

# Appetizers

<b>Fried Calamari</b> . . . . . 12.99 Tender slices of marinated calamari, lightly breaded & deep fried till golden brown. Served with stone crab mustard sauce and lemon.	<b>Stuffed Artichokes</b> . . . . . 11.99 Six artichoke hearts stuffed with Imperial crabmeat, rolled in seasoned bread crumbs and baked with a touch of garlic butter.
<b>Antipasto Platter (feeds 6 to 8 people)</b> . . . . . 16.99 Prosciutto, Salami, Olives, Artichokes, Peppers, Provolone, Fresh Mozzarella, Suprasud & Giardeniera Vegetables.	<b>Eggplant Mornay with Shrimp</b> . . . . . 9.99 Romano battered eggplant and shrimp, set on Buffalo sauce, finished with a Mornay sauce and grated cheese.
<b>Jumbo Lump Crabmeat Hoazel</b> . . . . . 16.99 Fresh lumps of crabmeat tossed in a classic Hoazel dressing & presented in a fried rice paper bowl with a twist of lime.	<b>French Fried Zucchini</b> . . . . . 8.99
<b>Stuffed Italian Peppers (Offered hot or sweet)</b> . . . . . 9.99 Stuffed with bread, olives, rice, pistachios, Asiago cheese & peppers. A meatless stuffing.	<b>French Fried Provolone</b> . . . . . 8.99
<b>Polenta a la Monaco</b> . . . . . 10.99 Crispy red barn white cheddar polenta over greens and beans.	<b>Chicken Fingers</b> . . . . . 8.99 Tender breast of chicken cut into strips, breaded and deep fried until golden brown, served with raspberry mustard horseradish sauce.
	<b>Bruschetta</b> . . . . . 8.99 Toasted asiago baguette topped with fresh diced tomatoes, shallots, garlic, basil, oregano, and grated Romano cheese.

# Soups & Italian Favorites

<b>Soup of the Day</b> Cup . . . 3.45	<b>Bowl</b> . . . 4.45
<b>Seafood Soup of the Day</b> Cup . . . 4.45	<b>Bowl</b> . . . 5.45
<b>Bread Service with Soup</b> . . . . . 2.50	
<b>Pasta Fagioli</b> . . . . . 3.45	<b>Bowl</b> . . . 4.45
<b>Braised Escarole (Greens &amp; Beans)</b>	<b>Bowl</b> . . . 8.99

# Special Salads

<b>Caesar Salad</b> . . . . . 8.99 A classic salad of Romaine, garlic, anchovy paste, olive oil, lemon and fresh grated Parmesan cheese, tossed together with garlic croutons.	<b>Grilled Chicken Salad</b> . . . . . 12.99 Grilled marinated chicken breast tossed with sautéed mushrooms & onions, mozzarella cheese, tomatoes, olives, cucumbers, mixed greens & topped with fries.
<b>*Grilled Steak Salad</b> . . . . . 13.99 Sliced filet medallions grilled and tossed with sautéed mushrooms & onions, mozzarella cheese, tomatoes, olives, cucumbers, mixed greens and topped with fries.	<b>Apple Gorgonzola Salad</b> . . . . . 8.99 Mixed greens tossed in cider poppy seed vinaigrette fresh apples, cucumbers, candied pecans and Gorgonzola cheese.

**Add Chicken... \$3.50**

**Add Steak... \$7.00**

**Add Salmon... \$12.00**

# Sandwiches and Extras

<b>Hoffstot's Scrod Sandwich</b> . . . . . 11.99 Famous at Hoffstot's . . . Batter-dipped and fried to a golden brown and served with fries.	<b>Hot Roast Beef Sandwich</b> . . . . . 10.99 Served with French fries.
<b>Hamburger (add cheese .55)</b> . . . . . 11.99 A delicious classic served with French fries.	<b>French Fries</b> . . . . . 2.99

*Hoffstot's Cafe Monaco can provide full catering for home or business, in our private banquet room or off-premises. Executive Chef Brian Leri and Sous Chef Michelle Brewer are always available to design a personalized menu to fit your needs.*

**House policy: No separate checks for parties of 8 or more**

# Seafood

**\*Skuna Bay Salmon . . . . . 24.99**  
 Raised off the coast of Vancouver Island, rubbed with brown sugar, grilled on cedar plank and finished with honey walnut butter.

