



Antipasti

(Appetizers)

Fried Zucchini 8.95

(Serves 2-4) Thinly sliced, batter fried, and served with cheese, marinara and lemon.

Fried Calamari 8.95

Served with Acciuga paste.

Stuffed Mushroom Caps 8.95

Stuffed with our jumbo lump crabmeat imperial served with a lemon butter sauce.

Sautéed Portabella Mushroom 7.95

With olive oil, garlic and lemon.

Sautéed Escarole and Beans 7.95

With olive oil, garlic, red pepper flakes, fresh herbs and tomato basil sauce.

Stuffed Banana Peppers 8.95

Stuffed with a sweet Parma Sausage and topped with hot sausage.

Zuppe

(Soup)

Chicken Pastina

Wedding

Stuffed Banana Pepper

Soup Du jour

Cup \$3.50

Bowl \$4.50

Insalata

(Salad)

(All salads are hand tossed)

Scoglio Salad

\$3.95

House Salad

\$3.95

Cesar Salad

\$5.95

Add: Feta, Gorgonzola, Blue Cheese Crumbles, and Anchovies \$2.00

Double Tossed Scoglio Salad 7

Mixed greens, tomato, cucumbers and fresh vegetables all tossed in our signature Scoglio dressing.

Entrée Caesar 7

Chopped romaine hearts, garlic croutons, creamy ceasar dressing and romano cheese.

Add Sautéed Chicken \$3.00, Char-grilled Shrimp or Salmon \$4.00

Warm Pear Salad 11

Mesculin greens tossed with dark balsamic vinegar, and olive oil. Topped with sautéed pears, gorgonzola cheese and Grilled Salmon**.

Fresh Spinach Salad 12

Fresh spinach with Sea Scallops, mushrooms, bacon, and hard-boiled egg. Tossed in our hot bacon dressing.

Apple Walnut Salad 10

Mixed Greens tossed in our raspberry dressing. Topped with candied walnuts, sautéed chicken and apples.

Greek Salad 11

Chopped Romaine Lettuce, kalamata olives, red onion, feta cheese and char-grilled shrimp. Tossed in an olive oil, lemon and white balsamic dressing.

Dressing: Scoglio, Roasted Garlic Balsamic Vinaigrette, Ranch, Creamy Blue Cheese, French, Thousand Island, and Raspberry Dressing.

*Scoglio Dressing – Is our signature dressing which is a light Olive oil and white balsamic mix.

All parties of 8 or more an automatic gratuity will be added to the check.
No separated checks on parties of 8 or more.

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



Tramezzino

(Sandwich)

Baked Italian Hoagie 8
Salami, cappicola, prosciutto, mozzarella topped with lettuce and tomato.

Crispy Chicken Caesar Hoagie 8
Topped with romaine hearts tossed in our own Caesar dressing and Romano cheese.

Grilled Cheese Burger Hoagie 8
½ Pound black angus burger grilled to perfection and topped with lettuce, tomato and American cheese.

Grilled Chicken Breast Hoagie 8
Topped with lettuce, mozzarella cheese and tomato basil vinaigrette.

Sauteed Portabella Hoagie 8
Topped with roasted red peppers, fontina cheese and tomato basil vinaigrette.

Baked Meatball Hoagie 8
Our own veal meatballs topped with marinara and mozzarella cheese.

Grilled Italian Sausage 8
Grilled Parma sausage topped with peppers, onions, mozzarella with a side of marinara.

All hoagies are served with French fries or coleslaw.



Pasta

Penne *Linguini* *Rigatoni* *Farfalle* *Cappellini*
Home Made Cheese Ravioli

Marinara 8
Plum tomatoes ground and simmered to perfection with garlic and herbs.

Fresh Tomato Basil 8
Plum tomatoes hand crushed and simmered to perfection with basil and roasted garlic.

Slow Roasted Bolognese 8.50
Slow roasted veal meat sauce.

Farlanaise 8.50
Fresh tomato basil cream.

Clam Sauce 9
Your choice red or white.

Scoglio 12
Sautéed shrimp, scallops, garlic, olive oil and clam sauce. Your choice red or white.

Portabella 9
Sautéed garlic, olive oil and fresh tomato basil sauce.

Home Made Rotolo 9
Fresh spiral pasta with prosciutto ham, spinach, ricotta, and mozzarella served with a fresh tomato basil cream sauce.

Add a Veal Meatball \$2.00 or Sliced Hot Sausage \$3.00

All pasta served with your choice of Scoglio or house salad.

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Parmigiana

Chicken 9

Breaded in Panko bread crumb
lightly fried and topped with mozzarella,
marinara and lemon buerre blanc.

Veal 10

Breaded in Panko bread crumb
lightly fried and topped with mozzarella,
marinara and lemon buerre blanc.

Eggplant 8

Breaded in Panko bread crumb
lightly fried and topped with mozzarella,
marinara and lemon buerre blanc.

Add: Shrimp Scampi \$3.00, Banana Pepper \$3.00 or Sautéed portabella tomato basil sauce \$2.00

Pollo

(Chicken)

Romano 10

Tossed in a light Romano batter and sautéed
to perfection. Served with lemon buerre blanc.

Valdostana 11

Hand breaded in panko bread crumbs,
sautéed and topped with Fontina cheese
and fresh spinach lemon cream.

Marsala 10

Sautéed with mushrooms, marsala wine
and veal demi glaze.

Cinzano 10

Sautéed in a balsamic cream sauce.

Milanese 10

Hand breaded chicken sautéed and topped
with a mushroom buerre blanc.

Portabella 10

Sautéed with Portabella mushrooms in a roasted
garlic veal cream sauce.

Frutti Di Mare

(Seafood)

Broiled Spots English style 11

Mild white fish dusted in seasoned bread
crumbs and served with Lemon buerre blanc.

Char-grilled Salmon 12

Topped with a fresh tomato basil vinaigrette.

Broiled Boston Scrod English Style 11

Flaky white fish dusted in a seasoned bread crumb
topped with a toasted almond lemon butter sauce.

Jumbo Lump Crabcake Imperial 13

Served with a lemon butter sauce.

Broiled Sea Scallops English Style 12

Dusted in a seasoned bread crumb topped with
Riviera butter and lemon buerre blanc.

Shrimp Scampi 13

Sauteed with garlic, white wine, lemon and cream

All Entrée's served with your choice of Scoglio or house salad.
Also a side of pasta, risotto, and vegetable du-jour.

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