

# SCAVELLO'S ON THE ISLAND

## APPETIZERS

CLAMS OREGANATO	(6) 10.95 (12) 16.95	MOZZARELLA CAPRESE	9.95
OYSTERS ROCKEFELLER	15.95	<i>Homemade Fresh Mozzarella, Tomato, Basil, Olive Oil, Touch of Balsamic Glaze</i>	
CLAMS CASINO	(8) 14.95	BUFFALO WINGS	12.95
FRIED CALAMARI	13.95	<i>Hot, Mild, BBQ</i>	
SPICY FRIED CALAMARI	15.95	MARYLAND LUMP CRAB CAKES	15.95
<i>Sauteed with Hot and Sweet Cherry Peppers and Fra Diavolo Sauce</i>		<i>Served over Arugula in a Homemade Tartar Sauce</i>	
HOT ANTIPASTO	15.95	COLD ANTIPASTO	15.95
<i>Shrimp, Clams, Stuffed Mushrooms, Eggplant Rolletini</i>		<i>Prosciutto, Homemade Fresh Mozzarella, Reggiano Parmigiano, Red Roasted Peppers, Black Olives</i>	
MUSSELS MARINARA	15.95	MOZZARELLA STICKS	9.95
SALMON BLT	15.95	FRIED EGGPLANT STACKS	11.95
<i>Fresh Grilled Salmon Filet with Bacon, Avocado, Lettuce and Tomato served on White or Wheat Toast</i>		<i>Fried Eggplant, Homemade Fresh Mozzarella, Red Roasted Peppers, Touch of Balsamic Glaze</i>	
		CHICKEN FINGERS	9.95

## SOUPS

MANHATTAN CLAM CHOWDER	6.95	ESCAROLE AND BEAN	6.95
PASTA FAGIOLI	6.95	CHICKEN NOODLE	6.95
LOBSTER BISQUE	7.95		

## SALADS

GARDEN SALAD	9.95	ORGANIC MIXED GREEN SALAD	11.95
<i>Romaine Lettuce, Cucumbers, Olives, Red Onion, Peppers and Grape Tomatoes</i>		<i>Goat Cheese, Dried Cranberries, Red Onion and Grape Tomatoes</i>	
CAESAR SALAD	9.95	COBB SALAD	11.95
<i>Romaine Lettuce, Shaved Reggiano Parmigiano Cheese, Croutons and Olives</i>		<i>Organic Mixed Greens with Bacon Bits, Hard-Boiled Eggs, Crumbled Blue Cheese, Red Onion, Grape Tomato, and Cucumbers</i>	

Add: Grilled Chicken 4.00 Shrimp (4) 6.00 Avocado 3.00

## ITALIAN AND PASTA SPECIALS

GLUTEN FREE PASTA	19.95	RIGATONI CHICKEN DIAVOLO	18.95
EGGPLANT PARMESAN	16.95	<i>Rigatoni with Chicken in a Hot Spicy Sauce</i>	
<i>Eggplant Breaded, Fried and Baked with Tomato Sauce and Mozzarella Cheese</i>		FETTUCINI ALFREDO	17.95
SAUSAGE AND PEPPERS	16.95	<i>Fettuccini with Cream, Egg Yolk and Parmesan Cheese</i>	
<i>Sweet or Hot Homemade Italian Sausage Sauteed with Peppers and Touch of White Wine</i>		GNOCCHI AL FILETTO DO POMODORO	16.95
EGGPLANT ROLLATINI	\$18.95	<i>Homemade Gnocchi with Fresh Tomatoes and Basil</i>	
<i>Eggplant Breaded, Fried and Baked with Ricotta Cheese, Tomato Sauce and Mozzarella Cheese</i>		SPAGHETTI CARBONARA	17.95
PENNE ALA VODKA	13.95	<i>Spaghetti with Onion, Bacon in a Cream Sauce</i>	
CAVATELLI AND BROCCOLI RABE	16.95	PARPARDELLA AL FUNGHI PORCINI	19.95
LINGUINI ALLA VONGOLE	16.95	<i>Noodle with Mushroom and Truffle</i>	
<i>Garlic and Olive Oil choice of Red or White Clam Sauce</i>		BAKED ZITI	15.95
		<i>Fresh Mozzarella and Fresh Tomato Sauce</i>	
		Add: Grilled Chicken 4.00 Shrimp (4) 6.00 Avocado 3.00	

