

APPETIZERS

Mushroom Florentine

Baby spinach, garlic, ricotta, & fresh parmesan.
Served on a bed of vodka cream sauce \$7.95

Flash-Fried Calamari

Tossed in a sweet and spicy chipotle glaze \$9.95

Stuffed Garlic Bread

With melted mozzarella cheese \$5.95

Clams Casino

Freshly shucked clams topped with hickory smoked bacon,
roasted red peppers, and garlic. \$9.95

Mozzarella Caprese

Fresh mozzarella layered with vine ripened tomatoes,
chopped basil, and cracked black pepper. \$8.95

Carpaccio

Thinly sliced prime tenderloin, roasted red pepper, olive, and caper relish,
drizzled with olive oil and fresh lemon,
finished with cracked black pepper. \$11.95
Additional \$5.00

Angel Hair Crab Cakes

Topped with sweet tomato jam, served with chipotle basil aioli. \$9.95

Chilled Seafood Salad Classic Italian Dish!

Shrimp, calamari, scallops, & mussels tossed with celery, onions, & olives.
All dressed with the house vinaigrette, served over radicchio. \$8.95

Spedini alla Romana

Fresh mozzarella between two sliced of crusty bread, egg battered &
sautéed. Served with a warm dressing of lemon juice, capers,
anchovies, & tomatoes \$7.95

Bruschetta Trio

Traditional tomato & basil, olive tapenade, & Chef's selection
served on crostini. \$7.95

Gorgonzola Flat Bread

Freshly baked topped with imported gorgonzola, finished with roasted
red peppers and fresh basil. Accompanied by spicy marinara \$6.95

Cocktail Shrimp available \$3.00/each

SOUPS

Soup of the Day

Chef's daily choice of the best seasonal ingredients available.
Ask your server for today's mouth watering inspiration. \$4.95

Chef Ralph's Cajun Chicken Soup

Chunks of diced chicken in a rich & aromatic broth with
seasonal select vegetables, assorted beans and okra \$4.95

SALADS

House Salad

Mixed greens, red cabbage, carrots, and chic peas with your
choice of dressing: Creamy Gorgonzola, Creamy Fresh Herb,
Balsamic Vinaigrette, (Lo-Cal) Tomato Basil Vinaigrette,
or Lemon Oil with Fresh Parmesan. \$5.95

Traditional or Spicy Caesar Salad

Romaine lettuce tossed with croutons, creamy garlic
parmesan dressing, and a touch of anchovies. \$6.95

Traditional Chop Chop

Romaine, salami, basil, chick peas, tomatoes, peppers, chicken,
and reggiano cheese tossed in a zesty gorgonzola vinaigrette
(Vegetarian version available). \$8.95

Add \$3.00 for Grilled Chicken, \$5.00 for Grilled Shrimp, \$6.00 for Grilled Salmon

STONE PIES

Margarita Pizza Plum tomatoes, fresh mozzarella,
light basil, and extra virgin olive oil. \$9.95/\$17.95
Add Pesto chicken for \$2.00

Umbria Pizza Black pepper, caramelized onions, prosciutto,
and parmesan cheese in a white cream sauce \$9.95/ \$17.95

Combo Classic Pizza Pepperoni, hamburger, mushrooms,
green peppers, and Bermuda onions \$ 9.95/ \$17.95

Chevre Delight Goat cheese, sundried tomatoes,
fresh black pepper, and roasted garlic, with mozzarella &
parmesan cheese \$9.95/\$17.95

Wild Mushroom A vegetarian selection containing sautéed crimini,
portobello, & domestic mushrooms over our three
cheese alfredo sauce, topped with fresh rosemary. \$9.95/\$17.95

PASTA

Rigatoni alla Bolognese

Rich tomato & ground sausage, beef & veal sauce tossed with rigatoni \$13.95

Meat Lasagna

Lasagna noodles layered with choice ground beef, and ricotta &
mozzarella cheeses \$14.95

Primavera Festival

Sautee of Kalamata olives, roasted garlic, oven dried tomatoes, spinach,
artichoke hearts, pesto Genovese, with melted fresh mozzarella.
All tossed over farfalle. \$14.95

Linguini and Meatballs

House-made meatballs served in our freshly made marinara sauce
over linguini. Finished with freshly shaved reggiano cheese \$12.95

Ravioli alla Vodka

Three cheese ravioli tossed in our vodka cream sauce,
with or without chicken \$14.95

Pasta Shells

Mini shells tossed with Andouille (spicy Cajun sausage), Tasso (spiced ham),
Cajun dusted chicken, spinach, jalapenos, and herbs.
A Spoleto favorite! \$19.95

Add \$3.00 for Grilled Chicken, \$5.00 for Grilled Shrimp, \$6.00 for Grilled Salmon

CHICKEN, BEEF + PORK

Chicken Parmesan

Lightly breaded, topped with marinara sauce, mozzarella &
parmesan cheeses, over linguini. \$9.95

Grilled Filet Mignon

On a bed of wild mushroom ragu laced with port demi glace,
over garlic mashed potatoes & seasonal vegetables. \$26.95
Additional \$7.00

Italian Herb Roasted Chicken

With tomato Marsala cream sauce, over wilted baby spinach,
and garlic mashed potatoes \$16.95

Seared Drunken Pork Loin Scallopini

With caramelized apple, aged red wine cider sauce,
over striped mashed potatoes. \$17.95

Beef Ragu

Braised top round with roasted button mushrooms, onions, and
artichoke hearts in a rich burgundy-tomato ragu with caramelized
garlic, fresh rosemary, & oregano over garlic mashed potatoes \$18.95

