

scordato's Pizzeria

A R T I S A N P I Z Z A S

DINNER MENU

STARTERS

Fried Fresh Mozzarella
wrapped with prosciutto and served with calabrian aioli
on the side
9.50

Fresh Mozzarella and Tomato
white balsamic reduction, basil oil and garlic toast
9.50

Shrimp Cocktail
served with Scordato cocktail sauce and parmigiano
croutons over baby arugula
10.95

Garlic Toast
2.00

**** Minestrone Soup**
vegetable and chicken soup topped with pesto and
romano cheese
6.25

Chicken Meatballs with Whipped Ricotta
baked with tomato sauce and romano cheese
7.95

Antipasto for Two
assortment of Italian salumi (meats) and cheeses,
grilled asparagus and marinated artichoke hearts.
Served with garlic toast
14.95

SALADS

Mixed Greens
vinaigrette and chopped chives, topped with romano
cheese
4.75

Gorgonzola and Grape Salad
vinaigrette and pine nuts over mixed greens
6.50

Chicken with Fresh Mozzarella & Tomato (Entrée Size)
served around boston bibb dressed with vinaigrette, balsamic reduction and grated Parmesean Reggiano shavings
12.50

Caesar Salad
romaine lettuce, Parmigiano Reggiano and croutons
5.50

Grilled Asparagus & Baby Arugula
with chopped egg & crispy prosciutto, balsamic
reduction
8.95

LIGHT ENTRÉES

Cannelloni
Chicken and spinach filled crepes with parmesan
cream sauce
9.95

Penne with Thinly Sliced Grilled Pork Tenderloin
in a parmigiano cream sauce with baby arugula
garnish
14.50

Shrimp And Spaghetti Arrabbiata
sautéed shrimp in a spicy tomato sauce
16.95

Eggplant Parmesan
sautéed eggplant with tomato sauce baked with both
romano and fontina cheeses.
10.95

Pork Tenderloin Sandwich
grilled pork tenderloin with arugula and fontina cheese
on a rustic hoagie roll
13.50

Stuffed Red Pepper
baked red bell pepper with chicken meatball and
mushroom stuffing topped with tomato sauce
10.95

**** Penne with Grilled Chicken**
pesto tomato sauce baked with fontina cheese
11.50

** (CONTAINS PINE NUTS and WALNUTS)

PIZZAS (12 - INCH)

A 10 - inch, gluten free crust is available

Due to the extreme temperature of our oven, the crust will develop a charred exterior. The blackened appearance is sometimes confused as being burnt; however, this charred effect actually enhances the pizza, giving it a smoky, caramelized flavor.

Shrimp, Mozzarella and Pecorino Romano on both tomato and pesto sauces 16.50	Classic Pepperoni with mozzarella on tomato sauce 15.50
Prosciutto di Parma Rotondo, Arugula and Fresh Tomatoes with Parmigiano Reggiano shavings over fontina and mozzarella 17.50	Eggplant, Zucchini and Roasted Red Pepper with romano and trugole cheese and both tomato and pesto sauces 15.50
Mortadella, Pepperoni and Soppressata with fontina and romano cheeses on tomato sauce 16.50	Robiola, Fontina and Mozzarella Cheese with chopped kalamata olives, roasted mushrooms, fresh arugula, and Parmigiano Reggiano 16.50
Margherita mozzarella and basil on tomato sauce 13.95	Sausage and Roasted Cipollini Onions with mozzarella and fresh sage on tomato sauce 16.50
Roasted Three Mushroom Pizza with fonduta (creamy fontina), green onion, and Parmigiano Reggiano shavings 16.95	Chicken Meatballs and Ricotta Cheese with fontina cheese, tomato sauce and fresh basil 15.50

WINES ON TAP

Angeline Sauvignon Blanc	6.50	Notes Chardonnay	6.00
	Stemmari Pinot Grigio		
	6.00		

WINES BY THE GLASS

Cabernet, Silverpalm	8.00	Chardonnay, Bogle	6.75
Cabernet, Triventa	7.25	Chardonnay, J. Lohr	7.25
Chianti Classico, Lamole	11.00	Pinot Grigio, Scarpetta	6.75
Chianti, Ruffino	6.75	Riesling, 14 Hands	6.50
Merlot, De Loach	7.00	Sauvignon Blanc, Matua Valley	6.75
Malbec, High Note	7.25	White Zinfandel, Montevina	4.75
Montepulciano D' Abruzzo, Capostrano	7.50	Moscato, Mia by Frexinet -187 ml	7.00
Pinot Noir, Aquinas	7.50	Rosa Regale, Sweet Sparkling Red -187 ml	7.50
Pinot Noir, Baus	8.50	Prosecco, Lunetta -187 ml	7.00
Syrah, Stemmari	6.25		
Zinfandel, Four Vines	6.50		
Zinfandel, Klinker Brick	9.00		

Bellini

Original Harry's Bar Recipe. Prosecco and Peach Puree
7.50

BEERS

Beck (Non-Alcoholic)	3.50	Bud, Bud Light, Miller Lite, Michelob Ultra	3.25
Deschutes Mirror Pond Pale Ale	4.25	Heineken	4.25
Lagunitas IPA	4.25	Moretti Lager or Rossa	4.25
Moretti Rossa	4.25		

Draft - Blue Moon, Fat Tire, Sierra Nevada Hop Hunter IPA, Stella Artois
5.00

Draft - Guinness Stout, Barrio Blonde, Barrio Rojo, Golden Road, Dawn of The Red, 90 ,Schillings, Peroni,
Sierra Nevada Nooner
6.00