

~Appetizers~

Fried Zucchini 14

~(Serves 2-4) Thin sliced, batter fried, Romano cheese, marinara and lemon.
(Ranch or Horseradish sauce \$2.50)

Banana Peppers 14

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

Stuffed Artichokes 16

~Stuffed whole artichoke hearts with prosciutto ham and finished in a romano batter.

Escarole & Beans 13

~Sautéed fresh greens with northern beans and a rustic tomato basil.

(Add Chicken or Italian Sausage \$6.00)

Fried Calamari 15

Lightly Battered and served with An Umami aioli and marinara.

~Charcuterie Boards~

~Assorted meats and cheeses~

1-2 18.95

2-4 29.95

Stuffed Mushroom Caps 16

~Stuffed with our jumbo lump crab imperial

Rustic Flatbread 14

~Umami Aioli topped with fontina and mozzarella cheeses and a rustic tomato basil sauce.

Veal Meatball & Italian Sausage 15

~Topped with Peppers and onions.

Ricotta Balls 12

~Like Arancini balls but better!

Fried Burrata 13

~Panko breaded on a bed of spicy tomato basil.

✦ 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

~Soup~

Pastina ~ Wedding

Cup 5.50

Bowl 6.50

~Salads~

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

Scoglio 7/12

~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 ~

Caesar 9/14

~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 ~

Arugula 15

~Arugula, hand tossed in a white french dressing, topped with red onion, toasted pignoli nuts, shaved pecorino romano.

Dressings: Scoglio, Roasted Garlic Balsamic, Ranch, White French, Creamy Bleu Cheese (3.00) Russian or Raspberry Vinaigrette

****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.

~Entrees~

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Romano	32/36
~Dipped in a light romano egg batter, sautéed and topped with our lemon buerre blanc.	
Marsala	32/36
~ Sautéed with mushrooms, Marsala wine and a veal demi-glaze.	
Milanese	32/36
~Panko breaded , sautéed to perfection and topped with a mushroom buerre blanc.	
Valdostana	32/36
~Panko breaded, lightly fried , fontina cheese and topped with fresh spinach lemon butter cream sauce.	
Piccatta	32/36
~Sautéed with mushrooms, capers and topped with a lemon butter cream sauce.	
Peppers	32/36
~Sautéed with sweet and hot peppers, onions, garlic, fresh herbs and a veal demi-glaze.	
Spots English	36
~Broiled mild white fish, dusted with a seasoned bread crumb, topped with our lemon buerre blanc.	
Boston Style Scrod English	36
~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	44
~Topped with a roasted red pepper aioli, and our lemon buerre blanc.	
Shrimp Scampi	40
~Sautéed with lemon, garlic, white wine and cream.	
Stuffed Scallops	45
~Day boat Scallops stuffed with our crab meat imperial topped with a spinach cream sauce.	
Halibut	46
~ Panko encrusted Halibut sautéed and topped with a caper, basil, lemon butter sauce.	

~Parmigiana~

~ Panko breaded, lightly fried, topped with marinara and our lemon buerre blanc.~

Chicken

32

Veal

34

Eggplant

24

Trio

30

~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, or Aglio e Olio \$3.95 more), Risotto or our Vegetable Du-Jour.

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~ Steak & Chops ~

Filet Mignon**	55
~8oz Filet broiled to perfection and topped with Jumbo Lump Crab and Riviera butter.	
Center Cut Pork Chops **	40
~Grilled bone in chops (2~ 8oz) topped with peppers, mushrooms, onions in a veal demi-glaze sauce.	
Pork Chop Valdostana	35
~Hand breaded and sautéed bone in chop, topped with fontina cheese and a fresh spinach lemon butter sauce.	
Veal Chop **	70
~ Char~grilled 15oz bone in chop topped with mushroom, caper and artichoke cream sauce.	
Veal Chop Valdostana	70
~Hand breaded and sautéed, topped with fontina cheese and a roasted garlic, spinach buerre blanc.	

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

~Pasta~

Penne ~ Linguini ~ Rigatoni ~ Capellini ~Gluten-Free (\$4.00)

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 tip and Seafood Fra-diavlo	36
~Shrimp, scallops, veal tips 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..

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