

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.	Stuffed Artichokes 17.75 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 Sushi grade peppercorn rubbed, seared ahi tuna served over Fresh arugula, topped with sweet chili sauce, sesame seeds, and pickled ginger.	Eggplant Mornay with Shrimp17.75 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 Stuffed with bread, olives, rice, pistachios, Asiago cheese & peppers (meatless stuffing)	Chicken Fingers16.75 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 Crispy white cheddar polenta over greens + beans	Bruschetta15.50 Toasted baguette topped with Boursin cheese spread & marinated roasted tomatoes [+balsamic glaze for .75]
House-Made Fried Zucchini Strips.15.50	Fried Provolone Wheels15.50

Soups & Italian Favorites

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

Special Salads

Italian caprese salad. 15.50 slices of fresh mozzarella, tomatoes and sweet basil and drizzled with a balsamic glaze	
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, grape tomatoes, dry bleu cheese crumbles + 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

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.
Beggar’s Tortelloni. 22.75 mild sausage and cheese tortelloni, tossed in Boursin cream sauce with roasted tomatoes, baby spinach and hot & sweet peppers.	Cheese Ravioli22.00 Pasta squares stuffed with ricotta and Parmesan cheeses, whipped egg and served with our own tomato sauce.
Lasagna22.00 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 Parmigiana22.00 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	Gulf Shrimp & Gnocchi 31.50 four golf shrimp tossed with asiago stuffed gnocchi, basil butter, roasted tomatoes, garlic & toasted pine nuts

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

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 Shrimp stuffed with jumbo lump crabmeat mixture baked in butter, white wine, lemon and fresh garlic.	*Blackened Mahi Mahi 35.75 Fresh Mahi Mahi lightly blackened and served with spicy shrimp & roasted tomato beurre blanc.
*Seared Sea Scallops. 38.50 golden brown sea scallops set atop lemon beurre Blanc, and accented with roasted red pepper coulis and garlic oil. Finished with crispy fried leeks.	*Home Breaded Shrimp. 31.25 Hand breaded jumbo Gulf shrimp deep fried to a golden brown served with house-made cocktail sauce.
*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.	*Jumbo Lump Crab Cakes. 38.50 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 Thin medallions of veal tenderloin coated in panko bread crumbs and baked w/ 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 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.	*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 Panko crusted 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.
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 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.	

Side Dish Selections

Soup of the Day or Pasta Fagioli	Seafood Soup of the Day - add \$2.50
Hoffstot’s Tossed Salad	Chef’s Vegetables (2 selections)
Baked Potato	Pasta of the Day
Mashed Potatoes (Chef’s Choice)	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.