



SPIAGGETTA

HANDMADE PASTA, FRESH FISH, WARM ITALIAN HOSPITALITY

APPETIZERS

ROMAN SUPPLI'

Classic Roman street food of crispy risotto balls, filled with meat sauce & mozzarella, marinara sauce 12

BURRATA **GF**

Fresh mozzarella filled with cream served with Southern Italian style of zucchini "scapecce" and grilled asparagus, Balsamic reduction 15

EGGPLANT ROLATINI

Pan fried eggplants rolled and filled with ricotta and mozzarella oven baked. Topped with Marinara sauce 12

OCTOPUS **GF**

Grilled Spanish octopus over cannellini beans puree basil pesto, balsamic onions 16

HOUSEMADE MEATBALLS

Made on the premises Baked meatballs topped with fresh mozzarella, pesto and bechamel in Marinara sauce 13

CRISPY CALAMARI

Fried crispy served with spicy marinara sauce 15

GREEN SALAD **GF**

Blend of organic greens, seasonal tomatoes red onions, red radishes housemade white wine vinaigrette 11

ROMANA

Romaine hearts topped with crostini crispy pancetta & cherry tomatoes housemade creamy Parmigiano dressing 12

ANTIPASTO RUSTICO

Imported cured meats, artisan cheeses, olives jam & local honey & assorted seasonal vegetables (for two, to share) 28

CAPRESE **GF**

Semi-soft Italian cheese made from cow milk with seasonal tomatoes, fresh basil and extra virgin olive 14

OUR PASTA

SPIAGGETTA

Artisan spaghetti tossed with lime infused gulf shrimp Roman style "Cacio e pepe" sauce of black pepper & pecorino 29

FARMHOUSE

Spinach fettuccine tossed with pan fried eggplant, grape tomatoes & zucchini topped fresh ricotta and toasted breadcrumbs 26

VONGOLE

Classic preparation with fresh local clams, white wine & garlic and extra virgin olive oil 27

PAPALINA

Handmade fettuccine tossed in a aurora creamy sauce with crispy prosciutto, white onions and peas 26

AMATRICIANA

Favorite pasta from Rome. Rigatoni rustici tossed with crushed roma tomatoes topped with crispy Guanciale and romano cheese 25

RAPINI

From the Puglia region "the booth of Italy". Orecchiette pasta with broccoli rabe & spicy sausages with garlic, olive oil and pecorino 26

ALFREDO

Handmade fettuccine Parmigiano cream sauce 21 add grilled chicken 4 add grilled shrimp 7

GNOCCHI

Handmade potato dumplings, our mother's signature dish, served in slow roasted classic Bolognese sauce 24

LOBSTER FRA' DIAVOLO

Lobster tail served with our handmade fettuccine in spicy lobster sauce 34

Most pastas can be replaced with cornmeal penne (gluten free). Because we prepare some pastas on the premises, our kitchen is NOT gluten free and cross contamination may still occur. For gluten free penne pasta add \$ 2.00.

SIDES

SPINACH **GF**

Sauteed oil & garlic 7

BROCCOLI RABE **GF**

Oli, garlic, peperoncino 8

ASPARAGUS

Grilled served with parmigiano 8

BRUSSELS SPROUTS **GF**

Roasted with Pancetta & pecorino romano 8

LONG HOTS **GF**

Roasted, garlic, served with provolone 8

KIDS OPTIONS

Fountain soda included for kids options

SPAGHETTI

Marinara sauce or butter sauce 10
add one meatball 12 adult size spaghetti & MB 23

TENDERS

Pan fried chicken cutlet with fries 11

GRILLED CHICKEN **GF**

Served over spring mix salad house vinaigrette
or french fries 11

"Spiaggetta" is the best venue for your family or business function conveniently located in beautiful Stone Harbor. From rehearsal dinners to weddings, to showers, to brunches after the wedding, from family reunions to birthday parties, Marco Tarantino and his team created unique memories for thousands of guests throughout 35 years of experience in the banquet and catering business. "Spiaggetta" provides a private room on the second floor for up to 100 guests. The main floor of the restaurant (semi-private) can be utilized for special events as well. Every brunch, lunch or dinner menu for your private event can be customized according to your taste and budget.

Visit us for lunch right next door at
"Stone Harbor Panini Company"
Panini, salads, empanadas, tacos & more
Beach delivery, counter & table service
from 11:00 am to 4:00 pm

MAIN COURSE

SALMON **GF**

Atlantic salmon grilled over
fresh herbs risotto cake with sauteed spinach
in a lemon vinaigrette sauce with pine nuts 29

BRANZINO **GF**

Our signature seafood offering.
Mediterranean sea-bass over
grilled zucchini & grilled mascarpone polenta cake
Orange chardonnay reduction with caperberries 34

FLOUNDER

"Piccata" style, sauteed in a lemon chardonnay sauce
with asparagus over red lentils 29

RISOTTO PESCATORA

Bay scallops saffron arborio rice sauteed with
gulf shrimp, blue mussels and local clams 28

VEAL ADRIATICA

Veal scaloppine with Gulf shrimp & crab meat
in a Prosecco wine sauce with fresh garden herbs
and grape tomatoes served with
seasonal vegetables and potatoes 34

CHICKEN OR VEAL

PARMIGIANA

Pan fried cutlet topped with fresh mozzarella
side pasta marinara 26 / 29

CHICKEN OR VEAL MARSALA

Sauteed with Marsala wine and crimini mushrooms
side of pasta marinara 26 / 29

MAIALINO

Panko breaded Duroc pork loin
Milanese style topped with
a salad of arugula, grape tomatoes &
shaved 9 month aged Grana Padano cheese 26

RIB-EYE

Steakhouse grade **GF**
16 oz. Certified Angus Beef rib-eye
Salsa verde with potatoes & asparagus 42



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Call (609) 368-9400 for take out or reservations