**Fresh Boston Cod . . . . . 23.99**  
 Baked in white wine, butter, lemon, garlic and topped with fresh bread crumbs.

**Shrimp Monaco . . . . . 31.99**  
 Shrimp stuffed with jumbo lump crabmeat mixture baked in butter, white wine, lemon and fresh garlic.

**Jumbo Lump Crab Cakes . . . . . 29.99**  
 Jumbo lump crab lightly blended together with seasonings, pan seared and served with a lemon beurre blanc.

**Blackened Mahi Mahi . . . . . 24.99**  
 Fresh Mahi Mahi lightly blackened and served with spicy shrimp & roasted tomato beurre blanc.

**Home Breaded Shrimp . . . . . 23.99**  
 Hand breaded jumbo Gulf shrimp deep fried to a golden brown served with house-made cocktail sauce.

**Parmesan Crusted Sea Scallops . . . . . 31.95**  
 Parmesan crusted sea scallops, or just open grilled, presented atop crispy white polenta & white wine lemon butter sauce.

# Poultry

**Chicken Pistachio . . . . . 21.99**  
 Sautéed boneless chicken breast tossed with spinach, tomatoes, pistachios, basil, oregano, olive oil & butter and topped with parmesan cheese.

**Chicken Marsala . . . . . 21.99**  
 Sautéed with mushrooms in Marsala wine sauce.

**Chicken Parmigiana . . . . . 21.99**  
 Egg batter fried chicken breast baked with Provolone cheese, topped with our own tomato sauce.

**Chicken Piccata . . . . . 21.99**  
 Sautéed chicken breasts with capers & mushrooms in a lemon chicken velouté sauce.

# Veal & Pork

**Veal Parmigiana . . . . . 24.99**  
 Thin medallions of veal tenderloin coated in an egg batter, baked w/ provolone cheese & topped with tomato sauce.

**Veal Marsala . . . . . 24.99**  
 Thin medallions of veal tenderloin sautéed with mushrooms in Marsala wine sauce.

**Veal Romano . . . . . 24.99**  
 Thin medallions of veal tenderloin sautéed in an egg batter and served with lemon beurre blanc.

*"Three Little Pigs"*  
*Our famous apple juice brined center cut pork chops prepared 3 ways:*

**Bourbon Style . . . . . 21.99**  
 with a bourbon pecan New Orleans sauce

**Diablo Style . . . . . 21.99**  
 with onion, hot & sweet peppers, in a Marsala wine sauce with mushrooms

**Plain Grilled . . . . . 18.99**

# Beef & Lamb

**\*Blackenzola . . . . . 38.99**  
 8 oz. filet mignon of Iowa Premium Angus Beef lightly blackened in a cast iron skillet then topped with melted Gorgonzola & splashed with a Balsamic reduction.

**\*Filet Mignon . . . . . 37.99**  
 8 oz. open grilled Iowa Premium Angus Beef, served with caramelized onion butter.

**Bone-In Ribeye . . . . . 33.95**  
 Open-grilled bone-in 14 ounce center cut ribeye. Served with caramelized onion butter.

**\*New York Strip Steak. . . . . 31.99**  
 12 oz. well marbled, aged and grilled to your liking. Served with caramelized onion butter.

**Braised Domestic Lamb Shank . . . . . 28.99**  
 24 oz lamb shank slow braised till fork tender served with mashed potatoes & natural jus.

