

ITALIAN RESTAURANT & BANQUETS

EST. 2012

HOT APPETIZERS

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

MEATBALLS Handmade on the premises baked meatballs

with pork, veal & beef topped with fresh mozzarella, pesto and bechamel marinara

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

CALAMARI Fried crispy served with marinara sauce

COLD APPETIZERS

CAPRESE Fres	sh Mozzarella, seasonal tomatoes, ex	кtra
virgin olive oil,		
basil & balsamic	glaze	

BURRATA Puttanesca sauce of roasted tomatoes, olives and capers

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

16

13

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

STRACCIATELLA Boston lettuce, stracciatella cheese, Speck & apples

28

FAMILY STYLE TO START

MUSSELS 2 lb. of domestic mussels, served with our delicious homemade marinara sauce

16

BRUSCHETTA 12 pieces of toasted semolina bread with assorted seasonal toppings

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

OUR PASTA

BOLOGNESE

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

RAPINI

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**

MARINARA

Spaghetti with 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

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 or Veal cutlet 26 / 31

ROMAN SPECIALTIES

PRIMI

TRIPPA

Slowly simmered tripe with housemade tomato sauce, 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

Rigatoni fresh tomatoes, Pecorino and Guanciale 29

CACIO E PEPE

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

SALTIMBOCCA

Pork loin 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