Chicken Etoufee

Traditional Cajun inspired dish. Shrimp, chicken, celery, onions, and
peppers all simmered in a rich & spicy brown sauce, served over rice .. \$16.95

SEAFOOD

Grilled Chipotle Glazed Atlantic Salmon

Served over Basmati rice and baby spinach. Topped with a spicy
white-bean aioli, and Mediterranean relish \$19.95

Linguini with Littleneck Clams

Fresh shucked clams with sautéed garlic, shallots, olive oil, Italian
parsley, and milled black pepper. Choice of Red or White sauce \$16.95

Scallop Cakes

Hand made, pan seared jumbo scallop cake. Served atop
vegetable capellini, with sweet red pepper chipotle cream \$22.95

Shrimp Scampi

Classic Italian Dish. Shrimp sautéed with lemon, capers,
& white wine served over linguini \$23.95
Additional \$7.00

Parmesan Herb Encrusted Cod

Served over mashed potatoes, and sautéed veggies.
Finished with a lemon cream sauce. \$17.95

Shrimp & Scallop Marchese

With sautéed spinach, tossed in a Marsala wine & tomato cream sauce.
All served over angel hair pasta \$19.95

The \$20.00 prix fixe does not include tax, gratuity, or beverages.

A few items have a small up-charge listed below the description.

There is a \$15.00 charge for splitting the prix fixe.

White Wines

| | Glass | Bottle |
|-------------------------------------|--------|---------|
| Fabiano Pinot Grigio | \$5.25 | \$18.00 |
| *Spoleto Chardonnay | \$5.75 | \$19.00 |
| *Perrin Cotes du Rhose Blanc | \$5.95 | \$21.00 |
| La Colombera Bricco Bartolomeo | | \$21.00 |
| Colterenzio Chardonnay | | \$23.00 |
| Biegler Pinot Blanc | | \$25.00 |
| Oyster Bay Sauvignon Blanc | \$6.95 | \$25.00 |
| Becker Riesling | \$6.95 | \$27.00 |
| Brintet Bourgogne Chardonnay | \$7.95 | \$29.00 |
| La Cryma Christi del Vesuvio Bianco | | \$30.00 |
| Alois Lageder Pinot Grigio | | \$36.00 |
| Jean Rijckaert Pouilly Fuisse | | \$37.00 |
| Caymus Conundrum | | \$48.00 |
| Frogs Leap Chardonnay | | \$57.00 |

Half Bottles

| | | |
|----------------------------|--|---------|
| St Supery Sauvignon Blanc | | \$22.00 |
| Hess Collection Chardonnay | | \$23.00 |

Red Wines

| | Glass | Bottle |
|---------------------------------------------------|--------|----------|
| Lorenzo Montepulciano | \$5.25 | \$18.00 |
| Peralta Syrah | | \$19.00 |
| *Spoleto Merlot | \$5.75 | \$19.00 |
| *Spoleto Cabernet Sauvignon | \$5.75 | \$19.00 |
| Mas de La Garrigue Grenache/Syrah | | \$21.00 |
| Perrin Reserve Cotes du Rhone Rouge | \$6.25 | \$21.00 |
| Climbing Shiraz | \$6.95 | \$23.00 |
| Hedges CMS Red | | \$26.00 |
| Marietta Old Vine Red Zinfandel/Petite Syrah | | \$28.00 |
| *Killakanoon The Lackey Syrah | \$7.95 | \$30.00 |
| San Felice Chianti Classico | | \$30.00 |
| Underwood Pinot Noir | \$8.25 | \$31.00 |
| Easton Zinfandel | | \$31.00 |
| Rutherford Ranch Merlot | | \$32.00 |
| Ca' la Bionda Valpolicella | | \$33.00 |
| Hess Select Cabernet Sauvignon | \$8.75 | \$34.00 |
| *San Fereolo Dolcetto | | \$34.00 |
| Seghesio Sonoma Zinfandel | | \$43.00 |
| Roger Perrin Chateaufneuf Du Pape | | \$47.00 |
| Mastrober Ardino | | \$54.00 |
| Steltzner Stag's Leap District Cabernet Sauvignon | | \$56.00 |
| Grant Burge Holy Trinity GSM | | \$58.00 |
| San Felice Brunello Campogiovanni | | \$75.00 |
| Speri Amarone | | \$85.00 |
| Duckhorn Cabernet Sauvignon | | \$95.00 |
| Opus One | | \$195.00 |

Half Bottles

| | | |
|----------------------------------------|--|---------|
| Wild Horse Merlot | | \$23.00 |
| Ruffino Chianti | | \$23.00 |
| Robert Mondavi Napa Cabernet Sauvignon | | \$35.00 |

Red Sangria

| (family recipe) | Glass | Bottle |
|-----------------|--------|---------|
| | \$5.25 | \$19.00 |

Blush Wines

| | Glass | Bottle |
|----------------------------|--------|---------|
| Montevina White Zinafandel | \$5.25 | \$18.00 |
| *Perrin Rose | \$6.25 | \$21.00 |

Champagne/Sparkling

| | Glass | Bottle |
|----------------------------------|----------------------------|-------------|
| Segura Viudas Brut | \$5.95 | \$19.00 |
| Martini & Rossi Asti Spumante | | \$29.00 |
| *Schramsberg Mirabelle Brut Rose | | \$57.00 |
| Veuve Cliquet | 375 ml \$45 750 ml \$85 | 1.5 l \$160 |

*Denotes Claudio's Favorite Picks!

SPOLETO

east longmeadow



Four Course Meal

\$20.00

per person.

Price includes any appetizer,
a salad, any entree, and dessert.
All items also available a la carte.