

Appetizers

- *Fried Calamari 18.75
Tender slices of marinated calamari, lightly breaded & deep fried till golden brown. Served with stone crab mustard sauce and lemon.
- Antipasto Platter (feeds 6 to 8 people) 22.75
Prosciutto, Salami, Olives, Artichokes, Peppers, Provolone, Fresh Mozzarella, Sopressta & Giardiniera Vegetables.
- Stuffed Italian Peppers (offered hot or sweet) 18.75
Stuffed with bread, olives, rice, pistachios, Asiago cheese & peppers. A meatless stuffing.
- Polenta a la Monaco 17.75
Crispy red barn white cheddar polenta over greens and beans.
- House-Made Fried Zucchini Strips 15.50
- Stuffed Artichokes 17.75
Six artichoke hearts stuffed with Imperial crabmeat, rolled in seasoned bread crumbs and baked with a touch of garlic butter.
- Eggplant Mornay with Shrimp 17.75
Romano battered eggplant and shrimp, set on Buffalo sauce, finished with a Mornay sauce and grated cheese.
- Chicken Fingers 16.75
Tender breast of chicken cut into strips, breaded and deep fried until golden brown, served with raspberry mustard horseradish sauce.
- Bruschetta 15.50
Toasted asiago baguette topped with Boursin cheese Spread and marinated roasted tomatoes.
- Fried Provolone Wheels 15.50

Soups & Italian Favorites

- Soup of the Day: Cup . . . 6.75//Bowl . . . 8.00 Seafood Soup of the Day: Cup . . . 7.50//Bowl . . . 9.00
Bread Service with Soup 3.50
- Pasta Fagioli Cup 6.75//Bowl . . . 8.00 Braised Escarole (Greens & Beans) Bowl . . . 15.50

Special Salads

- Caesar Salad 15.50
A classic salad of Romaine, garlic, anchovy paste, olive oil, lemon and fresh grated Parmesan cheese, tossed together with garlic croutons.
- Wedge Salad 17.75
Crisp iceberg lettuce topped with delicious, crumbled slab bacon, hard boiled egg, tri-colored Grape tomatoes and creamy bleu cheese dressing.
- Apple Gorgonzola Salad 18.75
Mixed greens tossed in cider poppy seed vinaigrette with cucumbers, candied pecans, fresh apples, sundried cranberries and Gorgonzola cheese.
- Hoffstot's Mega Salad 16.75
Mixed greens with tomatoes, olives, cucumbers, mozzarella cheese, sautéed mushrooms and onions, topped w/ fresh cut French fries

JAZZ IT UP: +add 6oz. Atlantic Salmon +\$8.00
+add 8oz. Bay Grilled Salmon +\$12.00
+add Sautéed Baby Shrimp +\$5.00

+add Fried Shrimp +\$5.00
+add Grilled Chicken +\$5.00
+add Grilled Steak +\$8.00

Sandwiches

- Hoffstot's Scrod Sandwich 17.75
Famous at Hoffstot's . . . Batter-dipped and fried to a golden brown and served with fresh cut fries.
- Hot Roast Beef Sandwich 16.75
Served with French fries.
- *Hamburger (add cheese .55) 16.75
A delicious classic served with fresh cut French fries.

