SPECIALTY BREADS

CHICKEN ROLL
chicken parmigiana wrapped in dough & baked to perfection 7

STROMBOLI ham, salami, pepperoni, sausage, onions, green peppers, mushrooms, & mozzarella 7

SPINACH WHEEL
spinach, pepperoni, seasoned ricotta & mozzarella rolled in dough 6

CALZONE
seasoned ricotta & mozzarella 8

SUBS

CHICKEN PARM 9

MEATBALL PARM 9

SAUSAGE PARM 9

CHICKEN CUTLET 9

HAM 9

ITALIAN 9

DI PARMA SPECIAL
prosciutto di parma, fresh mozzarella & roasted red peppers 10

TASTE OF HEAVEN

MASON JAR TIRAMISU 7

CRÈME BRÛLÉE (GF) 7

CANNOLI
sweet ricotta cheese, chocolate morsels 3

FLOURLESS CHOCOLATE TORTE (GF)
raspberry chambord purée, preserved lemon 7

ZABAGLIONE CHOCOLATE MOUSSE
chocolate cream cheese mousse, amaretto, white chocolate 8

LEMON & RASPBERRY BISCOTTI CRUMBLE
lemon curd, raspberry chambord purée, almond whip 8

SCILEPPI'S
at The Old Stone Church

VISIT OUR OTHER LOCATIONS IN DENVER

SLICEWORKS
eat.drink.relax

COLFAX
700 E. Colfax Ave.
303-993-8127

LODO
1433 17th St.
303-297-3464

@SliceWorksPizza
sliceworks.com

Prices and availability subject to change. The FDA advises consuming raw or under cooked meats, poultry, seafood or eggs increases your risk of foodborne illness.
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CATERING
½ TRAY (serves 6-8) **FULL TRAY** (serves 10-12)

APPETIZERS & FINGER FOODS

	½ TRAY	FULL TRAY
BUFFALO WINGS	25	45
CHARCUTERIE (18")	95	
CHEESE PLATTER (18")	50	
VEGETABLE PLATTER (18")	45	
ASSORTED STUFFED BREAD (18")	65	
ASSORTED COLD CUT SUB PLATTER (18")	65	

SALADS

	½ TRAY	FULL TRAY
SCILEPPI'S SIGNATURE SALAD	35	55
ARUGULA SALAD red onions, grapes, fresh mozzarella, preserved lemon, basil, mint white balsamic vinaigrette	45	65
FOUR SEASONS SALAD spring mix, apples, gorgonzola, candied walnuts, cranberries, maple raspberry vinaigrette	45	65
STRAWBERRY KALE SALAD toasted almonds, goat cheese, dried figs & citrus vinaigrette	45	65
CAESAR SALAD hearts of romaine, crostini & anchovy filet	40	60

SIDES

	½ TRAY	FULL TRAY
MEATBALLS	40	60
ROASTED POTATOES	30	50
GREEN BEANS ALMONDINA	30	50

ENTRÉES

	½ TRAY	FULL TRAY
EGGPLANT PARMIGIANA	55	85
CHICKEN PARMIGIANA	65	95
VEAL PARMIGIANA	70	100
CHICKEN FRANCESE	65	95
SAUSAGE & PEPPERS	55	85
SHRIMP RUSTICA	75	125

PASTA

	½ TRAY	FULL TRAY
BAKED PENNE	55	85
GNOCCHI	60	90
LASAGNA	60	90
LINGUINE with white clam sauce	75	125
PENNE BOLOGNESE (meat sauce)	55	85
PENNE ALLA VODKA	55	85
RAVIOLI	55	85
PASTA WITH TOMATO SAUCE	50	80

SILVER PARTY 12 PER PERSON
(20 PERSON MINIMUM ORDER)

INCLUDES

CHOICE OF ANY PASTA

CHOICE OF ANY ENTRÉE

HOUSE SALAD

ADD A SIDE FOR **1.50 PER PERSON**

GOLD PARTY 15 PER PERSON
(20 PERSON MINIMUM ORDER)

INCLUDES

CHOICE OF ANY PASTA

CHOICE OF ANY 2 ENTRÉE

HOUSE SALAD

ADD A SIDE FOR **1.50 PER PERSON**

SCILEPPI'S
at The Old Stone Church

DINE IN // TAKE OUT // CATERING

303-688-9000
210 Third St. // Castle Rock, CO 80104

Order Online
SCILEPPIS.COM

HOURS
SUNDAY - THURSDAY 11AM-9PM // FRIDAY & SATURDAY 11AM-10PM

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 & 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

BUFFALO WINGS
tossed in a medium hot sauce & served with bleu cheese 12

FRIED MOZZARELLA
served with marinara sauce 7

GARLIC KNOTS
served with tomato sauce .50 each

FOUNTAIN OF ZUPPE

PASTA E FAGIOLI
authentic bean and pasta soup 6

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

CREAMY TOMATO BASIL (GF/V) 6

GARDEN OF EDEN

ARUGULA SALAD (GF/V)
red onions, 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 10

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

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

ADD-ON'S
CHICKEN 3
SHRIMP OR SALMON 6
SLICED STRIP STEAK 9

GOURMET PIZZA

BUFFALO CHICKEN
grilled chicken, mozzarella & spicy buffalo wing sauce 23

GREEN CHILI
homemade green chili sauce, cheddar & mozzarella 20

JALAPEÑO POPPER
cream cheese, fresh jalapeños, mozzarella, cheddar & grape jelly 21

STUFFED MEAT
ham, salami, pepperoni, sausage, meatballs & mozzarella 30

BAKED POTATO
sliced potatoes, scallions, mozzarella, cheddar, bacon & ranch 21

TOMATO PESTO
fresh tomato, pesto, garlic, mozzarella & parmigiano 20

BIG MAC
all beef patties, special sauce, lettuce, cheese, pickles & onions on a sesame seed crust 23

CHICKEN VEGGIE
grilled chicken, tomatoes, red onions, scallions, broccoli, garlic, basil and mozzarella 21

PIZZA ALLA VODKA
vodka cream, marinara sauce and mozzarella 20

WHITE PIZZA
seasoned ricotta, mozzarella & parmigiano 20

BBQ CHICKEN
grilled chicken, bbq sauce, red onions scallions, mozzarella & cheddar 23

WHITE SPINACH
seasoned ricotta, spinach, mozzarella, garlic & parmigiano 20

WHITE VEGGIE
tomato, red onions, scallions, broccoli, garlic, basil & mozzarella 20

MARGHERITA
pizza sauce, basil, fresh mozzarella & parmigiano 19

THE WORKS
pepperoni, sausage, meatballs, mushrooms, onions, peppers & mozzarella 22

HAWAIIAN
ham, pineapple, pizza sauce & mozzarella 20

SLICES

CHEESE SLICE 3
toppings .50 each

SICILIAN SLICE 3.25

STUFFED SLICE 6

GOURMET SLICE 4.50

BUILD YOUR OWN PIZZAS

TOPPINGS 2.50 each

extra cheese, feta, ricotta, bacon, green peppers, broccoli, mushrooms, roasted red peppers, pepperoncini, tomatoes, chicken, ham, meatball, eggplant, anchovies, artichokes, pepperoni, jalapeños, pineapple, salami, sausage, garlic, black olives, onions, spinach

LARGE 16" NEAPOLITAN
traditional cheese pizza with a round, thin crust (8 slices) 16

16" SICILIAN
square & thick crust (12 slices) 19

12" GLUTEN-FREE PIZZA
(6 slices) 17

*Some of our products may contain eggs

OLD TESTAMENT

add a scileppi's signature or caesar side salad 3, wedge side salad 4, or soup 4 to any entrée
ADD SCILEPPI FAMILY PEAS & ONIONS TO ANY PASTA OR BAKED DISH 1.50
GLUTEN FREE PASTA AVAILABLE, ADD 4

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 AL FRESCO (V)
potato dumplings, tomato sauce, fresh basil, mozzarella, parmigiano-reggiano 15

EGGPLANT FLORENTINE (V)
stuffed with ricotta & spinach, 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

CHICKEN OR VEAL SALTIMBOCCA
flour dusted, prosciutto, sage, spinach, creamy dijon broth, over linguine 18 20

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

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

SPAGHETTI with meatballs, sausage or bolognese 16

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

LINGUINE CARBONARA prosciutto, garlic, parmigiano-reggiano, touch of cream egg 17

NEW TESTAMENT

add a scileppi's signature or caesar side salad 3, wedge side salad 4, or soup 4 to any entrée

SEARED SALMON* (GF)
risotto, roasted cherry tomatoes, seasonal veggies, pesto, preserved lemon 21

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

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

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

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

LOBSTER RAVIOLI
spinach, shrimp, brandy cream sauce 24

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

TUSCAN ROASTED HALF CHICKEN tuscan rub, seasonal veggies, wine herb broth 18