



Appetizers

~Stuffed Quahogs	Homemade stuffed Quahogs - a house favorite!	\$5.95
Garlic Bread	Traditional Italian Bread topped with Garlic oil and Parmigiana cheese	\$4.95
Gorgonzola Garlic Bread	Loaf of garlic bread stuffed with tomato basil topped with gorgonzola cheese	\$7.95
Fried Mozzarella	Wedges of mozzarella cheese breaded then lightly fried served with house marinara sauce	\$7.95
Fried Calamari	Tender pieces of squid lightly fried, then tossed with hot pepper rings	\$9.95
~Spirito's Farmers Special	Cannellini beans, red onion, and capicola simmered zuppa style, served with bruschetta bread	\$9.95
Clam Arrabiata	Native whole clams simmered with a spicy marinara sauce served with garlic crustini	\$10.95
Sautéed Calamari	Tender squid rings pan seared in olive oil then tossed with garlic, hot peppers, and olives	\$11.95
~Spirito's Spicy Shrimp	Pan Seared shrimp glazed with hot spicy garlic olive oil	\$12.95
Prosciutto Stuffed Shrimp	2 stuffed shrimp wrapped with Parma prosciutto served over broccoli rabe in a scampi sauce	\$12.95

Soup & Salad

Soup of the day	Chicken escarole every day and a fresh prepared soup daily	Cup \$2.95 Bowl \$3.95
House Salad	Fresh vegetables and lettuce served with a choice of dressings	\$4.95
Stuffed Cherry Peppers	Hot cherry peppers stuffed with sharp provolone cheese and Prosciutto	\$6.95
~Snail Salad	Chunks of tender snails marinated in a secret house dressing	\$10.95
~Chefs Antipasto <small>serves two</small>	Parma prosciutto, pepperoni, Genoa Salami, gorgonzola cheese marinated artichoke, stuffed cherry peppers, tomato mozzarella, cured olives, grilled eggplant all drizzled with a balsamic reduction	\$13.95

Grilled Pizza

Basic	Tomato sauce and mozzarella cheese	\$7.95
Margarita	Pepperoni, mozzarella cheese, and basil	\$8.95
Vegetable	Sliced tomatoes, artichoke hearts, eggplant, spinach topped with ricotta and mozzarella cheese	\$9.95
Sausage	Red with sausage, mushrooms, and mozzarella cheese	\$10.95
~Spirito's	White with fresh tomatoes, gorgonzola cheese, mushrooms, and hot peppers	\$10.95

Pastas

*All pastas are served with soup or salad ~ Pasta choices are penne, linguini, capellini, or cavatellies
Add chicken \$3.00 or 3 shrimp for \$6.00

Pasta	House marinara sauce, with meatballs or sausages	\$13.95
*Alfredo Sauce	Classic cheese sauce with cream and Parmigiana Romano cheese	\$15.95
*Pasta Capri	Choice of pasta with Artichoke hearts, mushrooms, roasted peppers & olives in a sherry wine sauce	\$15.95
*Gnocchi	Pasta dumplings tossed with house marinara sauce and fresh basil or pink vodka sauce	\$15.95
Gnocchi Sorrentino	Pasta dumplings finished with eggplant, plum tomatoes, ricotta cheese baked with mozzarella cheese	\$17.95
~Eggplant Parmigiana	A house favorite! Lightly battered eggplant baked with mozzarella cheese	\$17.95
Jumbo Cheese Ravioli	Ricotta filled pasta served with meatballs or sausages	\$17.95
Rigatoni Bolognese	Ground lamb, sausage, and sirloin simmered in a root vegetable and plum tomato sauce	\$17.95
Clam Sauce	Whole & chopped clams simmered with garlic, fresh basil, & your choice of marinara or white wine	\$18.95
Shrimp Scampi	Jumbo shrimp sautéed in garlic, butter, and sherry wine sauce tossed with choice of pasta	\$20.95
Frutti Di Mara	Shrimp, scallops, clams, scrod, crab meat, and squid simmered in a plum tomato sauce over pasta	\$22.95
Lobster & Shrimp Arrabiata	Sautéed shrimp and lobster meat in a spicy plum tomato and basil sauce tossed with pasta	\$24.95

