

~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 aoli and marinara.

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.

~Soup~

Pastina ~ Wedding

Cup 5.50

Bowl 6.50

~Charcuterie Boards~

~Assorted meats and cheeses~

1-2 18.95

2-4 29.95

~Salads~

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

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

Scoglio 7/12

~Mixed Greens, tomato, cucumber all hand tossed in our signature Scoglio dressing, and topped with red onion, olives and croutons. (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~

Apple Walnut 18

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

Warm Pear 20

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

Greek Isle 19

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

Arugula 24

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

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

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

~Entree~

CN

Romano

20/24

~Dipped in a light romano egg batter, sautéed not fried and topped with our lemon buerre blanc.

Marsala

20/24

~ Sautéed with mushrooms, Marsala wine and a veal demi-glaze.

Milanese

20/24

~Panko breaded , sautéed to perfection and topped with a mushroom buerre blanc.

Valdostana

20/24

~Panko breaded, lightly fried , fontina cheese and topped with fresh spinach lemon butter cream sauce.

Peppers

22/26

~Sautéed with sweet and hot peppers, onions, garlic, fresh herbs and a veal demi-glaze.

Spots English

22

~Broiled mild white fish, dusted with a seasoned bread crumb, topped with our lemon buerre blanc.

Boston Style Scrod English

22

~Broiled mild white fish, dusted with a seasoned bread crumb, topped with toasted almonds and our lemon buerre blanc.

Char-grilled Salmon**

22

~ Topped with our fresh tomato basil vinaigrette.

Jumbo Lump Crab Cake Imperial

26

~Topped with a fried leeks , 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.

~Parmigiana~

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

Chicken

Veal

Eggplant

Trio

20

21

18

21

~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.

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.

~Pasta~

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

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, and sautéed portabella mushrooms.	
Bolognese	17
~Slow roasted 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 olive oil. Served red or white.	

~Add a Veal meatball \$5.00, Hot Sausage \$4.00 or Sautéed Chicken \$6.00~

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

~Gluten 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 a \$8.00 plate charge. No Separate checks on parties of 8 or more.



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

~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 ~ Cielo Pinot Grigio ~ Santa Margarita Pinot Grigio 14/50 ~ Sauv Blanc ~ Tosti

Prosecco Splits 11 ~

We proudly offer our house wines at 9 per glass.