



Hoffstot's Café Monaco

MOTHER'S DAY MENU



APPETIZERS

- Fried Zucchini – Batter fried zucchini strips ..... \$ 10.99
- Shrimp Cocktail – 5 jumbo gulf shrimp served on shaved ice with lemon and cocktail sauce ..... \$ 14.99
- Fried Calamari – Tender slices of marinated calamari, lightly breaded & deep fried till golden brown and served with stone crab mustard sauce & lemon ..... \$ 13.99
- Crab Stuffed Artichokes Hearts - Six artichoke hearts stuffed with Imperial crabmeat rolled in seasoned breadcrumbs, baked with a touch of garlic, white wine and butter ..... \$ 11.99
- Stuffed Peppers - Your choice of hot or sweet stuffed peppers, filled with bread, rice, olives, pistachios, Asiago cheese & peppers. (*this is a meatless stuffing*). ..... \$ 10.99

|                         |     |            |      |      |
|-------------------------|-----|------------|------|------|
| SOUP OF THE DAY .....   | Cup | 3.99 ..... | bowl | 4.99 |
| SEAFOOD SOUP OF THE DAY | Cup | 4.99 ..... | bowl | 5.99 |

PITTSBURGH ITALIAN FAVORITES

|   |     |            |      |      |
|---|-----|------------|------|------|
| PASTA FAGIOLI .....                     | Cup | 3.99 ..... | bowl | 4.99 |
| BRAISED ESCAROLE (Greens & Beans) ..... |     |            | bowl | 9.99 |

ITALIAN FAVORITES - Served with Italian bread and butter

CHEF SPECIALS

- Certified Angus Beef Prime Rib  
Hand carved (14oz) and served with natural au jus and rosemary shallot mashed potatoes ..... \$ 35.99
- Stuffed Wild Isles Salmon – 8 oz cut of fresh salmon stuffed with super lump crabmeat, topped with buttered breadcrumbs and finished with brie cream sauce. .... \$ 31.99
- Chilean Seabass – orange glazed Chilean seabass with sautéed spinach, orange segments, figs & pine nuts ..... \$ 32.99
- Greek Lemon Veal - Veal Scalloppine pan seared with assorted grilled vegetables and baby spinach, presented with a lemon pan sauce then topped with feta cheese ..... \$ 25.99
- Tuscan Parmesan Chicken – Boneless chicken breast crusted in parmesan cheese, pan seared then topped with roasted tomato, white bean and artichoke sauté ..... \$ 23.99

These specials are served with bread service and the choice of (2) side dishes:  
Soup du jour, tossed salad, coleslaw, baked potato, vegetable du jour or side of pasta

Seafood soup may be substituted for soup du jour for an additional 1.75  
Crumbled bleu cheese on salads will be an additional .75¢

Our policy for parties of 8 or more is one check. No separate checks please.

POULTRY

- Chicken Marsala - Tender breast of chicken sautéed with mushrooms in a Marsala wine sauce . . . . \$ 23.99
- Chicken Parmigiana – Egg batter fried chicken breast baked with provolone cheese and topped with our marinara sauce . . . . . \$ 23.99

VEAL, PORK & BEEF

- Filet Mignon - Open grilled choice USDA tenderloin with caramelized onion butter . . . . . \$ 44.99
- Veal Parmigiana - Sautéed veal cutlet coated in an egg batter with Romano cheese, baked with provolone cheese and topped with our own tomato sauce . . . . . \$ 25.99
- Veal Marsala - Medallions of veal sautéed with mushrooms in a Marsala wine sauce . . . . . \$ 25.99
- Diablo Pork Chop - Diablo pork chop with onion, hot & sweet peppers, in a marsala wine sauce with mushrooms. . . . . \$ 23.99

SEAFOOD SPECIALTIES

- Shrimp Monaco - Shrimp stuffed with jumbo lump crabmeat, baked in butter, white wine garlic, basil and oregano . . . . . \$ 34.99
- Home Breaded Shrimp - Breaded and fried to a golden brown & served with cocktail sauce . . . . . \$ 23.99
- Jumbo Lump Crab Cakes – Tender blue crab lightly blended together with seasonings, pan seared and served with a lemon beurre blanc . . . . . \$ 31.99

The above entrees are served with bread service and the choice of (2) side dishes:  
Soup du jour, tossed salad, coleslaw, baked potato, vegetable du jour or side of pasta

Seafood soup may be substituted for soup du jour for an additional 1.75

ITALIAN SPECIALTIES

- Stuffed Sea Shells – Filled with ricotta and Romano cheese, topped with Mozzarella cheese and served with our marinara sauce . . . . . \$ 14.99
- Gnocchi Pistachio – House-made Gnocchi tossed in whole butter with garlic, basil, oregano, fresh Tomatoes and spinach ten topped with toasted pistachios and parmesan cheese . . . . . \$ 15.99
- Saccattino “Beggar’s Purses - Miniature pasta beggars purses filled with Italian sweet sausage and cheese tossed in Boursin cream sauce with roasted tomatoes, baby spinach and hot & sweet peppers. . . \$ 18.99
- Fettuccini Alfredo – Classic Alfredo sauce tossed with imported fettuccini . . . . . \$ 16.99

The above pasta entrees are served with soup du jour or tossed salad

CHILDREN’S MENU

- Chicken Fingers and French Fries . . \$ 5.95
- Spaghetti and Meatball . . . . . \$ 5.95
- Grilled Cheese w/ French Fries. . . . . \$ 5.95
- Hamburger or Cheeseburger w/Fries . . \$ 5.95

Visit our website for all of your catering needs - [www.hoffstots.com](http://www.hoffstots.com)