

## LUNCH

### Appetizers

Stuffed Banana Peppers 11.95

~With sweet sausage stuffing

Veal Meatball & Italian Sausage 11.95

~With Peppers & Onions

Sautéed Escarole & Beans 9.95

~Sautéed with olive oil, garlic, red pepper flakes  
and herb \*ADD chicken or Italian Sausage \$5.00

Stuffed Mushroom Caps 14.95

~With jumbo lump crabmeat imperial

Fried Calamari 12.95

~Served with Anchovy Paste

Fried Zucchini 11.95

~(serves 2-4) Thinly sliced, batter fried, served  
with Romano cheese, marinara, and lemon  
(Ranch or Horse-radish sauce \$2.00)

### Soup

Chicken Pastina

Soup Du Jour

Cup 5.50 Bowl 6.50

### Salad

Scoglio

House

Caesar

6.95

6.95

7.95

~Add Feta, Gorgonzola, Crumbled Blue Cheese 2.50

Double Scoglio 10

~Mixed greens, tomato, cucumber hand tossed to order in our signature Scoglio dressing

~Add Chicken \$5.00\*\*Salmon \$6.00, Shrimp \$9.00, or\*\*Steak \$9.00~

Entrée Caesar 12

~Chopped romaine hearts, garlic, croutons, Romano cheese, hand tossed in our creamy Caesar dressing

~Add Chicken \$5.00\*\*Salmon \$6.00, Shrimp \$9.00, or\*\*Steak \$9.00~

Warm Pear Salad\*\* 16

~Field greens hand tossed with dark balsamic, and olive oil, topped with sautéed pears, Gorgonzola cheese & grilled Salmon

Apple Walnut Salad 14

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

Greek Isle 16

~Chunks 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. \*\*\*NO LETTUCE\*\*\*

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

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness\*\*

Split Entrees will incur a \$6.00 plate charge. No Separate checks on parties of 8 or more.

## Chicken

|   |              |
|---|--------------|
| <b>Romano</b>   | <b>16.50</b> |
| ~Dipped in a light Romano batter and sautéed to perfection, topped with lemon buerre blanc                  |              |
| <b>Marsala</b>  | <b>16.50</b> |
| ~Sautéed with mushrooms, Marsala wine and a veal demi-glaze sauce   |              |
| <b>Milanese</b>   | <b>16.50</b> |
| ~Hand breaded chicken, sautéed and topped with a mushroom buerre blanc                                      |              |
| <b>Valdostana</b>   | <b>16.50</b> |
| ~Hand breaded chicken, sautéed and topped with Fontina cheese and a fresh spinach lemon butter cream sauce  |              |
| <b>Veal and Peppers</b>   | <b>18</b>    |
| ~Scallopini cut veal, sautéed with sweet and hot peppers, onions, garlic, fresh herbs and a veal demi-glaze |              |

## Seafood

|  |           |
|--|-----------|
| <b>Broiled Spots English</b>   | <b>17</b> |
| ~Broiled mild white fish, dusted with a seasoned bread crumb, topped with a lemon buerre blanc |           |
| <b>Broiled Sea Scallops English Style</b>  | <b>18</b> |
| ~Jumbo dry boat sea scallops dusted in a seasoned bread crumb, and lemon buerre blanc          |           |
| <b>Char-grilled Salmon**</b>   | <b>17</b> |
| ~Topped with fresh tomato basil vinaigrette  |           |
| <b>Jumbo Lump Crab Cake Imperial</b>   | <b>19</b> |
| ~Served with lemon butter sauce  |           |
| <b>Shrimp Scampi</b>   | <b>18</b> |
| ~Sautéed with garlic, white wine, lemon and cream  |           |
| <b>Fried Shrimp</b>  | <b>18</b> |
| ~Panko breaded shrimp fried to perfection served with cocktail sauce and lemon                 |           |

## Parmigiana

Chicken 16      Veal 17      Eggplant 15

~Breaded in panko bread crumbs, lightly fried, topped with marinara, and lemon buerre blanc

~Add Shrimp Scampi \$6.00, Stuffed Banana Pepper \$3.00 or Sautéed Portabella Tomato Basil Sauce \$4.00~

All Entrees include a Scoglio, House salad, or Cup of Chicken Pastina soup.

