

Appetizers

*Fried Calamari	18.75	Stuffed Artichokes	17.75
Tender slices of marinated calamari, lightly breaded & deep fried till golden brown. Served with stone crab mustard sauce and lemon.			Six artichoke hearts stuffed with Imperial crabmeat, rolled in seasoned bread crumbs and baked with a touch of garlic butter.
Seared Ahi Tuna	17.75	Eggplant Mornay with Shrimp	17.75
Sushi grade peppercorn rubbed, seared ahi tuna served over Fresh arugula, topped with sweet chili sauce, sesame seeds, and pickled ginger.			Romano battered eggplant and shrimp, set on Buffalo sauce, finished with a Mornay sauce and grated cheese.
Stuffed Italian Peppers (offered hot or sweet)	18.75	Chicken Fingers	16.75
Stuffed with bread, olives, rice, pistachios, Asiago cheese & peppers (meatless stuffing)			Tender breast of chicken cut into strips, breaded and deep fried until golden brown, served with raspberry mustard horseradish sauce.
Polenta a la Monaco	17.75	Bruschetta	15.50
Crispy white cheddar polenta over greens + beans			Toasted baguette topped with Boursin cheese spread & marinated roasted tomatoes [+balsamic glaze for .75]
House-Made Fried Zucchini Strips	15.50	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

Italian caprese salad	15.50	Wedge Salad	17.75
slices of fresh mozzarella, tomatoes and sweet basil and drizzled with a balsamic glaze			
Caesar Salad	15.50	Hoffstot's Mega Salad	16.75
A classic salad of Romaine, garlic, anchovy paste, olive oil, lemon and fresh grated Parmesan cheese, tossed together with garlic croutons.			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

Italian Specialties

Fettuccini Alfredo	22.00	Pasta Pistachio	22.00
Classic Alfredo sauce made to order with heavy cream, egg, roasted garlic, butter & parmesan reggiano.			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.
Beggar's Tortelloni	22.75	Cheese Ravioli	22.00
mild sausage and cheese tortelloni, tossed in Boursin cream sauce with roasted tomatoes, baby spinach and hot & sweet peppers.			Pasta squares stuffed with ricotta and Parmesan cheeses, whipped egg and served with our own tomato sauce.
Lasagna	22.00	Manicotti	22.00
Baked layers of wide noodles, ricotta & Asiago cheeses, pork, beef & seasonings, served with our own tomato sauce.			Italian crepes filled with ricotta cheese and baked, served with our tomato sauce.
Tripe Di Abruzzi	22.00	Eggplant Parmigiana	22.00
Braised until tender, sautéed with olive oil and garlic, tossed with a Filetto marinara sauce.			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	Gulf Shrimp & Gnocchi	31.50
GF Meatballs (2 per order) 5.00			four golf shrimp tossed with asiago stuffed gnocchi, basil butter, roasted tomatoes, garlic & toasted pine nuts
<i>All Italian entrees and pasta dishes are served with salad, bread and butter.</i>			Blackened Chicken Cacio e Pepe 30.50 seared blackened chicken breast and imported bucatini pasta tossed in a creamy pecorino romano + cracked black pepper sauce

Seafood

*Shrimp Monaco	38.50	*Blackened Mahi Mahi	35.75
Shrimp stuffed with jumbo lump crabmeat mixture baked in butter, white wine, lemon and fresh garlic.			Fresh Mahi Mahi lightly blackened and served with spicy shrimp & roasted tomato beurre blanc.
*Seared Sea Scallops.	38.50	*Home Breaded Shrimp.	31.25
golden brown sea scallops set atop lemon beurre Blanc, and accented with roasted red pepper coulis and garlic oil. Finished with crispy fried leeks.			Hand breaded jumbo Gulf shrimp deep fried to a golden brown served with house-made cocktail sauce.
*Cutler Cove Salmon.	36.50	*Jumbo Lump Crab Cakes.	38.50
Ocean raised Atlantic salmon from the coast of Maine. Rubbed with brown sugar, grilled on a cedar plank and finished with Honey Walnut butter.			Jumbo lump crab lightly blended together with seasonings, pan seared and served with a lemon beurre blanc.
*Pecan Crusted Cod [or make it English style]	26.00		
Fresh cod encrusted with a blend of pecans, sautéed and served with lemon dill yogurt sauce.			

Veal & Pork

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

Beef

*Blackenzola	55.00
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.	
*Filet Mignon	51.00

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 Marsala.	29.00
Sautéed with mushrooms in Marsala wine sauce.	

Parmesan Crusted Chicken	29.00
Parmesan Reggiano crusted chicken breasts, pan seared and set atop a bed of sauteed spinach & topped with lemon butter.	

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

Sandwiches

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

A delicious classic served with fresh cut French fries.

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.*

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.