

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.

Sautéed Shrimp Riviera 9.95
Sautéed with Marsala wine, cracked black pepper corns, cream and Riviera butter.

Assorted Bruschetta Platter 7.95
Topped with Fontina cheese, Crabmeat Imperial, Grilled shrimp tomato basil vinaigrette, and a fresh spinach aioli.

Baked Rotolo 8.95
Homemade spiral pasta, rolled with spinach, ricotta, mozzarella, prosciutto, and topped with a fresh tomato basil cream sauce.

Zuppe

(Soup)

Chicken Pastina

Wedding

Cup \$3.50

Stuffed Banana Pepper

Bowl \$4.50

Soup Du jour

Insalata

(Salad)

(All salads are hand tossed)

Scoglio Salad 3.95
Mixed greens, tomato, cucumber, all hand tossed in our signature dressing.

House salad 3.95
Mixed greens, tomato, cucumber and croutons. Served with your choice of dressing.

Warm Pear Salad 5.95
Mesclun greens and gorgonzola cheese. Hand tossed in olive oil and dark balsamic dressing.

Caesar Salad 5.95
Crisp romaine hearts, croutons and Romano cheese. Hand tossed in our Caesar dressing.

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

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.

Double Tossed Scoglio

Mixed greens, tomato, cucumber, mozzarella and french fries. Hand tossed in Scoglio dressing.
Add Sautéed Chicken \$12.95, Steak \$14.95, Shrimp \$16.95

Caesar Salad

Crisp romaine hearts, croutons and Romano cheese. Hand tossed in our Caesar dressing.
Add Sautéed Chicken \$12.95, Steak \$14.95, Shrimp \$16.95

Spinach salad 14.95

Fresh spinach, mushrooms, hard boiled eggs and sautéed sea scallops. Hand tossed in a hot bacon dressing.

Tuscany Salad 16.95

Fresh romaine hearts, kalamati olives, artichokes, roasted red pepper, asiago cheese and sautéed shrimp. Served with our hot bacon dressing.

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. **



Frutti Di Mare

(Seafood)

Virginia Spots English Style 18

Broiled mild white fish dusted with a seasoned bread crumb and topped with our lemon burre blanc.

Boston Scrod English Style 18

Broiled flaky white fish dusted with a seasoned bread crumb topped with toasted almonds and lemon burre blanc.

Stuffed Sea Scallops 21

Jumbo sea scallops stuffed with our own crabmeat imperial and served with a fresh spinach cream sauce.

Jumbo Lump Crab cakes Imperial 23

Broiled then topped with a roasted red pepper aioli and lemon burre blanc.

Shrimp Scampi 20

Jumbo shrimp sautéed with garlic, lemon and white wine.

Sea Scallops Barsac 20

Jumbo sea scallops sautéed with marsala wine, cracked black pepper, Riviera butter and cream.

Fillet of Sole 18

Sautéed sole with fresh oranges, amaretto, cream and toasted almonds.

Char-grilled Salmon and Shrimp 19

Topped with tomato basil vinaigrette and a balsamic glaze.

All Entrée's served with your choice of Scoglio or house salad.

Also a side of pasta, risotto, and vegetable du-jour.

Grigliata Mista

(Mixed Grill)

New York Strip Steak 23

14oz New York strip steak broiled to perfection and served with a red wine bordelaise sauce.

Filet Mignon 25

10oz Filet mignon broiled to perfection and served with a red wine bordelaise sauce. Add Gorgonzola \$2.00.

Center Cut Pork Chops 16

Grilled to perfection and topped with peppers, mushrooms, onion and veal demi-glaze.

Filet and Shrimp 23

8oz filet mignon broiled to perfection, accompanied with twin baked stuffed shrimp imperial. Topped with lemon butter sauce and bordelaise sauce.

Pork Chop Valdostana 16

Hand breaded in a Panko bread crumb sautéed, and topped with Fontina cheese and a fresh spinach cream sauce.

Vitello

(Veal)

Veal and Peppers 19

Veal scaloppini with sautéed green, sweet, hot peppers, onion, garlic, olive oil and fresh herbs.

Romano 19

Scaloppini veal sautéed in a light romano batter and topped with a lemon butter sauce.

Milanese 19

Topped with a lemon butter caper basil sauce.

Marsala 19

Sautéed with mushrooms, marsala wine and veal demi glaze.

Picatta 19

Sautéed with mushrooms and capers in a white wine lemon butter sauce.



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Pollo

(Chicken)

<i>Scallopini</i>	17
Sautéed with mushrooms, peppers, onions, marsala wine in a veal demi-glaze and fresh tomato basil sauce.	
<i>Romano</i>	17
Sautéed in a light romano batter and topped with lemon butter cream sauce.	

<i>Milanese</i>	17
Sautéed with mushrooms in a lemon cream sauce.	
<i>Valdostana</i>	17
Topped with fontina cheese and a fresh spinach lemon cream sauce.	

<i>Franchise</i>	17
Sautéed mushrooms and artichokes with white wine lemon cream sauce.	

Parmigianna

<i>Chicken</i>	16
Breaded in Panko bread crumb lightly fried and topped with mozzarella, marinara and lemon buerre blanc.	

<i>Veal</i>	18
Breaded in Panko bread crumb lightly fried and topped with mozzarella, marinara and lemon buerre blanc.	

<i>Eggplant</i>	15
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

Pasta

<i>Penne</i>	<i>Linguini</i>	<i>Rigatoni</i>	<i>Farfalle</i>	<i>Cappellini</i>	
<i>Marinara</i>	15			<i>Clam Sauce</i>	16
Plum tomatoes ground and simmered to perfection with garlic and herbs.				Your choice red or white.	
<i>Fresh Tomato Basil</i>	16			<i>Scoglio</i>	18
Plum tomatoes hand crushed and simmered to perfection with basil and roasted garlic.				Sautéed shrimp, scallops, garlic, olive oil and clam sauce. Your choice red or white.	
<i>Slow Roasted Bolognese</i>	16			<i>Portabella</i>	17
Slow roasted veal meat sauce.				Sautéed garlic, olive oil and fresh tomato basil sauce.	
<i>Farlanaise</i>	16			<i>Seafood Fra-diavolo</i>	21
Fresh tomato basil cream.				Shrimp, scallops, banana peppers olive oil and garlic in a fresh tomato basil sauce.	
		<i>Home Made Cheese Ravioli</i>	17		
		Served with sautéed chicken and a 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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