Also your choice of Pasta Marinara (Meat sauce \$1.00 more), Risotto or Vegetable-Du Jour

\*\*Consuming raw or undercooked meats, poultry shellfish, or eggs, may increase your risk of food borne illness.\*\*

Split entrees will incur a \$6.00 plate charge. NO separate checks on parties of 8 or more

## Pasta

Penne ~ Linguini ~ Rigatoni ~ Farfalle ~ Capellini ~ Gluten-Free(\$2.00)

**Marinara** 14

~Plum tomatoes ground and simmered to perfection with garlic and fresh herbs

**Fresh Tomato Basil** 14

~Plum tomatoes hand crushed and simmered to perfection with fresh basil and roasted garlic

**Slow Roasted Bolognese** 15

~Slow roasted veal meat sauce

**Farlanaise** 15

~Fresh tomato basil cream

**Clam Sauce** 16

~Your choice of red or white

**Scoglio** 18

~Sautéed shrimp, scallops, garlic, olive oil, and clam sauce. Your choice of red or white

~Add a veal meatball \$4.00, Sliced Hot Sausage \$4.00, or Sautéed Chicken \$5.00~

All Pasta served with your choice of Scoglio, House Salad or a cup of Chicken Pastina Soup

~Gluten Free~

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

## Wine By the Glass

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

~Bogle Chardonnay ~Rata Sauvignon Blanc ~Bogle Cabernet ~

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

~Villa Poggio Salvi Chianti \$9/\$30 ~Bogle Merlot ~ La Marca Prosecco Split \$7

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

# DINNER

## Appetizers

**Stuffed Banana Peppers 11.95**

~With sweet sausage stuffing

**Veal Meatball & Italian Sausage 11.95**

~With Peppers & Onions

**Sautéed Escarole & Beans 9.95**

~Sautéed with olive oil, garlic, red pepper flakes and herbs \*ADD chicken or Italian Sausage \$5.00

**Sautéed Shrimp Riviera 14.95**

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

**Stuffed mushroom caps 14.95**

~With jumbo lump crabmeat imperial

**Fried Calamari 12.95**

~Served with Acciuga Paste

**Fried Zucchini 11.95**

~(serves 2-4) Thinly sliced, batter fried, served with Romano cheese, marinara, and lemon

(Ranch or Horseradish sauce \$2.00)

## Soup

Chicken Pastina

Soup Du Jour

Cup 5.50 Bowl 6.50

## Salad

Scoglio

House

Caesar

Warm Pear

6.95

6.95

7.95

8.95

~Add Feta, Gorgonzola, Crumbled Blue Cheese 2.50

**Double Scoglio**

**12.95**

~Mixed greens, tomato, cucumber hand tossed to order in our signature Scoglio dressing

~Add Chicken \$5.00\*\*Salmon \$6.00, Shrimp \$9.00 or \*\*Steak \$9.00~

**Double House**

**12.95**

~Mixed greens, tomato, cucumber, hand tossed to order in your choice of dressing

~Add Chicken \$5.00\*\*Salmon \$6.00, Shrimp \$9.00 or \*\*Steak \$9.00~

**Entrée Caesar**

**12.95**

~Chopped romaine hearts, garlic, croutons, Romano cheese, hand tossed in our creamy Caesar dressing

~Add Chicken \$5.00\*\*Salmon \$6.00, Shrimp \$9.00 or \*\*Steak \$9.00~

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

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness\*\*

Split entrees will incur a \$6.00 plate charge. No Separate checks on parties of 8 or more.

## Chicken

|  |           |
|--|-----------|
| <b>Romano</b>  | <b>28</b> |
| ~Dipped in a light Romano batter and sautéed to perfection, topped with lemon buerre blanc                 |           |
| <b>Marsala</b>   | <b>28</b> |
| ~Sautéed with mushrooms, Marsala wine and a veal demi-glaze sauce  |           |
| <b>Milanese</b>  | <b>28</b> |
| ~Hand breaded chicken, sautéed and topped with a mushroom buerre blanc                                     |           |
| <b>Valdostana</b>  | <b>28</b> |
| ~Hand breaded chicken, sautéed and topped with Fontina cheese and a fresh spinach lemon butter cream sauce |           |
| <b>Scallopini</b>  | <b>28</b> |
| ~Sautéed with mushrooms, peppers, onions, Marsala wine, and a veal demi-glaze                              |           |
| <b>Picatta</b>   | <b>28</b> |
| ~Sautéed with mushrooms, capers, and topped with a lemon butter cream sauce                                |           |

## Seafood

|   |           |
|---|-----------|
| <b>Broiled Spots English</b>  | <b>27</b> |
| ~Broiled mild white fish, dusted with a seasoned bread crumb, topped with a lemon buerre blanc                |           |
| <b>Stuffed Sea Scallops</b>   | <b>40</b> |
| ~Jumbo dry boat sea scallops stuffed with jumbo lump crabmeat imperial, topped with fresh spinach cream sauce |           |
| <b>Char-grilled Salmon and Shrimp**</b>   | <b>32</b> |
| ~Topped with fresh tomato basil vinaigrette   |           |
| <b>Jumbo Lump Crab Cake Imperial</b>  | <b>40</b> |
| ~Served with lemon butter sauce   |           |
| <b>Shrimp Scampi</b>  | <b>32</b> |
| ~Sautéed with garlic, white wine, lemon and cream   |           |
| <b>Sea Scallops Barsac</b>  | <b>36</b> |
| ~Jumbo dry boat sea scallops sautéed in Marsala wine, cracked black pepper, cream and Riviera butter          |           |