**Old Fashion Braised Beef Pot Roast . . . . . 18.99**  
 Served with assorted roasted vegetables and natural jus.

*If ordered medium well to well done the filet will be butterflied to ensure doneness.*

**Above entrees include bread & butter and a choice of two side dishes.**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## Petite Offerings

**Mini Blackenzola . . . . . 18.99**  
(3) 2 oz filet mignon medallions lightly blackened in a cast iron skillet then topped with gorgonzola cheese and splashed with a balsamic reduction.

**Chicken Saltimbocca . . . . . 14.99**  
4 oz chicken breast sautéed & topped with spinach, prosciutto and mozzarella cheese then finished with Marsala sauce and tomato chutney.

**Pecan Crusted Tilapia . . . . . 14.99**  
Fresh tilapia encrusted with a blend of pecans, sautéed and served with lemon dill yogurt sauce.

**Single Little Piggy . . . . . 14.99**  
8 oz center cut pork chop served Diablo style, Bourbon style or plain grilled.

## Italian Specialties

**Lasagna . . . . . 16.99**  
Baked layers of wide noodles, ricotta & Asiago cheeses, pork, beef & seasonings, served with our own tomato sauce.

**Manicotti . . . . . 15.99**  
Italian crepes filled with ricotta cheese and baked, served with our tomato sauce.

**Tripe Di Abruzzi . . . . . 16.99**  
Braised until tender, sautéed with olive oil and garlic, tossed with a Filetto marinara sauce.

**Eggplant Parmigiana . . . . . 14.99**  
Fried eggplant layered with Mozzarella and seasoned Romano cheese, slow baked in our own tomato sauce. Served with pasta.

## Fresh Imported Pasta

Spaghetti . . . . 11.99

Linguine . . . . 11.99

Angel Hair. . . 11.99

**GLUTEN FREE: Organic Brown Rice Fusilli Pasta . . . . . 13.99**

Half orders of homemade pasta with Italian bread and butter . . . . . 8.99

## Salsa & Ragu

Meat Sauce . . . . 2.99  
Alfredo Sauce . . . 4.99  
Pistachio . . . . . 2.99

Tomato Basil Cream Sauce . . . 2.99  
Filetto Sauce . . . . . 1.99  
Aglio e olio . . . . . 2.25

Meatball . . . . . 2.75  
Sausage . . . . . 2.99

**Fettuccini Alfredo . . . . . 15.99**  
Classic Alfredo sauce made to order with heavy cream, egg, roasted garlic, butter & parmesan reggiano.

**Calamari . . . . . 16.99**  
Baby calamari rings sautéed in oil, garlic, marinara sauce and seasonings, served over fresh linguine.

**Gnocchi Filetto . . . . . 15.99**  
Fresh cooked gnocchi tossed in a light plum tomato sauce and sprinkled with fresh grated Romano cheese.

**Seafood Festival . . . . . 23.99**  
Gulf shrimp, lump crabmeat, calamari & pasta neck clams tossed in butter, white wine, garlic, shallots and a touch of cream. Served over imported linguine pasta.

**Cheese Ravioli . . . . . 14.99**  
Pasta squares stuffed with ricotta and Parmesan cheeses, whipped egg and served with our own tomato sauce.

**Pasta Pistachio . . . . . 15.99**  
This simple dish is a chef's favorite. Imported fusilli pasta tossed in whole butter with garlic, basil, oregano, fresh tomatoes & spinach then topped with toasted pistachio and parmesan reggiano cheese.

*All Italian entrees and pasta dishes are served with salad, bread and butter.*

## Side Dish Selections

Soup of the Day or Pasta Fagioli  
Hoffstot's Tossed Salad  
Baked Potato  
Mashed Potatoes (Chef's Choice)

Seafood Soup of the Day - add \$1.75  
Chef's Vegetables (2 selections)  
Pasta of the Day

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**DINNER  
TAKE-OUT  
MENU**

**412-828-8555**

SERVING HOURS  
MON -THURS 4 PM TO 9 PM  
FRI & SAT 4 PM TO 10 PM  
SUNDAY 1 TO 9 PM

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**[www.hoffstots.com](http://www.hoffstots.com)**