

~Appetizers~

Fried Zucchini 12.95

~(Serves 2-4) Thin sliced, batter fried, Romano cheese, marinara and lemon. (Ranch or Horseradish sauce \$2.00)

Banana Peppers 12.95

~Sweet sausage stuffing, topped with hot sausage, peppers and onions.

Veal Meatball & Italian Sausage 13.95

~Topped with Peppers and onions.

Escarole & Beans 10.95

~Sautéed with olive oil, garlic and red pepper flakes and fresh herbs.

(Add Chicken or Italian Sausage \$6.00)

Stuffed Mushroom Caps 15.95

~Stuffed with our jumbo lump crab imperial.

Fried Calamari 13.95

~Lightly Battered and served with anchovy paste and marinara.

~Soup~

Pastina ~ Wedding ~ Stuffed Banana Pepper ~ Soup Du Jour

Cup 5.50 Bowl 6.50

~Ala Carte Salads~

Scoglio ~ House ~ Caesar ~ Head Lettuce

6.95 6.95 9.95 6.95

~Feta, Gorgonzola, Crumbled Blue Cheese \$3.00~



Due to fast rising food costs and national labor shortages; Special requests and or substitutions may delay the time it takes to prepare your meal and may incur additional charges.

es.

~ Management

~Entrée Salads~

Double Scoglio 12

~Mixed Greens, tomato, cucumber all hand tossed in our signature Scoglio dressing. (Head Lettuce only add \$4.00)

~Add Chicken \$6.00, **Salmon \$8.00, Shrimp \$12.00, **Steak \$10.00~

Entrée Caesar 14

~Chopped Romaine hearts, garlic croutons, Romano cheese, all hand tossed in our own creamy Caesar dressing.

~Add Chicken \$6.00, **Salmon \$8.00, Shrimp \$12.00, **Steak \$10.00~

Apple Walnut 15

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

Warm Pear 18

~Field greens, hand tossed in a dark balsamic Scoglio dressing, topped with sautéed pears, gorgonzola cheese and grilled salmon.

Greek Isle 18

~Chunks of tomato, cucumber, red onion, Kalamata olives, red bell peppers, feta cheese and chargrilled shrimp, tossed in olive oil, lemon, basil, fresh herbs and a splash of white balsamic vinegar. *** NO LETTUCE ***

Dressings: Scoglio, Roasted Garlic Balsamic, Ranch, French, Creamy Bleu Cheese (3.00), Thousand Island or Raspberry

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

Split entrees will incur an \$8.00 plate charge. No Separate checks on parties of 8 or more.

~Chicken~

Romano	18
~Dipped in a light romano egg batter, sautéed not fried and topped with our lemon buerre blanc.	
Marsala	18
~Sautéed with mushrooms, Marsala wine and a veal demi-glaze.	
Milanese	18
~Panko breaded , sautéed to perfection and topped with a mushroom buerre blanc.	
Valdostana	18
~Panko breaded, lightly fried , fontina cheese and topped with fresh spinach lemon butter cream sauce.	
Veal and Peppers	20
~Scaloppini cut veal, sautéed with sweet and hot peppers, onions, garlic, fresh herbs and a veal demi-glaze.	

~Seafood~

Spots English	20
~Broiled mild white fish, dusted with a seasoned bread crumb, topped with our lemon buerre blanc.	
Boston Style Scrod English	20
~Broiled mild white fish, dusted with a seasoned bread crumb, topped with toasted almonds and our lemon buerre blanc.	
Char-grilled Salmon**	20
~ Topped with our fresh tomato basil vinaigrette.	
Jumbo Lump Crab Cake Imperial	24
~Topped with a roasted red pepper aioli, and our lemon buerre blanc.	
Shrimp Scampi	20
~Sautéed with lemon, garlic, white wine and cream.	
Fried Shrimp	20
~Panko breaded shrimp fried to perfection served with cocktail sauce and lemon.	

~Parmigianna~

Chicken	18
~ Panko breaded, lightly fried, topped with marinara and our lemon buerre blanc.	
Veal	19
~ Panko breaded, lightly fried, topped with marinara and our lemon buerre blanc.	
Eggplant	16
~ Panko breaded, lightly fried, topped with marinara and our lemon buerre blanc.	
Trio	19
~ Panko breaded, lightly fried, topped with marinara and our lemon buerre blanc.	
~Add Shrimp Scampi \$9.00, Stuffed Banana Pepper \$6.00, or Sautéed Portabella Tomato Basil Sauce \$5.00~	

All entrees include a Scoglio, House salad or a cup of Chicken Pastina soup; Also your choice of Pasta Marinara (Meat Sauce, Butter or Aglio e Olio \$3.95 more), Risotto or our Vegetable Du-Jour.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Split entrees will incur an \$8.00 plate charge. No Separate checks on parties of 8 or more.

