

## 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

### **prosciutto**

white pie with mozzarella and provolone topped with lemon seasoned baby arugula, shaved prosciutto di parma, & parmesan 14

### **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

### **meat my honey**

red pizza with mozzarella, pepperoni, hot sausage, bacon, & meatballs finished with hot honey glaze 13

### **tomato**

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

### **meatball**

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, hot honey, 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

### **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

### **sausage hero**

hot or sweet sausage with fried peppers, onions & provolone 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 focaccia 13

### **speranza's cheesesteak**

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

### **philly cheesesteak**

classic shaved beef, cheese whiz & fried onions on a seeded roll 11

### **chicken parm**

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

### **"the philly taco"**

a philly cheesesteak wrapped in a 12' wood fired pizza 19

## **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

### **Hot Beverages**

Hot Tea 2

Coffee 2

Espresso 3.50

Cappucino 3.5

Hot Cocoa 3

## **Plagido's Wines**

by the bottle only

### **Speranza Vino De Casa**

Our special blended light bodied fruit forward dry wine with hints of fig and cherry, perfect for Italian fare 17

### **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

### **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

