Appetizers

Fried Zucchini 10.95
~ (Serves 2-4) Thinly sliced, batter fried, served with Romano cheese, marinara sauce, and lemon.
Ranch or Horseradish sauce $2.00

Fried Calamari 11.95
~ Served with Acciuga paste

Stuffed Mushroom Caps 12.95
~ Stuffed with our jumbo lump crab meat imperial, served with a lemon butter sauce

Fried Mozzarella 8.95
~ Panko breaded Mozzarella fried to perfection atop a bed of marinara and lemon buerre blanc.

Sautéed Portabella Mushroom 9.95
~ Sautéed with olive oil, garlic, and lemon

Sautéed Escarole and Beans 9.95
~ Sautéed with olive oil, garlic, red pepper flakes, and fresh herbs. Add Chicken or Italian Sausage $4.00

Stuffed Banana Peppers 10.95
~ Stuffed with sweet Parma sausage, topped with sautéed fresh peppers, onions, hot sausage, and marinara

Veal Meatball and Italian Sausage 10.95
~ Homemade veal meatballs with hot sausage, peppers, onions and marinara

Soup

Chicken Pastina Wedding Stuffed Banana Pepper Soup du Jour
Cup 4.50 Bow 5.50

Salad

Scoglio House Caesar
5.95 5.95 6.95
~ Add Feta, Gorgonzola, Crumbled Blue Cheese or Anchovies $2.50 ~

Double Scoglio 9
~ Mixed greens, tomato, cucumber hand tossed to order in our signature Scoglio dressing
~ Add Chicken $4.00, **Salmon $5.00 , Shrimp $8.00, Scallops $8.00 or **Steak $8.00 ~

Entrée Caesar 10
~ Chopped romaine hearts, garlic croutons, Romano cheese, hand tossed in our creamy Caesar dressing
~ Add Chicken $4.00, **Salmon $5.00 , Shrimp $8.00, Scallops $8.00 or **Steak $8.00 ~

Warm Pear Salad* 13
~ Field greens hand tossed with dark balsamic, and olive oil, topped with sautéed pears, Gorgonzola cheese, and grilled Salmon

Apple Walnut Salad 12
~ Field greens and candied walnuts tossed in our raspberry dressing, topped with sautéed chicken, and apples

Fresh Spinach Salad 14
~ Fresh spinach with sea scallops, mushrooms, hard boiled eggs, and hand tossed in our hot bacon dressing

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**

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

**Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne 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**
  ~ Salami, capicola, prosciutto, mozzarella, baked, and topped with lettuce, and tomato (~$11)

- **Fish Hoagie**
  ~ Fresh Cod breadcrumbed in panko breadcrumb topped with shaved lettuce. (~$11)

- **Crispy Chicken Caesar Hoagie**
  ~ Chopped romaine hearts, crispy chicken tossed in our Caesar dressing with Romano cheese (~$11)

- **Grilled Cheese Burger**
  ~ ½ pound Black angus burger grilled to perfection, topped with lettuce, tomato, and American cheese (~$11)

- **Grilled Chicken Breast Hoagie**
  ~ Topped with mozzarella cheese, lettuce, and fresh tomato basil vinaigrette (~$11)

- **Sautéed Portabella Hoagie**
  ~ Topped with roasted red peppers, Fontina cheese and fresh tomato basil vinaigrette (~$11)

- **Baked Meatball Hoagie**
  ~ Our veal meatballs topped with mozzarella cheese, and marinara (~$11)

- **Grilled Italian Sausage**
  ~ Grilled hot Italian sausage topped with peppers, onions, mozzarella, and a side of marinara (~$11)

- **Chicken Parmigiana Hoagie**
  ~ Panko Breaded Chicken topped with melted mozzarella cheese, marinara and lemon buerre blanc (~$11)

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**Pasta**

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

- **Marinara**
  ~ Plum tomatoes ground and simmered to perfection with garlic, and fresh herbs (~$12)

