

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>		FETTUCCHINI 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	

SCAVELLO'S ON THE ISLAND

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 Linguini 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.*

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



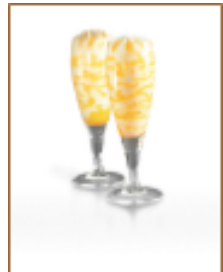
CREME BRULEE IN RAMEKIN 8.95

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