~denotes house favorites

Please allow sufficient time for the preparation of our entrees since all of our food is cooked to order



Dinner Entrées

All entrées are served with a choice of soup or salad and potato & vegetable or pasta
Add pink vodka sauce or garlic and oil to your side pasta for \$1.95

Plate Sharing Charge \$5.00

Chicken

Chicken Parmigiana	Breaded chicken breast topped with mozzarella cheese	\$17.95
Chicken Marsala	Sautéed chicken breast finished with mushrooms and marsala demi glaze sauce	\$17.95
Chicken Francese	Chicken dipped in egg batter then sautéed in a lemon, wine and butter sauce	\$17.95
Chicken Erica	Sautéed chicken with plum tomatoes, eggplant, mushrooms, topped with ricotta & mozzarella cheese	\$17.95
~Chicken DaVinci	Chicken Breast stuffed with ricotta cheese, cappicola and spinach done francese style topped with artichokes and sundried tomatoes w/ a lemon butter sauce	\$18.95
Chicken Rollitini	Breast of chicken, stuffed with a capicola, mozzarella cheese, and sage bread stuffing, topped with a Plum tomato and mushroom & rosemary sauce	\$18.95

Veal

~Veal Spitzatta	Veal simmered in marinara sauce served with mushrooms or peas	\$17.95
Veal Parmigiana	Tender breaded veal cutlet topped with mozzarella cheese	\$18.95
Veal Marsala	Sautéed veal finished with selection of mushrooms, marsala and demi glaze wine sauce	\$19.95
Veal Florentine	Sautéed veal over spinach topped with sundried tomatoes, portabella mushrooms, and gorgonzola cheese in a sherry wine sauce	\$21.95
Veal Capri	Medallions of veal sautéed with roasted peppers, artichoke hearts, mushrooms, and black olives, in a white wine sauce	\$21.95
Veal & Shrimp Picatta	Veal and shrimp sautéed w/ capers, artichoke hearts, and sundried tomatoes w/ a lemon butter sauce	\$22.95
~Veal Chop	14 oz Veal chop Grilled to perfection Plain.....\$27.95 Saltimbocca style over spinach	\$29.95

Seafood

~Baked Scrod	Marinara or with a Ritz cracker topping	\$18.95
Sole Francese	Fresh sole dipped in egg batter then sautéed in a lemon, wine and butter sauce	\$19.95
Broiled Scallops	Tender sea scallops broiled with a Ritz cracker topping	\$21.95
Tilapia Pompadouro	Tilapia pan seared with whole clams and shrimp finished with fresh tomatoes and white wine sauce	\$22.95
Baked Stuffed Shrimp	Jumbo shrimp stuffed with a crabmeat dressing	\$21.95
Baked Seafood Platter	Stuffed shrimp, scallops, scrod, Lump Crabmeat and a stuffed quahog baked to perfection	\$21.95
~Sole Newburgh	Native sole stuffed w/ a crabmeat and Ritz dressing topped w/ Crabmeat Newburgh sauce	\$23.95

Steak

New York Sirloin	14 ounce choice sirloin grilled to perfection	\$21.95
Steak ala Mama	N ^Y sirloin topped with a garlic and butter sauce	\$22.95
~Steak ala Spirito	N ^Y sirloin topped with mushrooms, peppers, onions and fried potatoes	\$22.95
Surf & Turf	8oz grilled tenderloin of beef alongside chefs seafood selection of the day	\$29.95

Children's Menu \$7.95

All children's entrées are served with a choice of soup or salad

Pasta with meatballs or sausage
Chicken Parmigiana with pasta

Chicken Fingers with French fries
Ravioli

Sides

Pasta aglio e olio	\$3.95	Ravioli	\$5.95
Sautéed Broccoli Rabe	\$3.95	Eggplant Parmigiana	\$5.95
Meatball or Sausage	\$4.95	Gnocchi Marinara or Pink	\$5.95

Some items on our menu are served raw or partially cooked and can increase your risk of food borne illness. Customers who are especially vulnerable (i.e. children, women who are pregnant, elderly) should notify their server and only eat seafood and other foods thoroughly cooked. Please notify your server of any and all food allergies.