- **Fresh Tomato Basil**
  ~ Plum tomatoes hand crushed and simmered to perfection with fresh basil, and roasted garlic (~$12)

- **Slow Roasted Bolognese**
  ~ Slow roasted veal meat sauce (~$13)

- **Farlanaise**
  ~ Fresh tomato basil cream (~$13)

- **Clam Sauce**
  ~ Your choice of red or white (~$14)

- **Scoglio**
  ~ Sautéed shrimp, scallops, garlic, olive oil, and clam sauce. Your choice of red or white (~$16)

- **Portabella**
  ~ Sautéed portabella mushrooms, garlic, olive oil, and a fresh tomato basil sauce (~$12)

- **Rotolo**
  ~ Homemade spiral pasta, with prosciutto ham, spinach, ricotta, and mozzarella, served on a bed of Farlanaise sauce (~$13)

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~*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)

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

Split entrees will incur a $4.00 plate charge. **No** separate checks on parties of 8 or more
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Parmigianna Chicken</td>
<td>14</td>
</tr>
<tr>
<td>~Breaded in panko bread crumbs, lightly fried, topped with marinara, and lemon buerre blanc</td>
<td></td>
</tr>
<tr>
<td>Parmigianna Veal</td>
<td>15</td>
</tr>
<tr>
<td>~Breaded in panko bread crumbs, lightly fried, topped with marinara, and lemon buerre blanc</td>
<td></td>
</tr>
<tr>
<td>Parmigianna Eggplant</td>
<td>13</td>
</tr>
<tr>
<td>~Breaded in panko bread crumbs, lightly fried, topped with marinara, and lemon buerre blanc</td>
<td></td>
</tr>
<tr>
<td><del>Add Shrimp Scampi $5.00, Stuffed Banana Pepper $3.00 or Sautéed Portabella Tomato Basil Sauce $3.00</del></td>
<td></td>
</tr>
<tr>
<td>Parmigianna Chicken Romano</td>
<td>14.50</td>
</tr>
<tr>
<td>~Dipped in a light romano batter, and sautéed to perfection, topped with a lemon buerre blanc</td>
<td></td>
</tr>
<tr>
<td>Parmigianna Marsala</td>
<td>15</td>
</tr>
<tr>
<td>~Sautéed with mushrooms, Marsala wine, and a veal demi-glaze sauce</td>
<td></td>
</tr>
<tr>
<td>Parmigianna Milanese</td>
<td>15</td>
</tr>
<tr>
<td>~Hand breaded chicken, sautéed, and topped with a mushroom buerre blanc</td>
<td></td>
</tr>
<tr>
<td>Parmigianna Valdostana</td>
<td>15</td>
</tr>
<tr>
<td>~Hand breaded chicken, sautéed, topped with Fontina cheese, and a fresh spinach lemon butter cream sauce</td>
<td></td>
</tr>
<tr>
<td>Parmigianna Cinzano</td>
<td>14.50</td>
</tr>
<tr>
<td>~Sautéed in a balsamic cream sauce</td>
<td></td>
</tr>
<tr>
<td>Parmigianna Portabella and Banana Peppers</td>
<td>15</td>
</tr>
<tr>
<td>~Sautéed chicken with banana peppers, portabella mushrooms, garlic, and a veal demi glaze</td>
<td></td>
</tr>
<tr>
<td>Parmigianna Veal and Peppers</td>
<td>16</td>
</tr>
<tr>
<td>~Scallopini cut veal, sautéed with sweet and hot peppers, onions, garlic, fresh herbs, and a veal demi glaze</td>
<td></td>
</tr>
<tr>
<td>Parmigianna Seafood Broiled Spots English</td>
<td>15</td>
</tr>
<tr>
<td>~Broiled mild white fish, dusted with a seasoned bread crumb, topped with a lemon buerre blanc</td>
<td></td>
</tr>
<tr>
<td>Parmigianna Broiled Boston Scrod English Style</td>
<td>15</td>
</tr>
<tr>
<td>~Broiled flaky white fish dusted with a seasoned bread crumb, topped with toasted almonds, and lemon buerre blanc</td>
<td></td>
</tr>
<tr>
<td>Parmigianna Broiled Sea Scallops English Style</td>
<td>16</td>
</tr>
<tr>
<td>~Jumbo dry boat sea scallops dusted in a seasoned bread crumb, and lemon buerre blanc</td>
<td></td>
</tr>
<tr>
<td>Parmigianna Char-grilled Salmon**</td>
<td>15</td>
</tr>
<tr>
<td>~Topped with fresh tomato basil vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Parmigianna Jumbo Lump Crab Cake Imperial</td>
<td>16</td>
</tr>
<tr>
<td>~Served with lemon butter sauce and a roasted red pepper aioli.</td>
<td></td>
</tr>
<tr>
<td>Parmigianna Shrimp Scampi</td>
<td>16</td>
</tr>
<tr>
<td>~Sautéed with garlic, white wine, lemon, and cream</td>
<td></td>
</tr>
<tr>
<td>Parmigianna Fried Shrimp</td>
<td>16</td>
</tr>
<tr>
<td>~Panko breaded shrimp fried to perfection served with cocktail sauce and lemon</td>
<td></td>
</tr>
</tbody>
</table>

