

# scordato's Pizzeria

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

## LUNCH MENU

### Salads

#### Antipasto

assortment of Italian Salumi (Meats) and cheeses, grilled asparagus and marinated artichoke hearts. Served with garlic toast  
10.95

#### Cold Shrimp Salad

w/ pesto vinaigrette and artichoke hearts over mixed greens with Parmigiano Reggiano Shavings  
12.50

#### Gorgonzola Cheese and Grape Salad

vinaigrette and pine nuts over mixed greens  
10.75

#### Grilled Asparagus & Baby Arugula

with chopped egg & crispy prosciutto, balsamic vinaigrette  
11.95

#### Warm Mushroom Salad

around Boston Bibb lettuce leaves tossed with vinaigrette and Parmigiano Reggiano cheese  
11.95

#### Caesar Salad

romaine, Parmigiano Reggiano shavings and croutons  
8.95

#### Chicken with Fresh Mozzarella & Tomato

served around mixed greens and dressed with vinaigrette, balsamic reduction and grated Parmigiano Reggiano shavings  
12.50

### Light Entrées

Served with mixed greens

#### Pork Tenderloin Sandwich

grilled pork tenderloin with arugula and Fontina cheese on a rustic hoagie roll  
13.50

#### \*\* Grilled Chicken Sandwich

with goat cheese, roasted red pepper and pesto on a rustic hoagie roll.  
10.95

#### Stuffed Red Pepper

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

#### Eggplant Parmesan

sautéed eggplant with tomato sauce baked with both Romano and fontina cheeses.  
10.95

#### Chicken Meatballs with Whipped Ricotta

baked with tomato sauce and romano cheese  
10.95

#### Cannelloni

Chicken and spinach filled crepes with Parmesan cream sauce  
9.95

### Pizzetta (6 - inch)

(served with mixed greens on the side)  
a 10-inch, gluten free crust available  
Dinner size pizza available upon request.

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.

#### Robiola Fontina and Mozzarella Cheese

with chopped kalamata olives, roasted mushrooms, fresh arugula and Parmigiano Reggiano  
11.95

#### Sausage and Roasted Cipollini Onions

with mozzarella and fresh sage on tomato sauce  
11.50

#### Roasted Three Mushroom

with fonduta (creamy fontina), green onion, and Parmigiano Reggiano shavings  
11.95

#### Classic Pepperoni

with fresh mozzarella on tomato sauce  
10.95

#### \*\* Eggplant, Zucchini and Roasted Red Pepper

with romano and trugole cheese and both tomato and pesto sauces.  
10.95

#### Margherita

with mozzarella and basil on tomato sauce  
9.95

\*\* (CONTAINS PINE NUTS and WALNUTS)

Prices are subject to change.

## Desserts

Warm Lemon & Fruit Bread Pudding

with whipped cream

6.95

Warm Chocolate Mousse Cake

with white chocolate gelato

6.75

Cheesecake

with lemon prosecco zabaglione

5.95

Almond Praline Gelato

with whipped cream

5.95

Affogato with White Chocolate Gelato

warm shot of sweetened espresso and whipped cream over gelato

5.95

## 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
Malbec, High Note	7.25	Sauvignon Blanc, Matua Valley	6.75
Merlot, De Loach	7.00	White Zinfandel, Montevina	4.75
Montepulciano D' Abruzzo, Capostrano	7.50	Prosecco, Lunetta -187 ml	7.00
Pinot Noir, Aquinas	7.50	Moscato, Mia by Frexinet -187 ml	7.00
Pinot Noir, Baus	8.50	Rosa Regale, Sweet Sparkling Red -187 ml	7.50
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	Lagunitas IPA	4.25
Moretti Lager or Rossa	4.25	Heineken	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 Noonier

6.00

## Beverages

Juice

cranberry, orange, grapefruit, tomato, pineapple

2.25

Soda

Coke, Diet Pepsi, Sprite, Ginger Ale, Dr. Pepper, Lemonade, A&W Root Beer

2.75

- Refills -

Espresso / Cappuccino, Café Latte, Double Espresso

2.50 / 3.50

Sm / Lg Pellegrino

2.75 / 4.50

Pellegrino flavors

blood orange, pomegranate, orange, lemon

2.75

Iced Tea, Coffee, Hot Tea

2.25

- Refills -