## Veal

|  |           |
|--|-----------|
| <b>Veal And Peppers</b>  | <b>31</b> |
| ~Scallopini cut veal, sautéed with garlic, olive oil, sweet and hot peppers, fresh herbs and a veal demi-glaze |           |
| <b>Romano</b>  | <b>31</b> |
| ~Scallopini cut veal, dipped in a light Romano batter, sauteed and topped with a lemon buerre blanc            |           |
| <b>Marsala</b>   | <b>31</b> |
| ~Sautéed with mushrooms, Marsala wine, and a veal demi-glaze sauce   |           |
| <b>Picatta</b>   | <b>31</b> |
| ~Scallopini cut veal, sautéed with mushrooms, and capers, in a white wine lemon cream sauce                    |           |

All Entrees include a Scoglio, House salad, or Cup of Chicken Pastina soup.

Also your choice of Pasta Marinara (Meat sauce \$1.00 more), Risotto or Vegetable-Du Jour

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Split Entrees will incur a \$6.00 plate charge. NO separate checks on parties of 8 or more.

## Mixed Grill

|  |    |
|--|----|
| <b>New York Strip Steak**</b>  | 34 |
| ~14 oz. New York Strip broiled to perfection and topped with a red wine bordelaise sauce           |    |
| <b>Center Cut Pork Chops**</b>   | 28 |
| ~Grilled and topped with peppers, mushrooms, onions in a veal demi-glaze sauce                     |    |
| <b>Pork Chop Valdostana</b>  | 26 |
| ~Hand breaded and sautéed, topped with Fontina cheese and a fresh spinach lemon butter cream sauce |    |

## Parmigiana

Chicken 26    Veal 28    Eggplant 22

~Breaded in panko bread crumbs, lightly fried, topped with marinara and lemon buerre blanc

~Add Shrimp Scampi \$6.00 or Stuffed Banana Pepper \$4.00

## Pasta

Penne ~ Linguini ~ Rigatoni ~ Farfalle ~ Capellini ~ Gluten-Free(\$2.00)

|  |    |
|--|----|
| <b>Marinara</b>  | 20 |
| ~Plum tomatoes ground and simmered to perfection with garlic and fresh herbs               |    |
| <b>Fresh Tomato Basil</b>  | 20 |
| ~Plum tomatoes hand crushed and simmered to perfection with fresh basil and roasted garlic |    |
| <b>Slow Roasted Bolognese</b>  | 22 |
| ~Slow roasted veal meat sauce  |    |
| <b>Farlanaise</b>  | 21 |
| ~Fresh tomato basil cream  |    |
| <b>Clam Sauce</b>  | 23 |
| ~Your choice of red or white   |    |
| <b>Scoglio</b>   | 32 |
| ~Sautéed shrimp, scallops, garlic, olive oil, and clam sauce. Your choice of red or white  |    |
| <b>Veal and Seafood Fra-Diavlo</b>   | 34 |
| ~Shrimp, scallops, veal, and banana peppers with fresh tomato basil sauce                  |    |
| ~Add a veal meatball \$4.00, Sliced Hot Sausage \$4.00, or Sautéed Chicken \$5.00~         |    |

All Pasta served with your choice of Scoglio, House Salad or a cup of Chicken Pastina Soup

~Gluten Free~

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# Family Style To-go

|                      |       |
|----------------------|-------|
| Chicken Marsala      | 55.00 |
| Chicken Milanese     | 55.00 |
| Chicken Romano       | 55.00 |
| Chicken Valdostana   | 55.00 |
| Porkchop Valdostana  | 65.00 |
| Spots English Style  | 80.00 |
| Boston Scrod         | 80.00 |
| Chicken Parmigianna  | 55.00 |
| Eggplant Parmigianna | 45.00 |

~All entrees are served in a ½ foil pan, serving size about four to six~

\*Includes Salad and Penne Marinara with above entrees\*

|                      |       |
|----------------------|-------|
| Penne Marinara       | 30.00 |
| Penne with Bolognese | 32.00 |
| Penne Farlanaise     | 32.00 |
| Linguine Clam Sauce  | 34.00 |

~Pasta will include half pan of Salad, Rolls & Butter & Romano Cheese~

- Quart of Chicken Pastina or Soup Du Jour 14.00

Ask about our wines available by the bottle to-go!!

**\*\*Hours for pickup will be 2-7 Tuesday through Saturday\*\***