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## STEAK AND CHOPS

*All entrees served with a side of salad*

GRILLED CHOICE EXPORT RIB STEAK <i>With choice of Seasonal Vegetables</i>	(16 oz.) 27.95	FRESH RACK OF LAMB <i>With Broccoli Rabe in a Garlic Rosemary Sauce</i>	28.95
GRILLED SKIRT STEAK <i>With choice of Seasonal Vegetables</i>	21.95	PORK SCARPRIELLO <i>With Sweet and Hot Cherry Peppers</i>	21.95
BROILED FILET MIGNON <i>With Asparagus over Arugula topped with Mushrooms</i>	26.95		

## CHICKEN

CHICKEN MARSALA <i>Sautéed with Marsala Wine and Mushrooms</i>	18.95	CHICKEN PARMIGIANO <i>Chicken Breaded, Fried and Baked with Tomato Sauce and Mozzarella Cheese</i>	18.95
CHICKEN FRANCESE <i>Sautéed with Lemon, Butter and White Wine</i>	18.95	CHICKEN ROLLATINI <i>Breast of Chicken Stuffed with Prosciutto, Mozzarella in a Mushroom Sauce</i>	18.95
GRILLED CHICKEN AND BROCCOLI RABE <i>Sautéed with Garlic and Olive Oil</i>	18.95	CHICKEN CAPRICCIOSO <i>Breast of Chicken (grilled or fried) with Diced Red Onion, Tomatoes and Argula Radicchio</i>	18.95
CHICKEN SCARPRIELLO <i>Breasts of Chicken with Vinegar Peppers and Sweet or Hot Cherry Peppers</i>	18.95		

## VEAL

VEAL MARSALA <i>Medallions of Veal Sautéed with Marsala Wine and Mushrooms</i>	21.95	VEAL PARMIGIANO <i>Veal Breaded, fried and Baked with Mozzarella Cheese and Tomato Sauce</i>	
VEAL CHOP VALDESTANA <i>Stuffed with Prosciutto and Mozzarella in a Mushroom Sauce</i>	26.95	VEAL FRANCESE <i>Veal with Butter, Lemon and Wine Sauce</i>	21.95

## SEAFOOD

BROILED SALMON <i>With a Caprese Salad over Arugula</i>	21.95	LOBSTER FRA DIAVOLO <i>Lobster in a Spicy Marinara Sauce over Fresh Pasta</i>	MARKET PRICE
BROILED FILET OF SOLE <i>Broiled with Lemon and Wine Sauce</i>	21.95	BROILED SEAFOOD COMBINATION <i>Calamari, Shrimp, Scallops, Fillet of Sole</i>	36.95
RED SNAPPER NEOPOLITAN <i>Broiled in a Light Tomato Sauce</i>	26.95	FRIED SEAFOOD COMBINATION <i>Calamari, Shrimp, Scallops, Fillet of Sole</i>	36.95
BROILED KING CRAB LEGS <i>With Butter, Lemon and Wine Sauce</i>	37.95	SHRIMP SCAMPI <i>Shrimp Sautéed in Wine, Butter, Garlic and Lemon Sauce over Rice</i>	20.95
BROILED LOBSTER TAIL <i>With Garlic, Lemon and Butter</i>	38.95	SHRIMP OREGANATO <i>Topped with Bread Crumbs</i>	20.95
ZUPPE DE PESCE FOR TWO <i>Served over Lingui with Clams, Lobster, Mussels, Calamari, Scallops and Shrimp</i>		SHRIMP PARMIGIANO <i>Breaded, Fried and Baked in a Light Tomato Sauce with Mozzarella Cheese</i>	19.95
TILAPIA FIORENTINE <i>Served with Spinach in a Butter Lemon Sauce topped with Mozzarella Cheese</i>	24.95	FRIED JUMBO SHRIMP <i>Deep Fried over French Fries</i>	19.95