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

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodbourne illness.**

Split entrees will incur a $4.00 plate charge. No separate checks on parties of 8 or more.
Wine By The Glass

Scoglio’s Featured Wines: $10 glass / $35 bottle

~ Joliesse Chardonnay ~ Rata Sauvignon Blanc ~ Joliesse Cabernet ~
~ Hacienda Riesling $8/$27 ~ Santa Margarita Pinot Grigio $12/$45 ~ Joliesse Pinot Noir ~
~ Villa Poggio Salvi Chianti $9/$30 ~ Greyson Merlot ~ La Marca Prosecco Split $7~

We proudly offer Hacienda Vineyards as our house wines $7 glass

~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

Fried Zucchini 10.95
~ (Serves 2-4) Thinly sliced, batter fried, served with Romano cheese, marinara sauce, and lemon.
~Ranch or Horseradish sauce $2.00~

Fried Calamari 11.95
~Served with Acciuga paste

Stuffed Mushroom Caps 12.95
~Stuffed with our jumbo lump crabmeat imperial, served with a lemon butter sauce

Sautéed Portabella Mushroom 10.95
~Sautéed with olive oil, garlic, and lemon

Sautéed Escarole and Beans 10.95
~Sautéed with olive oil, garlic, red pepper flakes, and fresh herbs.
~Add Chicken or Hot Sausage $4.00

Stuffed Banana Peppers 10.95
~Stuffed with sweet Parma sausage, topped with sautéed fresh peppers, onions, hot sausage, and marinara

Baked Rotolo 10.95
~Homemade pasta rolled with spinach, ricotta, mozzarella, prosciutto, and served on a bed of Párlenaise sauce

Sautéed Shrimp Riviera 13.95
~Sautéed in Marsala wine, cracked black pepper, cream, and Riviera butter

Rustic Flatbread 12.95
~Topped with a fresh diced tomato, spinach, shrimp and crumbled feta cheese.

Veal Meatball and Italian Sausage 10.95
~Homemade veal meatballs with hot sausage, peppers, onions and marinara

Soup

Chicken Pastina Wedding Stuffed Banana Pepper Soup du Jour
Cup 4.50 Bowl 5.50

Salad

Scoglio House Caesar Warm Pear
5.95 5.95 6.95 6.95
~Add Feta, Gorgonzola, Crumbled Blue Cheese or Anchovies $2.50~

Double Scoglio 10.95
~Mixed greens, tomato, cucumber, hand tossed to order, in our signature Scoglio dressing
~Add Chicken $5, **Steak $8, **Salmon $6, Shrimp $8, or Scallops $8 ~