Italian Specialties

- Fettuccini Alfredo 22.00
Classic Alfredo sauce made to order with heavy cream, egg, roasted garlic, butter & parmesan reggiano.
- Pasta Pistachio 22.00
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.
- Gnocchi w/ Scallops & Asparagus 28.00
Asiago stuffed gnocchi tossed with fresh scallops, asparagus, pine nuts, whole butter, garlic, shallots and Parmesan cheese.
- Cheese Ravioli 22.00
Pasta squares stuffed with ricotta and Parmesan cheeses, whipped egg and served with our own tomato sauce.
- Lasagna 22.00
Baked layers of wide noodles, ricotta & Asiago cheeses, pork, beef & seasonings, served with our own tomato sauce.
- Manicotti 22.00
Italian crepes filled with ricotta cheese and baked, served with our tomato sauce.
- Tripe Di Abruzzi 22.00
Braised until tender, sautéed with olive oil and garlic, tossed with a Filetto marinara sauce.
- Eggplant Parmigiana 22.00
Fried eggplant layered with Mozzarella and seasoned Romano cheese, slow baked in our own tomato sauce. Served with pasta.
- GLUTEN FREE: Organic Brown Rice Pasta 16.75
GF Meatballs (2 per order) 5.00
- Saccattino "Beggar's Purses" 22.75
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.

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

Seafood

- *Shrimp Monaco 38.50
Shrimp stuffed with jumbo lump crabmeat mixture baked in butter, white wine, lemon and fresh garlic.
- *Wild Alaska Halibut 38.50
Pan seared filet of fresh halibut plated with sauteed baby spinach, toasted pine nuts, orange segments + fresh figs. Finished with an orange reduction.
- *Cutler Cove Salmon..... 36.50
Ocean raised Atlantic salmon from the coast of Maine. Rubbed with brown sugar, grilled on a cedar plank and finished with Honey Walnut butter.
- *Pecan Crusted Cod..... 26.00
Fresh cod encrusted with a blend of pecans, sautéed and served with lemon dill yogurt sauce.
- *Blackened Mahi Mahi 31.25
Fresh Mahi Mahi lightly blackened and served with spicy shrimp & roasted tomato beurre blanc.
- *Home Breaded Shrimp.....31.25
Hand breaded jumbo Gulf shrimp deep fried to a golden brown served with house-made cocktail sauce.
- *Jumbo Lump Crab Cakes..... 38.50
Jumbo lump crab lightly blended together with seasonings, pan seared and served with a lemon beurre blanc.

Veal & Pork

- Veal Parmigiana 35.50
Thin medallions of veal tenderloin coated in an egg batter, baked w/ provolone cheese & topped with tomato sauce.
- Veal Romano 35.50
Thin medallions of veal tenderloin sautéed in an egg batter and served with lemon beurre blanc.
- Veal Marsala 35.50
Thin medallions of veal tenderloin sautéed with mushrooms in Marsala wine sauce.
- Diablo Style Pork Chop..... 28.00
with onion, hot & sweet peppers, in a Marsala wine sauce with mushrooms.
- Plain Grilled Pork Chop 27.00

Beef

- *Blackenzola 51.00
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.
- *New York Strip Steak..... 43.75
12 oz. well marbled, aged and grilled to your liking. Served with caramelized onion butter.
- *Filet Mignon 51.00
8 oz. open grilled Iowa Premium Angus Beef, served with caramelized onion butter.
- *Mini Blackenzola 31.25
(3) 2 oz filet mignon medallions lightly blackened in a cast iron skillet then topped with gorgonzola cheese and splashed with a balsamic reduction.

Please note: If ordered medium well to well done the filet will be butterflied to ensure doneness.

Poultry

- Chicken Pistachio 29.00
Sautéed boneless chicken breast tossed with spinach, tomatoes, pistachios, basil, oregano, olive oil & butter and topped with parmesan cheese.
- Chicken Parmigiana 29.00
Egg batter fried chicken breast baked with Provolone cheese, topped with our own tomato sauce.
- Chicken Marsala..... 29.00
Sautéed with mushrooms in Marsala wine sauce.
- Chicken Piccata 29.00
Sautéed chicken breasts with capers & mushrooms in a lemon chicken velouté sauce.

All above entrees include bread & butter and a choice of two side dishes.

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 \$2.50
- Chef's Vegetables (2 selections)
- Pasta of the Day
- Fresh Cut French Fries

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

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Allergy Statement: Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. If you have any allergies or concerns, please let your server know before placing an order.