~Sandwiches~

Sandwiches served with french fries.

Cajun Chicken	16
~Grilled topped with a fresh tomato basil and mozzarella cheese.	
Cod	18
~Panko breaded cod served with shave lettuce and tartar sauce.	
Hot Italian Sausage	16
~Sautéed with peppers, onions, mozzarella cheese and marinara sauce.	

~Pasta~

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

Marinara	16
~Plum tomatoes ground and simmered to perfection with fresh herbs and garlic.	
Fresh Tomato Basil	16
~Plum tomatoes hand crushed and simmered to perfection with roasted garlic and fresh basil.	
Portabella	17
~Our fresh tomato basil sauce, red pepper flake, and sautéed portabella mushrooms.	
Slow Roasted Bolognese	17
~Slow roasted meat meat sauce.	
Farlanaise	17
~Fresh tomato basil cream sauce. (We save the vodka for drinking!)	
Clam	18
~Our fresh made clam sauce served white or red.	
Scoglio	20
~Our signature dish is done with our fresh clam sauce, shrimp, scallops, garlic and oliveoil. Served red or white.	

~Add a Veal meatball \$5.00, Sliced Hot Sausage \$6.00 or Sauteed Chicken \$6.00~

All pasta dishes are served with Scoglio, House Salad, or Chicken Pastina.

~Gluten Free ~ Allergies~

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..

~Wine by the Glass~

Scoglio Featured Wines: 10/35

Bogle Cabernet ~ Bogle Chardonnay ~ Bogle Merlot ~ Bogle Pinot Noir ~ Bogle Essential Red ~ Bogle Red Zinfandel ~ Urban Reisling ~ Poggio Salvi Chianti ~ Bogle Pinot Grigio ~ Santa Margarita Pinot Grigio 14/50
~ Sauv Blanc ~ Tosti Prosecco Splits 11 ~

We proudly offer Mancura house wines at 9 per glass.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Split entrees will incur an \$8.00 plate charge. No Separate checks on parties of 8 or more.

~Appetizers~

Fried Zucchini 12.95

~(Serves 2-4) Thin sliced, batter fried, Romano cheese, marinara and lemon. (Ranch or Horseradish sauce \$2.00)

Banana Peppers 12.95

~Sweet sausage stuffing, topped with hot sausage, peppers and onions.

Veal Meatball & Italian Sausage 13.95

~Topped with Peppers and onions.

Escarole & Beans 10.95

~Sautéed with olive oil, garlic and red pepper flakes and fresh herbs.

(Add Chicken or Italian Sausage \$6.00)

Stuffed Mushroom Caps 15.95

~Stuffed with our jumbo lump crab imperial.

Fried Calamari 13.95

~Lightly Battered and served with anchovy paste and marinara.

Shrimp Riviera 16.95

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

Brushetta 15.95

~Spinach, portabella mushrooms, grilled shrimp topped with a tomato basil vinaigrette.

~Soup~

Pastina ~ Wedding ~ Stuffed Banana Pepper ~ Soup Du Jour

Cup 5.50 Bowl 6.50

~Ala Carte Salads~

Scoglio ~ House ~ Head Lettuce ~ 6.95

~ Caesar ~ Warm Pear ~

9.95 10.95

~Feta, Gorgonzola, Crumbled Blue Cheese \$3.00~



Due to fast rising food costs and national labor shortages; Special requests and or substitutions may delay the time it takes to prepare your meal and may incur additional charges.

~ Management

~Entrée Salads~

Double Scoglio 13

~Mixed Greens, tomato, cucumber all hand tossed in our signature Scoglio dressing. (Head Lettuce only add \$4.00)

~Add Chicken \$6.00, **Salmon \$8.00, Shrimp \$12.00, **Steak \$10.00~

Entrée Caesar 14

~Chopped Romaine hearts, garlic croutons, Romano cheese, all hand tossed in our own creamy Caesar dressing.

~Add Chicken \$6.00, **Salmon \$8.00, Shrimp \$12.00, **Steak \$10.00~

Double House 13

~Mixed Greens, tomato, cucumber all hand tossed in your choice of dressing. (Head Lettuce only add \$4.00)

~Add Chicken \$6.00, **Salmon \$8.00, Shrimp \$12.00, **Steak \$10.00~

Dressings: Scoglio, Roasted Garlic Balsamic, Ranch, French, Creamy Bleu Cheese (3.00), Thousand Island or Raspberry

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

Split entrees will incur an \$8.00 plate charge. No Separate checks on parties of 8 or more.

