

PRIMI

Eat Like a Roman - Dishes with 🏡 represent Traditional Roman Cuisine

BRUSCHETTA | 18.95
Seasonal tomatoes, basil, EVOO, balsamic glaze

SUPPLI' | 17.95 🏡
Risotto balls filled with meat sauce and mozzarella cheese, served with marinara sauce

TRIPPA | 18.95 🏡
Slowly simmered tripe in tomato sauce, hot pepper flakes, fresh grated pecorino, mint

FRIED BURRATA | 21.95
Fried creamy mozzarella, spring salad, grape tomatoes, balsamic glaze

CALAMARI | 20.95
Fried, crispy, ready to dip in our marinara sauce

OCTOPUS | 26.95
Cannellini beans, caramelized pearl onions, and a basil pesto

LITTLE NECK CLAMS | 24.95
Clams cioppino style sauteed with garlic, white wine, grape tomatoes, our focaccia

MEATBALLS | 20.95
Handmade with pork, veal, and beef, fresh mozzarella, pesto, and marinara

CAPRESE | 18.95
Fresh mozzarella and seasonal tomatoes

CARCIOFI | 25.95 🏡
Grilled artichokes, prosciutto di Parma, shaved romano cheese

ROMANA | 16.95
Romaine hearts with crostini, crispy pancetta, and cherry tomatoes, Parmigiano dressing

SPRING MIX | 13.95
Blend of organic greens, grape tomatoes, red onions, radishes, homemade white wine vinaigrette

BEET SALAD | 19.95
Goat cheese, roasted beets, grilled fennel, tangerines, Tuscan olive oil and balsamic vinaigrette

ROLATINI | 16.95
Pan fried eggplants rolled and filled with ricotta and mozzarella, oven baked, with marinara sauce

SECONDI

AMATRICIANA | 33.95 🏡
Rigatoni with fresh plum tomatoes, pecorino and guanciale, white wine

RAPINI | 33.95
Orecchiette with grilled Italian sausage, broccoli rabe, and Pecorino Romano in a garlic white wine sauce

SALTIMBOCCA | 36.95 🏡
Chicken with prosciutto, fresh sage and mozzarella, white wine sauce, served with a side of pasta marinara

POLLO COI PEPERONI | 38.95 🏡
Slow roasted half chicken, roasted peppers, plum tomatoes, onions, and rosemary, served with Roman focaccia

CARBONARA | 33.95 🏡
Rigatoni, pecorino, guanciale, pasteurized eggs, black pepper

BOLOGNESE | 35.95
Fettuccine tossed with slow cooked bolognese ragu' of pork, veal, and beef, and carrots, onions soffritto

SHRIMP | 42.95
Grilled shrimp over seasonal risotto, crispy pancetta, creamy pinot grigio vinaigrette

CACIO E PEPE | 31.95 🏡
Spaghetti tossed black pepper and pecorino romano

NORCINA | 33.95
Rigatoni rustici, cremini mushrooms, sweet sausages, light cream sauce, drizzled with truffle oil

LIMONCELLO | 34.95
Breast of chicken sauteed with Limoncello cream and seasonal herbs, over fusilli pasta

PARMIGIANA | Chicken 32.95 / Eggplant 29.95
Classic preparation topped with fresh mozzarella and side pasta marinara.

PAPALINA | 33.95 🏡
Spiaggetta's version: Fettuccine tossed in "aurora" creamy sauce with crispy prosciutto and peas

SPAGHETTI POMODORO | 24.95
Simple and delicious, with house-made tomato-basil marinara, drizzled with EVOO | Add 2 Meatballs +8.95

SALMON | 42.95
Grilled Atlantic salmon, fresh herbs, caviar lentils, sauteed spinach, pine nuts, and a lemon vinaigrette sauce

BRANZINO | 48.95
Our signature seafood offering - Mediterranean sea-bass, broccoli rabe, Mascarpone polenta, and an orange chardonnay reduction

LAMB CHOP | 48.95 🏡
Garlic, white wine, capers, fresh tomatoes and rosemary, over farro

RIBEYE | 72.95
16 oz. Steakhouse selection topped with Crimini mushrooms onions and peppers

In accordance with public health guidelines, please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for individuals with certain medical conditions. Guests with food allergies or dietary restrictions are kindly requested to inform their server prior to placing an order. While we make every effort to accommodate specific dietary needs, we cannot guarantee the complete absence of allergens due to shared kitchen facilities.

SCAN FOR
DAILY
SPECIALS



SPIAGGETTA

CLASSIC ITALIAN AND ROMAN CUISINE

9800 3RD AVENUE, STONE HARBOR, NEW JERSEY 08247
609-368-9400 | SPIAGGETTANJ.COM