Entrée Caesar 10.95
~Chopped romaine hearts, garlic croutons, Romano cheese, hand tossed in our creamy Caesar dressing
~Add Chicken $5, **Steak $8, **Salmon $6, Shrimp $8, or Scallops $8 ~

Fresh Spinach Salad 16.95
~Fresh spinach with sea scallops, mushrooms, hard boiled eggs and hand tossed in our hot bacon dressing

Tuscany Salad 16.95
~Fresh romaine hearts, Kalamata olives, artichokes, roasted red pepper, sautéed shrimp, served with our hot bacon dressing

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

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

NO separate checks on parties of 8 or more
Seafood

Broiled Spots English
~Broiled mild white fish dusted with a seasoned bread crumb, topped with a lemon buerre blanc

Broiled Boston Scrod English Style
~Broiled flaky white fish dusted with a seasoned bread crumb, topped with toasted almonds and lemon buerre blanc

Stuffed Sea Scallops
~Jumbo dry boat sea scallops stuffed with jumbo lump crabmeat imperial, topped with a fresh spinach cream sauce

Jumbo Lump Crab Cakes Imperial
~Served with lemon butter sauce and a roasted red pepper aoili

Shrimp Scampi
~Sautéed with garlic, white wine, lemon, and cream

Sea Scallops Barsac
~Jumbo dry boat sea scallops sautéed in Marsala wine, cracked black pepper, cream, and Riviera butter

Char-grilled Salmon and Shrimp**
~Topped with fresh tomato basil vinaigrette

Mixed Grill

New York Strip Steak**
~ 14 oz. New York strip steak broiled to perfection and topped with a red wine bordelaise sauce

Ribeye Steak**
~ 16 oz. Ribeye broiled to perfection, topped with Gorganzola butter

Pork Chop Valdostana
~ Hand breaded pork chop sautéed, topped with Fontina cheese, and a fresh spinach lemon butter cream sauce

Center Cut Pork Chops**
~Grilled to perfection, topped with peppers, mushrooms, onions, and a veal demi-glace 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.

**Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.**
Split entrees will incur a $4.00 plate charge. NO separate checks on parties of 8 or more
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Parmigiana</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken</td>
<td>24</td>
<td>Breaded in panko bread crumbs, lightly fried, topped with marinara, and lemon buerre blanc</td>
</tr>
<tr>
<td>Veal</td>
<td>26</td>
<td>Breaded in panko bread crumbs, lightly fried, topped with marinara, and lemon buerre blanc</td>
</tr>
<tr>
<td>Eggplant</td>
<td>20</td>
<td>Breaded in panko bread crumbs, lightly fried, topped with marinara, and lemon buerre blanc</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Add Shrimp Scampi $5.00, Stuffed Banana Pepper $3.00 or Sautéed Portabella Tomato Basil Sauce $3.00~</td>
</tr>
<tr>
<td>Chicken</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Romano</td>
<td>25</td>
<td>Dipped in a light Romano batter, and sautéed to perfection, topped with a lemon buerre blanc</td>
</tr>
<tr>
<td>Scallopiini</td>
<td>25</td>
<td>Sautéed with mushrooms, peppers, onions, Marsala wine, and a veal demi-glace sauce</td>
</tr>
<tr>
<td>Milanese</td>
<td>25</td>
<td>Hand breaded chicken, sautéed, and topped with a mushroom buerre blanc</td>
</tr>
<tr>
<td>Valdostana</td>
<td>25</td>
<td>Hand breaded chicken, sautéed, topped with Fontina cheese, and a fresh spinach lemon butter cream sauce</td>
</tr>
<tr>
<td>Picatta</td>
<td>25</td>
<td>Sautéed with mushrooms, capers, and topped with a lemon butter cream sauce</td>
</tr>
<tr>
<td>Veal</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Veal and Peppers</td>
<td>28</td>
<td>Scallopiini cut veal, sautéed with garlic, olive oil, sweet and hot peppers, onions, fresh herbs, and a veal demi-glace</td>
</tr>
<tr>
<td>Romano</td>
<td>28</td>
<td>Scallopiini cut veal dipped in a light Romano batter, and sautéed to perfection, topped with a lemon buerre blanc</td>
</tr>
<tr>
<td>Francaise</td>
<td>28</td>
<td>Scallopiini cut veal, sautéed with mushrooms and artichokes, in a white wine lemon cream sauce</td>
</tr>
<tr>
<td>Marsala</td>
<td>28</td>
<td>Sautéed with mushrooms, Marsala wine, and a veal demi-glace sauce</td>
</tr>
<tr>
<td>Picatta</td>
<td>28</td>
<td>Scallopiini cut veal, sautéed with mushrooms, and capers, in a white wine lemon cream sauce</td>
</tr>
</tbody>
</table>