~Chicken~

Romano	30
~Dipped in a light romano egg batter, sautéed not fried and topped with our lemon buerre blanc.	
Marsala	30
~Sautéed with mushrooms, Marsala wine and a veal demi-glaze.	
Milanese	30
~Panko breaded , sautéed to perfection and topped with a mushroom buerre blanc.	
Valdostana	30
~Panko breaded, lightly fried , fontina cheese and topped with fresh spinach lemon butter cream sauce.	
Scallopini	30
~Scaloppini cut, sautéed with mushrooms, onions, sweet and hot peppers, garlic, fresh herbs marsala wine and a veal demi-glaze.	
Piccatta	30
~Sautéed with mushrooms, capers and topped with a lemon butter cream sauce.	

~Seafood~

Spots English	34
~Broiled mild white fish, dusted with a seasoned bread crumb, topped with our lemon buerre blanc.	
Boston Style Scrod English	34
~Broiled mild white fish, dusted with a seasoned bread crumb, topped with toasted almonds and our lemon buerre blanc.	
Char-grilled Salmon** and Shrimp	36
~ Topped with our fresh tomato basil vinaigrette.	
Jumbo Lump Crab Cake Imperial	42
~Topped with a roasted red pepper aioli, and our lemon buerre blanc.	
Shrimp Scampi	38
~Sautéed with lemon, garlic, white wine and cream.	
Stuffed Gulf Shrimp	40
~Panko breaded shrimp fried to perfection served with cocktail sauce and lemon.	
Sea Scallops Barsac	40
~Dry boat sea scallops sautéed in Marsala wine, cracked black pepper, cream and Riviera butter.	

~Veal~

Veal and Peppers	35
~Scaloppini cut veal, sautéed with sweet and hot peppers, onions, garlic, fresh herbs and a veal demi-glaze.	
Romano	35
~Scaloppini cut veal, dipped in a light romano egg batter, sautéed not fried and topped with our lemon buerre blanc.	
Marsala	35
~ Scaloppini cut veal sautéed with mushrooms, Marsala wine and a veal demi-glaze.	
Picatta	35
~Scaloppini cut veal, sautéed with mushrooms, capers and topped with a lemon butter cream sauce.	
~Add Shrimp Scampi \$9.00, Stuffed Banana Pepper \$6.00, or Sauteed Portabella Tomato Basil Sauce \$5.00~	

All entrees include a Scoglio, House salad or a cup of Chicken Pastina soup; Also your choice of Pasta Marinara (Meat Sauce, Butter or Aglio e Olio \$3.95 more), Risotto or our Vegetable Du-Jour.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Split entrees will incur an \$8.00 plate charge. No Separate checks on parties of 8 or more.

~Parmigianna~

Chicken	30
~Panko breaded, lightly fried, topped with marinara and our lemon buerre blanc.	
Veal	34
~Panko breaded, lightly fried, topped with marinara and our lemon buerre blanc.	
Eggplant	28
~Panko breaded, lightly fried, topped with marinara and our lemon buerre blanc.	
Trio	32
~Panko breaded, lightly fried, topped with marinara and our lemon buerre blanc.	
~Add Shrimp Scampi \$9.00, Stuffed Banana Pepper \$6.00, or Sautéed Portabella Tomato Basil Sauce \$5.00~	

~Grill~

New York Strip Steak	38
~14oz. Strip steak broiled to perfection and topped with a red wine bordelaise sauce.	
Center Cut Pork Chops	30
~Grilled and topped with peppers, mushrooms, onions in a veal demi-glaze sauce.	
Pork Chop Valdostana	29
~Hand breaded and sautéed, topped with fontina cheese and a fresh spinach lemon butter sauce.	

All entrees include a Scoglio, House salad or a cup of Chicken Pastina soup; Also your choice of Pasta Marinara (Meat Sauce, Butter or Aglio e Olio \$3.95 more), Risotto or our Vegetable Du-Jour.

~Pasta~

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

Marinara	24
~Plum tomatoes ground and simmered to perfection with fresh herbs and garlic.	
Fresh Tomato Basil	24
~Plum tomatoes hand crushed and simmered to perfection with roasted garlic and fresh basil.	
Portabella	24
~Our fresh tomato basil sauce, red pepper flakes, with sautéed portabella mushrooms.	
Slow Roasted Bolognese	26
~Slow roasted meat sauce.	
Farlanaise	25
~Fresh tomato basil cream sauce. (We save the vodka for drinking!)	
Clam	26
~Our fresh made clam sauce served white or red.	
Scoglio	34
~Our signature dish is done with our fresh clam sauce, shrimp, scallops, garlic and olive oil. Served red or white.	
Veal and Seafood Fra-diavlo	36
~Shrimp, scallops, veal and banana peppers all simmered in a fresh tomato basil sauce.	

~Add a Veal meatball \$5.00, Sliced Hot Sausage \$6.00 or Sautéed Chicken \$6.00~

All pasta dishes are served with Scoglio, House Salad, or Chicken Pastina.

~Gluten Free ~ Allergies~

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..

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

Split entrees will incur an \$8.00 plate charge. No Separate checks on parties of 8 or more.