

Appetizers

roasted tomato & crab bisque

made fresh daily 5 cup 7 bowl

spicy garlic mussels GF

Prince Edward Island mussels prepared red or white with garlic, white wine, long hots, grape tomatoes, fresh herbs 12

fried cheese curds

Wisconsin white cheddar cheese with a garlic breading & roasted tomato aioli 9

buffalo wings

ten jumbo wings served with blue cheese dressing & celery 12

bruschetta

roma tomatoes, red onions, roasted golden beets, capers & basil with extra virgin olive oil with truffle & parmesan toast 8

eggplant caprese

house-made mozzarella, red ripe tomatoes & fried eggplant capers, basil, olive oil, balsamic & crispy prosciutto 11

crab meatballs

our original crab fritters served with chipotle cream 11

wood-roasted stuffed peppers GF

anaheim peppers stuffed with hot & sweet sausage, roasted garlic & sharp provolone 9

calamari & banana pepper fritti

crispy rings of fresh calamari & sliced banana peppers, romano cheese, parsley, sea salt & tomato sauce 13

double truffle fries

crispy thick-cut fries seasoned with truffle oil & parmesan cheese with truffle aioli 6

Signature Salads

meatball

cucumbers, grape tomato, roasted red peppers, banana peppers, provolone, red onion, black olives & croutons with white balsamic vinaigrette topped with 3 meatballs in gravy 12

wedge

iceberg lettuce, creamy ranch dressing, blue cheese crumbles, applewood bacon, cucumbers, grape tomato, onion fritti 10

caesar

hearts of romaine, creamy caesar, croutons, romano 9

speranzanella GF

our signature chopped salad tomatoes, gorgonzola, smoked bacon, red onion, roasted beets, radicchio, chiffonade romaine, hard boiled eggs, balsamic vinaigrette 10

add grilled chicken or shrimp to any salad \$5

Wood-Fired Pizzas

margherita

imported italian san marzano sauce, house-made mozzarella, basil, olive oil, sea salt 12

wild mushroom tartufo

white pie with shitake & portabello mushrooms topped with baby arugula & white truffle oil 14

grilled chicken pesto

basil pesto, roasted artichokes & sun-dried tomatoes & mozzarella 14

sottosopra

"meaning upside down" extra virgin olive oil, garlic, herbs and mozzarella topped with our zesty pizza sauce 12

di parma

red pie with shaved prosciutto, roasted artichoke hearts, mozzarella, parmesan, & baby arugula 14

shrimp fra diavolo

red pie with long hots, chili flakes, mozzarella, grape tomato & baby shrimp 15

bianco

white pie with ricotta, parmesan, mozzarella, provolone, garlic, olive oil, basil & parsley 12

sausage rapini olive oil, roasted garlic, broccoli rabe, hot italian sausage, mozzarella & roasted peppers 14

granchio

white pie with fresh crab meat, garlic, olive oil, bay seasoning, mozzarella, grape tomatoes & sweet basil 15

melanzana

san marzano sauce, mozzarella, grilled eggplant, roasted garlic, kalamata olives & basil 12

tomato

san marzano sauce, fresh herbs, extra virgin olive oil, pecorino romano, sea salt 9

polpetta

red pie with homemade wood-roasted meatballs,, mozzarella, provolone, parmesan, olive oil & basil 12

portabello

red pie with grilled portabello mushrooms, mozzarella, roasted peppers, basil, balsamic drizzle 12

B.Y.O. (build your own)

one topping 11, two toppings 12, three toppings 13

pepperoni, sausage, mushrooms, green peppers, onions, olives, truffle oil, basil pesto, extra cheese, prosciutto, anchovy, arugula, balsamic, artichoke hearts, broccoli rabe, roasted garlic, meatballs, bacon, ricotta, chicken, spinach, long hots, banana peppers, roasted red peppers

Gluten Free Crusts \$5 additional

Calzones

served with marinara

philly steak

shaved beef, fried onions, green peppers, mozzarella & provolone 14

salumi

pepperoni, prosciutto, ricotta & mozzarella 13

veggie

onion, peppers, spinach, mushrooms, tomatoes, mozzarella & ricotta 13

House Favorites

includes choice of a caesar, house salad or soup cup

linguini pomodoro with meatballs

our house-made tomato & basil marinara tossed with linguini served with three wood-roasted meatballs 17

pan roasted atlantic salmon GF

wild mushroom risotto, broccolini, balsamic syrup 22

fire-baked ziti

marinara blended with ricotta and pasta topped with mozzarella & parmesan cheeses baked in a cast iron skillet in our wood-fired oven until bubbling 17

penne alla vodka

vegetable infused spiced vodka, tomato cream sauce & penne pasta 16 add chicken or shrimp +5

chicken parmigiana

tender cutlet, tomato sauce, smothered in three cheeses & basil, over linguini pomodoro 19