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## Pasta

<table>
<thead>
<tr>
<th>Pasta Type</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Penne</td>
<td>~Plum tomatoes ground, and simmered to perfection with garlic and fresh herbs</td>
<td>19</td>
</tr>
<tr>
<td>Linguini</td>
<td>~Plum tomatoes, hand crushed, and simmered to perfection with fresh basil and roasted garlic</td>
<td>19</td>
</tr>
<tr>
<td>Rigatoni</td>
<td>~Slow roasted veal meat sauce</td>
<td>20</td>
</tr>
<tr>
<td>Farfalle</td>
<td>~Fresh tomato basil cream</td>
<td>20</td>
</tr>
<tr>
<td>Capellini</td>
<td>~Your choice of red or white</td>
<td>21</td>
</tr>
<tr>
<td>Marinara</td>
<td>~Slow roasted bolognese</td>
<td>20</td>
</tr>
<tr>
<td>Fresh Tomato Basil</td>
<td>~Plum tomatoes, ground, and simmered to perfection with garlic and fresh herbs</td>
<td>19</td>
</tr>
<tr>
<td>Clam Sauce</td>
<td>~Plum tomatoes, hand crushed, and simmered to perfection with fresh basil and roasted garlic</td>
<td>20</td>
</tr>
<tr>
<td>Farlanaise</td>
<td>~Your choice of red or white</td>
<td>21</td>
</tr>
<tr>
<td>Slow Roasted Bolognese</td>
<td>~Slow roasted veal meat sauce</td>
<td>20</td>
</tr>
<tr>
<td>Clam Sauce</td>
<td>~Fresh tomato basil cream</td>
<td>20</td>
</tr>
<tr>
<td>Scoglio</td>
<td>~Sautéed shrimp, scallops, garlic, olive oil, and clam sauce, your choice of red or white</td>
<td>27</td>
</tr>
<tr>
<td>Portabella</td>
<td>~Sautéed portabella mushrooms, garlic, olive oil, and fresh tomato basil sauce</td>
<td>21</td>
</tr>
<tr>
<td>Veal and Seafood Fra-Diavlo</td>
<td>~Sautéed portabella mushrooms, garlic, olive oil, and fresh tomato basil sauce</td>
<td>28</td>
</tr>
<tr>
<td>Homemade Cheese Ravioli</td>
<td>~Sautéed portabella mushrooms, garlic, olive oil, and fresh tomato basil sauce</td>
<td>24</td>
</tr>
</tbody>
</table>

~Add a Veal Meatball $3.50, Sliced Hot Sausage $4.00 or Sauteed 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 a $1.00)

### Ask About Our Wine and Drink List

#### Wine By the Glass

**Scoglio’s Featured Wines:** $10 glass / $35 bottle

- Joliesse Chardonnay
- Rata Sauvignon Blanc
- Joliesse Cabernet
- Hacienda Riesling $8/$27
- Santa Margarita Pinot Grigio $12/$45
- Joliesse Pinot Noir
- Villa Poggio Salvi Chianti $9/$30
- Greyson Merlot
- La Marca Prosecco Split $7

We proudly offer Hacienda Vineyards as our house wines $7 glass

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