

# SCILEPPI'S

at The Old Stone Church

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## FOR THE TABLE

CHARCUTERIE BOARD (GF) assorted meats, cheeses, imported olives, cashews, grilled artichoke, fig preserves, honey comb 16

BURRATA CAPRESE (GF/V) fresh burrata, heirloom tomato, balsamic syrup, olive oil 11

FRIED CALAMARI san marzano tomato sauce, lemon aioli 12

MUSSELS LUCIANO (GF) new zealand green shell mussels, garlic, butter, roasted tomatoes, crostini 13

GARLIC BREAD (V) take this and eat it... 4

MEATBALLS original scileppi family recipe, seasoned ricotta 7

CRAB CAKE arugula & basil aioli 13

ROSEMARY PARM TRUFFLE FRIES (V) lemon aioli 6

## GARDEN OF EDEN

ARUGULA SALAD (GF/V) red onion, grapes, fresh mozzarella, preserved lemon, basil + mint white balsamic vinaigrette 10

FOUR SEASONS SALAD (GF/V) spring mix, apples, gorgonzola, candied walnuts, cranberries, maple raspberry vinaigrette 11

STRAWBERRY KALE SALAD (GF/V) toasted almonds, goat cheese, dried figs, citrus vinaigrette 10

CAESAR (GF) romaine, house croutons, anchovy 10

WEDGE SALAD (GF/V) iceberg, gorgonzola, bacon, tomatoes, cucumber, olives, red onion, gorgonzola vinaigrette 10

SCILEPPI'S SIGNATURE SALAD (GF/V) served with house vinaigrette 7

add chicken \$3, add shrimp \$6, add salmon \$6,  
add sliced strip steak \$9

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## FOUNTAIN OF ZUPPE

MATZAH BALL SOUP unleavened dumplings, caramelized mirepoix, chicken broth 6

STRACCIATELLI ROMANO SOUP parmigiano-reggiano, spinach, egg, meat filled tortellini 6

CREAMY TOMATO BASIL (GF/V) 6

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## OLD TESTAMENT *served with a Scileppi's signature salad.*

CHICKEN OR VEAL PARMIGIANA san marzano tomato sauce, melted mozzarella, penne 18/20

CHICKEN VERDE egg battered chicken breast, spinach, mozzarella, white wine butter sauce, over linguine 18

CHICKEN FRANCESE egg battered chicken breast, lemon white wine butter sauce, over linguine 18

CHICKEN OR VEAL MARSALA flour dusted, prosciutto, mushrooms, marsala wine sauce, over linguine 18/20

CHICKEN OR VEAL PICCATA flour dusted, sliced garlic, capers, lemon white wine butter sauce, over linguine 18/20

GNOCCHI (V) brown butter, sage, parmigiano-reggiano 15

EGGPLANT FLORENTINE (V) stuffed with ricotta, spinach and topped with san marzano tomato sauce & mozzarella, penne 16

LINGUINE WITH WHITE CLAM SAUCE (GF) fresh cherry stones, little necks, garlic, butter, wine. no canned clams here!! 18

PENNE ALLA VODKA (GF) san marzano tomato sauce, vodka, cream, ground beef, parmigiano-reggiano 16

LASAGNA homemade layers of pasta, 3 cheeses, ground beef, sausage, san marzano tomato sauce 17

RAVIOLI (V) cheese filled, san marzano tomato sauce, melted mozzarella 14

FETTUCINE ALFREDO (GF/V) parmigiano-reggiano cream sauce 15

SPAGHETTI (GF) with meatballs, with sausage, or bolognese 16

SPAGHETTI (GF/V) san marzano tomato sauce, or aglio e olio 11

add scileppi family peas and onions \$1.50 to any pasta or baked dish

*gluten free pasta available, add \$4*

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## NEW TESTAMENT *served with a Scileppi's signature salad.*

STUFFED SHRIMP crab stuffed jumbo shrimp, lemon garlic butter sauce, linguine 25

SEARED SALMON\* (GF) risotto, seasonal veggies, pesto, preserved lemon 21

LOBSTER RAVIOLI spinach, shrimp, brandy cream sauce 24

SHRIMP RUSTICA (GF) caramelized onion, artichoke hearts, kalamata olives, roasted peppers, mushrooms, wheat penne 20

STUFFED PORTOBELLO CAPRESE (GF/V) roasted tomatoes, fresh mozzarella, risotto, balsamic syrup 18

FRUTTA DI MARE (GF) clams, mussels, calamari, shrimp, san marzano marinara sauce, linguine 24

AGED NY STRIP\* (GF) arugula, shaved parmigiano-reggiano, seasonal veggies, prosciutto butter drizzle (12oz) 28

*GF - this item can be prepared gluten free, please ask your server. V - vegetarian*

*\*consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness*