

SCILEPPI'S

at The Old Stone Church

FOR THE TABLE

CHARCUTERIE BOARD (GF) assorted meats, cheeses, imported olives, cashews, grilled artichoke, fig preserves, honey comb 22

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

FRIED CALAMARI san marzano tomato sauce, lemon aioli 17

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

GARLIC BREAD (V) take this and eat it... 6

MEATBALLS original scileppi family recipe, seasoned ricotta 11

EGGPLANT FRIES san marzano tomato sauce 10

CRAB CAKES arugula, preserved lemon, basil aioli 16

ROSEMARY PARM TRUFFLE FRIES (V) lemon aioli 9

GARDEN OF EDEN

ARUGULA SALAD (GF/V) red onion, grapes, fresh mozzarella, preserved lemon, basil + mint white balsamic vinaigrette 15

FOUR SEASONS SALAD (GF/V) spring mix, apples, gorgonzola, candied walnuts, cranberries, maple raspberry vinaigrette 15

STRAWBERRY KALE SALAD (GF/V) toasted almonds, goat cheese, dried figs, citrus vinaigrette 14

CAESAR (GF) romaine, house croutons 13

WEDGE SALAD (GF/V) iceberg, gorgonzola, bacon, tomatoes, cucumber, olives, red onion, gorgonzola vinaigrette 14

SCILEPPI'S SIGNATURE SALAD (GF/V) spring mix, tomatoes, cucumber, olives, roasted red peppers, house vinaigrette 10

add: chicken \$4, shrimp \$6, salmon \$6, sliced strip steak \$12

FOUNTAIN OF ZUPPE

STRACCIATELLI ROMANO SOUP parmigiano-reggiano, spinach, egg, cheese filled tortellini 8

CREAMY TOMATO PESTO (GF/V) 8

OLD TESTAMENT

PENNE ALLA VODKA (GF) san marzano tomato sauce, vodka, cream, ground beef, parmigiano-reggiano 19

CREAMY SUNDRIED TOMATO RIGATONI (V) sundried tomato pesto, mushrooms, broccolini 20

LINGUINE CARBONARA prosciutto, garlic, parmigiana-reggiano, touch of cream, egg 20

CHICKEN VERDE egg battered chicken breast, spinach, mozzarella, white wine butter sauce, over linguine 23

CHICKEN FRANCESE egg battered chicken breast, lemon white wine butter sauce, over linguine 23

CHICKEN OR VEAL PARMIGIANA san marzano tomato sauce, melted mozzarella, penne 23/26

CHICKEN OR VEAL MARSALA flour dusted, prosciutto, mushrooms, marsala wine sauce, over linguine 23/26

CHICKEN OR VEAL PICCATA flour dusted, sliced garlic, capers, lemon white wine butter sauce, over linguine 23/26

CHICKEN OR VEAL SALTIMBOCCA flour dusted, prosciutto, sage, spinach, creamy dijon broth, over linguine 23/26

GNOCCHI AL FRESCO (V) potato dumplings, san marzano tomato sauce, fresh basil, mozzarella, parmigiano-reggiano 19

EGGPLANT FLORENTINE (V) stuffed with ricotta, spinach and topped with san marzano tomato sauce & mozzarella, penne 20

LINGUINE WITH WHITE CLAM SAUCE (GF) fresh cherry stones, little necks, garlic, butter, wine. no canned clams here!! 26

TORTELLINI ALLA FINI cheese filled tortellini, ham, peas and mushrooms tossed in a creamy reggiano sauce 20

LASAGNA homemade layers of pasta, 3 cheeses, ground beef, sausage, san marzano tomato sauce 21

RAVIOLI (V) cheese filled, san marzano tomato sauce, melted mozzarella 17

FETTUCINE ALFREDO (GF/V) parmigiano-reggiano cream sauce 18

SPAGHETTI (GF) with meatballs, with sausage, or bolognese 18

SPAGHETTI (GF/V) san marzano tomato sauce, or aglio e olio 14

add scileppi family peas and onions \$2 to any pasta or baked dish. *gluten free pasta available, add \$5

NEW TESTAMENT

LOBSTER RAVIOLI spinach, shrimp, brandy cream sauce 30

BRAISED SHORT RIB RAVIOLI creamy marsala, mushrooms, prosciutto, parmigiana-reggiano 28

SEARED SALMON* (GF) risotto, broccolini, pesto, preserved lemon 27

STUFFED SHRIMP crab stuffed jumbo shrimp, lemon garlic butter sauce, linguine 28

SHRIMP RUSTICA (GF) caramelized onion, artichoke hearts, kalamata olives, roasted peppers, mushrooms, wheat penne 24

STUFFED PORTOBELLO CAPRESE (GF/V) roasted tomatoes, fresh mozzarella, risotto, balsamic syrup 21

FRUTTA DI MARE (GF) clams, mussels, calamari, shrimp, san marzano marinara sauce, linguine 30

AGED NY STRIP* (GF) risotto, broccolini, prosciutto butter drizzle (12oz) MP

add a scileppi's signature or caesar side salad \$5, wedge side salad \$6, or soup \$6 to any entree

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

****please let us know if you have any food allergies****