



SPIAGGETTA

ITALIAN RESTAURANT & BANQUETS

EST. 2012

HOT APPETIZERS

ROLATINI

Pan fried eggplants rolled and filled with ricotta and mozzarella oven baked , Marinara sauce 13

MEATBALLS

Handmade on the premises baked meatballs with pork, veal & beef topped with fresh mozzarella, pesto and bechamel marinara 13

OCTOPUS

Grilled tender, cannellini beans puree, caramelized red onions, basil pesto 18

CALAMARI

Fried crispy served with marinara sauce 16

FOR THE TABLE

MUSSELS

2 lb. of domestic mussels, steamed in lager beer with spicy sausage white onions and gorgonzola cheese 28

BRUSCHETTA

12 pieces of toasted semolina bread with assorted seasonal toppings 23

ANTIPASTO RUSTICO

Imported cured meats, artisan cheeses, olives, jam, local honey & assorted seasonal vegetables Italian bread sticks 34

COLD APPETIZERS

CAPRESE

Fresh Mozzarella, seasonal tomatoes, extra virgin olive oil , basil & balsamic glaze 15

BURRATA

Puttanesca sauce of roasted tomatoes, olives and capers 16

PROSCIUTTO & MELON

Seasonal Melon, port wine reduction, Prosciutto di Parma, shredded mozzarella, fresh mint 17

SEAFOOD

Chilled lime infused seafood medley of bay scallops, shrimp & calamari, belgian endive white wine house vinaigrette 19

SPRING MIX

Blend of organic greens, seasonal tomatoes red onions, red radishes, homemade white wine vinaigrette 11

ROMANA

Romaine hearts with crostini crispy pancetta & cherry tomatoes homemade creamy Parmigiano dressing 13

STRACCIATELLA

Boston lettuce, stracciatella cheese , Speck & apples 16

OUR PASTA

BOLOGNESE

Homemade potatoes dumpling tossed with slow cooked bolognese ragu' of pork veal and beef, carrots and onions soffritto 26

BROCCOLETTI

Orecchiette pasta, tossed with sweet sausage, broccoli rape, hot calabrian pepper flakes and extra virgin olive oil 29

NORCINA

Rigatoni with Cremini mushrooms, sweet sausages, light cream sauce, truffle oil 30

PESTO

Sauteed shrimp and basil pesto 30

MARINARA

Homemade vegetarian tomato sauce Add two of our famous meatballs for \$ 4 extra 24

PAPALINA

Handmade fettuccine tossed in "aurora" creamy sauce crispy prosciutto, white onions and peas 26

BANQUETS AND PRIVATE EVENTS

Spiaggetta features two rooms for any special event, the **Bayview Room**, (up to 100 guests) and the **Main Dining Room** (up to 90 guests) Please inquire at the front desk or visit our website for private or semi-private gatherings. Weddings, rehearsal dinners, family reunions, bridal showers , corporate meetings, christenings, luncheon after a funeral and private brunches.

ENTREES

SALMON

Grilled Atlantic salmon fresh herbs risotto cake with sauteed spinach lemon vinaigrette sauce, pine nuts 32

BRANZINO

Our signature seafood offering. Mediterranean sea-bass grilled zucchini & grilled mascarpone polenta cake Orange chardonnay reduction with caperberries 37

FLOUNDER

Baked, "Piccata" style, lemon chardonnay sauce seasonal potatoes & vegetables 33

SHRIMP

Grilled shrimp over zucchini risotto with crispy pancetta Creamy Pinot Grigio vinaigrette 33

LOBSTER

Lobster tail in the shell served with linguine in spicy marinara sauce 46

ADRIATICA

Veal scaloppine with Gulf shrimp & crab meat in a Prosecco wine sauce with fresh garden herbs and grape tomatoes served with seasonal vegetables and potatoes 37

PARMIGIANA

Pan fried topped with fresh mozzarella side pasta marinara. Chicken breast or Veal medallions 26 / 31

RIB-EYE

Creekstone beef 16 oz. rib-eye, Truffle butter with seasonal potatoes & seasonal vegetables 48

ROMAN SPECIALTIES

PRIMI

TRIPPA

Slowly simmered tripe with housemade tomato sauce, fresh pecorino, hot pepper flakes and served with fresh grated pecorino 14

SUPPLI'

Risotto balls filled with meat sauce and mozzarella cheese, served with marinara sauce 14

ARTICHOKES

Grilled and served with Prosciutto, Arugula and shaved asiago cheese 16

SECONDI

AMATRICIANA

Fresh tomatoes, Pecorino and Guanciale 29

CACIO E PEPE

Classic dish of artisan spaghetti, tossed with a sauce of black pepper, aged pecorino 29

SALTIMBOCCA

Chicken topped with Prosciutto, fresh sage and mozzarella, white wine sauce, served with a side of pasta marinara 29

PORCHETTA

Roasted pork stuffed with rosemary and seasonal fresh herbs au jus, with broccoli rabe 34



Visit us for lunch right next door at
"Stone Harbor Panini Company" Panini, salads, tacos & more
Delivery, counter, table service & catering
Daily 11:30 am to 6:30 pm Memorial Day to end of September

*Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Alert your server if you have special dietary requirements.

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