mushrooms, hard boiled eggs and hand tossed in our hot bacon dressing</p> <p>Tuscany Salad 16.95 ~Fresh romaine hearts, Kalamata olives, artichokes, roasted red pepper, sautéed shrimp, served with our hot bacon dressing</p>
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Dressings: *Scoglio*, Roasted Garlic Balsamic, Ranch, French, Creamy Bleu Cheese (\$2.50), Thousand Island, Raspberry

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 Split entrees will incur a \$4.00 plate charge. **NO** separate checks on parties of 8 or more

Seafood

Broiled Spots English	23
~Broiled mild white fish dusted with a seasoned bread crumb, topped with a lemon buerre blanc	
Broiled Boston Scrod English Style	25
~Broiled flaky white fish dusted with a seasoned bread crumb, topped with toasted almonds and lemon buerre blanc	
Stuffed Sea Scallops	34
~Jumbo dry boat sea scallops stuffed with jumbo lump crabmeat imperial, topped with a fresh spinach cream sauce	
Jumbo Lump Crab Cakes Imperial	32
~Served with lemon butter sauce and a roasted red pepper aioli	
Shrimp Scampi	28
~Sautéed with garlic, white wine, lemon, and cream	
Sea Scallops Barsac	30
~Jumbo dry boat sea scallops sautéed in Marsala wine, cracked black pepper, cream, and Riviera butter	
Char-grilled Salmon and Shrimp**	26
~Topped with fresh tomato basil vinaigrette	



Mixed Grill

New York Strip Steak**	30
~ 14oz. New York strip steak broiled to perfection and topped with a red wine bordelaise sauce	
Ribeye Steak**	34
~ 16oz. Ribeye broiled to perfection, topped with Gorgonzola butter	
Pork Chop Valdostana	23
~ Hand breaded pork chop sautéed, topped with Fontina cheese, and a fresh spinach lemon butter cream sauce	
Center Cut Pork Chops**	24
~Grilled to perfection, topped with peppers, mushrooms, onions, and a veal demi-glaze sauce	

Our house Knob Creek Barrel Bourbon pairs perfectly with all of the above.

Ask your Server for details.

(Our Knob Creek Single Barrel was hand picked by us for you to enjoy! Please enjoy responsibly)

All Entrees include a Scoglio, House Salad, or Cup of Chicken Pastina, (Substitute Wedding, Stuffed Banana Pepper or Soup Du Jour for \$ 1.00 more), Also your choice of Pasta marinara, (Meat sauce \$ 1.00 more) Vegetable Du Jour or Risotto.

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Parmigianna

Chicken	23
~Breaded in panko bread crumbs, lightly fried, topped with marinara, and lemon buerre blanc	
Veal	25
~Breaded in panko bread crumbs, lightly fried, topped with marinara ,and lemon buerre blanc	
Eggplant	20
~Breaded in panko bread crumbs, lightly fried, topped with marinara ,and lemon buerre blanc	
~Add Shrimp Scampi \$5.00, Stuffed Banana Pepper \$3.00 or Sautéed Portabella Tomato Basil Sauce \$3.00~	

Chicken

Romano	24
~Dipped in a light Romano batter, and sautéed to perfection, topped with a lemon buerre blanc	
Scallopini	24
~Sautéed with mushrooms, peppers, onions, Marsala wine, and a veal demi-glaze sauce	
Milanese	24
~Hand breaded chicken, sautéed, and topped with a mushroom buerre blanc	
Valdostana	24
~Hand breaded chicken ,sautéed, topped with Fontina cheese, and a fresh spinach lemon butter cream sauce	
Picatta	24
~Sautéed with mushrooms, capers, and topped with a lemon butter cream sauce	

Veal

Veal and Peppers	27
Scallopini cut veal, sautéed with garlic, olive oil, sweet and hot peppers, onions, fresh herbs, and a veal demi-glaze	
Romano	27
~Scallopini cut veal dipped in a light Romano batter ,and sautéed to perfection, topped with a lemon buerre blanc	
Francaise	27
~Scallopini cut veal, sautéed with mushrooms and artichokes, in a white wine lemon cream sauce	
Marsala	27
~Sautéed with mushrooms, Marsala wine, and a veal demi-glaze sauce	
Picatta	27
~Scallopini cut veal, sautéed with mushrooms, and capers, in a white wine lemon cream sauce	

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Pasta

Penne	Linguini	Rigatoni	Farfalle	Capellini	~Gluten-Free Pasta (\$2.00)~	
Marinara						19
~Plum tomatoes ground, and simmered to perfection with garlic and fresh herbs						
Fresh Tomato Basil						19
~Plum tomatoes, hand crushed, and simmered to perfection with fresh basil and roasted garlic						
Slow Roasted Bolognese						20
~Slow roasted veal meat sauce						
Farlanaise						20
~Fresh tomato basil cream						
Clam Sauce						20
~Your choice of red or white						
Scoglio						26
~Sautéed shrimp, scallops, garlic, olive oil, and clam sauce, your choice of red or white						
Portabella						21
~Sautéed portabella mushrooms, garlic, olive oil, and fresh tomato basil sauce						
Veal and Seafood Fra-Diavolo						27
~Shrimp, scallops, veal, banana peppers and fresh tomato basil sauce						
Homemade Cheese Ravioli						22
~Served with tomato basil cream sauce						

~Add a Veal Meatball \$3.50, Sliced Hot Sausage \$4.00 or Sautéed Chicken \$4.00~

All Pastas served with your choice of Scoglio, House Salad or a cup of Chicken Pastina (Substitute Wedding, Stuffed Banana Pepper or soup dour jour for a \$1.00)



Ask About Our Wine and Drink List

~Wine By the Glass~



Scoglio's Featured Wines : \$10 glass / \$35 bottle

~ Collier Creek Chardonnay ~ Compass Sauvignon Blanc ~ Collier Creek Cabernet ~

~ Hacienda Riesling \$8/\$27 ~ Santa Margarita Pinot Grigio \$12/\$45 ~ Collier Creek Pinot Noir ~

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