

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

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

Appetizers

roasted tomato & crab bisque

made fresh daily 6 cup 8 bowl

spicy garlic mussels GF

Prince Edward Island mussels prepared red or white with garlic, white wine, long hots, grape tomatoes, fresh herbs, truffle toast 13

fried cheese curds

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

buffalo wings

traditional hot wings served with blue cheese dressing & celery 14

pepperoni pizza fries

crispy fries topped with tomato sauce, mozzarella, pepperoni & herbs al forno style 11

bruschetta

roma tomatoes, red onions, roasted golden beets, capers & basil with extra virgin olive oil with truffle & parmesan toast 9

crab meatballs

our original crab fritters served with chipotle cream 12

wood-roasted stuffed peppers GF

anaheim peppers stuffed with hot & sweet sausage, roasted garlic & sharp provolone 10

calamari & banana pepper fritti

crispy rings of fresh calamari & sliced banana peppers, romano cheese, parsley, sea salt & tomato sauce 14

double truffle fries

crispy thick-cut fries seasoned with truffle oil & parmesan cheese with truffle aioli 7

Signature Salads

meatball

cucumbers, grape tomato, roasted red peppers, banana peppers, provolone, red onion, black olives & croutons with white balsamic vinaigrette topped with 3 house made meatballs in gravy 13

caprese GF

sliced beefsteak tomatoes & fiore di latte mozzarella, extra virgin olive oil, balsamic reduction, capers & fresh basil 11

caesar

hearts of romaine, creamy caesar, croutons, romano 10

wedge

iceberg lettuce, creamy ranch dressing, blue cheese crumbles, applewood bacon, cucumbers, grape tomato, onion fritti 11

tuscan citrus GF

spinach, baby arugula, mandarin oranges, candied walnuts & gorgonzola cheese, apple cider peppercorn dressing 11

speranzanella GF

our signature chopped salad tomatoes, gorgonzola, smoked bacon, red onion, roasted beets, radicchio, chiffonade romaine, hard boiled eggs, balsamic vinaigrette 11

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 14

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 13

portabello

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

B.Y.O. (build your own)

one topping 12, two toppings 13, three toppings 14

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

philly steak

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

salumi

pepperoni, prosciutto di parma, ricotta & mozzarella 14

veggie

onion, peppers, spinach, mushrooms, tomatoes, mozzarella & ricotta 14

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 19

chicken parmigiana

tender cutlet, tomato sauce, smothered in three cheeses & basil, over linguini pomodoro 20

eggplant stack lasagna

layers of crisp eggplant, beefsteak tomatoes, ricotta, mozzarella & provolone with marinara sauce 19

penne alla vodka

vegetable infused spiced vodka, tomato cream sauce & penne pasta 17
add chicken or shrimp +5

chicken piccata

lemon caper butter sauce over angel hair pasta 20

fire-baked ziti

marinara blended with ricotta and pasta topped with mozzarella & parmesan baked in a cast iron skillet in our wood-fired oven until bubbling 18

sausage & rabe cavatelli

hot or sweet italian sausage, broccoli rabe, cannellini beans, garlic, chili flakes & pecorino romano in white wine butter sauce 20

eggplant rollatini

stuffed with ricotta, roasted peppers, spinach & artichoke hearts 19

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 26

blackened salmon GF mango risotto, steamed broccolini 23

shrimp tortelloni

jumbo shrimp in roasted red pepper cream sauce with spinach 26

veal cutlet parmigiana

topped with pomodoro sauce, mozzarella, provolone & parmesan cheese over linguini 23

shrimp & crab risotto GF

creamy arborio rice, tender shrimp, jumbo lump crabmeat, tomato, parmesan cheese & sweet basil 26

gorgonzola crusted bistecca

Certified Angus Beef center-cut 12oz NY Strip Steak served over potato hash with caramelized onions, spinach, applewood bacon & onion fritti 30

crab mac & cheese

creamy rich pasta with sharp white cheddar & jumbo lump crab, baked by the wood-fire topped with seasoned bread crumbs 25

grilled prime pork chop GF

12oz center-cut chop, fig balsamic glaze, tomato risotto with broccolini 27

seafood fra diavolo

jumbo shrimp, clams, mussels & lump crabmeat sautéed with garlic, long hots & grape tomatoes in a spicy marinara over linguini 29

Gluten Free Pasta \$3 additional

sharing charge on entrees \$5

Sides 6

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 12

sausage hero

hot or sweet sausage with fried peppers, onions & provolone 12

caprese

beefsteak tomatoes, fresh mozzarella, baby arugula & basil pesto served warm on house made focaccia 11

tuscan chicken

grilled chicken breast, prosciutto, roasted red pepper, provolone, basil pesto, arugula, rosemary focaccia 14

speranza's cheesesteak

grilled shaved steak, with fried onions, white cheddar cheese, truffle aioli & baby arugula on a seeded roll 12

philly cheesesteak

classic shaved beef, cheese whiz & fried onions on a seeded roll 12

chicken parm

breaded & fried with tomato sauce, mozzarella & provolone cheese on house-made focaccia 11

sausage parm

hot or sweet sausage tomato basil sauce, provolone, mozzarella & parmesan cheese 12

Express Lunch Menu

Available Monday through Friday until 2 pm

includes soup or salad

\$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