baked gnocchi alla sorrentina

potato gnocchi, grape tomato, marinara, fresh mozzarella, pecorino romano & sweet basil 19

sausage & rabe cavatelli

hot or sweet italian sausage, broccoli rabe, cannellini beans, garlic, chili flakes & pecorino romano in white wine sauce 19

chicken piccata

lemon caper butter sauce over angel hair pasta 19

eggplant rollatini

stuffed with ricotta, roasted peppers, spinach & artichoke hearts 18

Chef's Specialties

includes choice of a caesar, house salad or soup cup

crab & angel hair pasta

jumbo lump crabmeat, tomato & basil pomodoro with baby arugula 25

shrimp tortelloni

jumbo shrimp in roasted red pepper cream sauce with spinach 25

veal cutlet parmigiana

lightly breaded & topped with pomodoro sauce, mozzarella, provolone & parmesan cheese over linguini 22

crab mac & cheese

creamy rich pasta with sharp white cheddar & jumbo lump crab, baked by the wood-fire topped with seasoned bread crumbs 23

shrimp & crab risotto GF

creamy arborio rice, tender shrimp, jumbo lump crabmeat, tomato, parmesan cheese & sweet basil 25

gorgonzola crusted bistecca

Certified Angus Beef center-cut 12oz NY

Strip Steak served over potato hash with caramelized onions, spinach, applewood bacon & onion fritti 28

grilled prime pork chop GF

12oz center-cut chop, fig balsamic glaze, tomato risotto with broccolini 25

seafood fra diavolo

jumbo shrimp, clams, mussels & lump crabmeat sautéed with garlic, long hots & grape tomatoes in a spicy marinara with linguini 27

Gluten Free Pasta \$3 additional

Sides

\$5 each

wood-roasted meatballs
italian sausage hot or sweet
steamed broccolini

tomato risotto
broccoli rabe with garlic olive oil & white beans

Sandwiches

served with parmesan truffle fries

wood-roasted meatball parm

tomato basil sauce, provolone, mozzarella & parmesan cheese 11

caprese

beefsteak tomatoes, fresh mozzarella, baby arugula & basil pesto served warm on house made focaccia 10

tuscan chicken

grilled chicken breast, prosciutto, roasted red pepper, provolone, basil pesto, arugula, rosemary foccacia 13

sausage hero

hot or sweet sausage with fried peppers, onions & provolone 11

speranza's cheesesteak

grilled shaved steak, with fried onions, white cheddar cheese, truffle aioli & baby arugula on a seeded roll 11

chicken parm

breaded & fried with tomato sauce, mozzarella & provolone cheese on house-made foccacia 10

Express Lunch Menu

10 Choices that include soup or salad

For only \$9.95

Available Mon- Fri 11am-2 pm

Eggplant Rollatini

Personal Sized 8" Margherita Pizza

Penne All Vodka

Half Meatball Parm with Fries

Macaroni & Cheese Al Forno

Half Sausage Onion & Pepper Hero with Fries

Linguini Pomodoro

Half Chicken Parmigiana over Linguini

Bowl of Soup & Salad Combo

Personal Sized 8" Bianco Pizza

Kid's

10 years & younger

\$6.95*

personal 8" pizzas

margherita, plain cheese, pepperoni or bianco

pasta

choice of penne, linguini, or angel hair
with choice of marinara, alfredo or butter

chicken

grilled cutlet or chicken fingers with fries

*includes a scoop of any flavor gelato

Beverages

Bottled Water

(still or sparkling)

1 ltr 5

Bottled Sugar

Cane Soda 3

Root beer, Crème,
Orange

Soft Beverages

2.50

Pepsi

Diet Pepsi

Sierra Mist

Fresh Brewed Iced

Tea

Lemonade

Coffee 2

Espresso 3.50

Cappucino 3.5

Hot Cocoa 3

Plagido's Wines

by the bottle only

Chardonnay

Apricot to grapefruit nose with citrus and light bosh pear finishes with vanilla & toasted oak 22

Reverence

A dry white, cantaloupe melon & white peach, with undertones of light oak on the nose.

Full mouth feel with hints of white blossom, melon, peach & apricot 22

Plagido's Choice

A semi sweet white, rich honey to pear with a light melon finish 17

Rose

Refreshing yet refined with a vibrant strawberry floral nose, raspberry & cherry lead into bright acidity with a light cream & rhubarb finish 19

Coeur d'Est 2016

A medium to full body strawberry and herbal cream on the nose with hints of wood spice. Rich red currant & black cherry with undertones of mocha, finishing soft and creamy 22

Chambourcin

Bright mulberry color, aromas of toasted oak and vanillin lead into flavors of bing cherry, black fruit and mocha 23

Cabernet Franc

White pepper nose, ripe cherry to red currant fruit framed by vanilla spice 26

Plagido's Red

A semi-sweet red wine with essence of sweet cherry and a touch of ruby red grapefruit for truly rounded finish 19