## SURF AND TURF

FILET MIGNON AND BROILED LOBSTER TAIL	36.95	FILET MIGNON AND JUMBO SHRIMP	34.95
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*Before placing your order please inform your Server if you or a member of your party has any food allergies.  
Consuming raw or undercooked foods may increase your risk of food borne illnesses.*

## SCAVELLO'S ON THE ISLAND

*Sip, Snack, Socialize.....*

### PIZZA

“Authentic wood fired oven”

<b>Margerita</b> .....	12
<i>Tomato Sauce, Homemade Fresh Mozzarella, Parmigiano Reggiano, Extra Virgin Olive Oil &amp; Basil</i>	
<b>Bianco</b> .....	13
<i>Fresh Ricotta, Fresh Homemade Mozzarella, &amp; Basil</i>	
<b>Mozzarella Caprese</b> .....	12
<i>Fresh Homemade Mozzarella, Sliced Plum Tomatoes, Olive Oil, Garlic &amp; Oregano</i>	
<b>Prosciutto &amp; Arugula</b> .....	13
<i>Tomato Sauce, Parmigiano Reggiano, Prosciutto di Parma, Baby Arugula, Balsmic Glaze &amp; Extra Virgin Olive Oil</i>	
<b>Calabrese</b> .....	13
<i>Hot Sopressata &amp; Mozzarella</i>	
<b>Scavello Special</b> .....	17
<i>Minced Clams, rock shrimp, vongole, &amp; calamari</i>	
<b>Buffalo Chicken</b> .....	15
<b>Principessa</b> .....	18
<i>Prosciutto, Cream &amp; Peas</i>	
<b>Barese</b> .....	16
<i>Broccoli Rabe Stems, Sweet Sausage, Garlic &amp; Oil</i>	
<b>Quattro Formaggi</b> .....	14
<i>Mozzarella, Parmesan, Provolone, Grande Pedania</i>	
<b>La Campagnola</b> .....	16
<i>Tossed Radicchio, Romaine, Red Onion, with mozzarella &amp; Balsamic Reduction</i>	
<b>Contadina</b> .....	17
<i>Porcini mushrooms, red onion &amp; hot sausage</i>	
<b>Nutella</b> .....	13
<i>Sliced Strawberries &amp; Banana</i>	

## DESSERTS



### 3 CHOCOLATE MOUSSE 7.95

*White and dark chocolate mousse on a sponge base, coated with chocolate and topped with white chocolate shavings*



### NEW YORK CHEESECAKE 7.95

*Traditional New York cheesecake flavored with a hint of vanilla, on a sponge cake base*



### RICOTTA CHEESECAKE 7.95

*Cheesecake made with ricotta cheese, delicately textured with a hint of natural orange essence*



### BLACK FOREST 7.95

*Chocolate sponge cake surrounds a layer of chocolate and Chantilly cream, studded with Amarena cherries, separated by white sponge cake and decorated with chocolate ribbon*



### BOMBA 7.95

*Classic vanilla and chocolate gelato separated by a cherry and sliced almonds covered in cinnamon, finished with a chocolate coating*



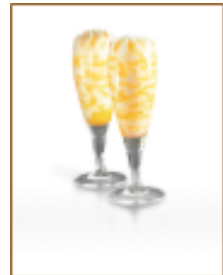
### CREME BRULEE IN RAMEKIN 8.95

*A creamy custard presented in a traditional ceramic ramekin*



### MIXED BERRY CAKE 7.95

*Short pastry base filled with Chantilly cream, topped with a layer of sponge cake and lavishly garnished with an assortment of blackberries, blueberries, raspberries, red currants and strawberries*



### LIMONCELLO FLUTE 8.95

*Refreshing lemon gelato swirled together with Limoncello*



### TIRAMISU LADYFINGERS 7.95

*Layers of espresso drenched ladyfingers separated by mascarpone cream and dusted with cocoa powder*



### CHOCOLATE SOUFFLE 8.95

*Moist chocolate cake with a heart of creamy rich chocolate*



### CHOCOLATE CHIP CHEESECAKE 7.95

*New York style cheesecake studded with chocolate chips and covered with chocolate flakes, sits on a sponge cake base*



### GELATO AND SORBETTO

- French Vanilla Gelato
- Chocolate Gelato
- Strawberry Gelato
- Hazelnut Gelato
- Lemon Sorbetto