

Appetizers

<p>Fried Calamari 19.00 Tender slices of marinated calamari, lightly breaded & deep fried till golden brown. Served with stone crab mustard sauce and lemon.</p> <p>*Seared Ahi Tuna 18.00 Sushi grade peppercorn rubbed, seared ahi tuna served over Fresh arugula, topped with sweet chili sauce, sesame seeds, and pickled ginger.</p> <p>Stuffed Italian Peppers (offered hot or sweet) 19.00 Stuffed with bread, olives, rice, pistachios, Asiago cheese & peppers (meatless stuffing)</p> <p>Polenta a la Monaco 18.00 Crispy white cheddar polenta over greens + beans</p> <p>House-Made Fried Zucchini Strips 17.00</p>	<p>Stuffed Artichokes 18.00 Six artichoke hearts stuffed with Imperial crabmeat, rolled in seasoned bread crumbs and baked with a touch of garlic butter.</p> <p>Eggplant Mornay with Shrimp 18.00 Romano battered eggplant and shrimp, set on Buffalo sauce, finished with a Mornay sauce and grated cheese.</p> <p>Chicken Fingers 17.00 Tender breast of chicken cut into strips, breaded and deep fried until golden brown, served with raspberry mustard horseradish sauce.</p> <p>Bruschetta 16.00 Toasted baguette topped with Boursin cheese spread & marinated roasted tomatoes [+balsamic glaze for .75]</p> <p>Fried Provolone Wheels 16.00</p>
--	---

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

<p>Italian caprese salad 17.00 slices of fresh mozzarella, tomatoes and sweet basil and drizzled with a balsamic glaze</p>	
<p>Caesar Salad 17.00 A classic salad of Romaine, garlic, anchovy paste, olive oil, lemon and fresh grated Parmesan cheese, tossed together with garlic croutons.</p> <p>Apple Gorgonzola Salad 19.00 Mixed greens tossed in cider poppy seed vinaigrette with cucumbers, candied pecans, fresh apples, sundried cranberries and Gorgonzola cheese.</p>	<p>Wedge Salad 18.00 Crisp iceberg lettuce topped with delicious, crumbled slab bacon, hard boiled egg, grape tomatoes, dry bleu cheese crumbles + creamy bleu cheese dressing.</p> <p>Hoffstot's Mega Salad 17.00 Mixed greens with tomatoes, olives, cucumbers, mozzarella cheese, sautéed mushrooms and onions, topped w/ fresh cut French fries</p>

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

<p>Fettuccini Alfredo 23.00 Classic Alfredo sauce made to order with heavy cream, egg, roasted garlic, butter & parmesan reggiano.</p> <p>Beggar's Tortelloni 23.00 mild sausage and cheese tortelloni, tossed in Boursin cream sauce with roasted tomatoes, baby spinach and hot & sweet peppers.</p> <p>Lasagna 23.00 Baked layers of wide noodles, ricotta & Asiago cheeses, pork, beef & seasonings, served with our own tomato sauce.</p> <p>Tripe Di Abruzzi 23.00 Braised until tender, sautéed with olive oil and garlic, tossed with a Filetto marinara sauce.</p> <p>GLUTEN FREE: Organic Brown Rice Pasta 16.75 GF Meatballs (2 per order) 5.00</p>	<p>Pasta Pistachio 23.00 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.</p> <p>Cheese Ravioli 23.00 Pasta squares stuffed with ricotta and Parmesan cheeses, whipped egg and served with our own tomato sauce.</p> <p>Manicotti 23.00 Italian crepes filled with ricotta cheese and baked, served with our tomato sauce.</p> <p>Eggplant Parmigiana 23.00 Fried eggplant layered with Mozzarella and seasoned Romano cheese, slow baked in our own tomato sauce. Served with pasta.</p> <p>Gulf Shrimp & Gnocchi 32.00 four golf shrimp tossed with asiago stuffed gnocchi, basil butter, roasted tomatoes, garlic & toasted pine nuts</p> <p>Blackened Chicken Cacio e Pepe 31.00 seared blackened chicken breast and imported bucatini pasta tossed in a creamy pecorino romano + cracked black pepper sauce</p>
--	---

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

Seafood

- Shrimp Monaco** 39.00
Shrimp stuffed with jumbo lump crabmeat mixture baked in butter, white wine, lemon and fresh garlic.
- *Seared Sea Scallops** 39.00
golden brown sea scallops set atop lemon beurre Blanc, and accented with roasted red pepper coulis and garlic oil. Finished with crispy fried leeks.
- *Cutler Cove Salmon** 37.00
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 [or make it English style]** 27.00
Fresh cod encrusted with a blend of pecans, sautéed and served with lemon dill yogurt sauce.
- *Blackened Mahi Mahi** 36.00
Fresh Mahi Mahi lightly blackened and served with spicy shrimp & roasted tomato beurre blanc.
- Home Breaded Shrimp** 32.00
Hand breaded jumbo Gulf shrimp deep fried to a golden brown served with house-made cocktail sauce.
- Jumbo Lump Crab Cakes** 39.00
Jumbo lump crab lightly blended together with seasonings, pan seared and served with a lemon beurre blanc.

Veal & Pork

- Veal Parmigiana** 36.00
Thin medallions of veal tenderloin coated in panko bread crumbs and baked w/ cheese & topped with tomato sauce.
- Veal Marsala** 36.00
Thin medallions of veal tenderloin sautéed with mushrooms in Marsala wine sauce.
- Veal Romano** 36.00
Thin medallions of veal tenderloin sautéed in an egg batter and served with lemon beurre blanc.
- *Diablo Style Pork Chop** 29.00
with onion, hot & sweet peppers, in a Marsala wine sauce with mushrooms.
- *Plain Grilled Pork Chop** 28.00

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.
- *Filet Mignon** 51.00
8 oz. open grilled Iowa Premium Angus Beef, served with caramelized onion butter.
- *New York Strip Steak** 44.00
12 oz. well marbled, aged and grilled to your liking. Served with caramelized onion butter.
- *Mini Blackenzola** 32.00
(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 Marsala** 29.00
Sautéed with mushrooms in Marsala wine sauce.
- Chicken Parmigiana** 29.00
Panko crusted fried chicken breast baked with Provolone cheese, topped with our own tomato 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** 18.00
Famous at Hoffstot's . . . Batter-dipped and fried to a golden brown and served with fresh cut fries.
- Hot Roast Beef Sandwich** 17.00
Served with French fries.
- *Hamburger (add cheese .55)** 17.00
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.