

SCOOGIS

ITALIAN KITCHEN & BAR

19 90

STARTERS & SHAREABLES

BADA BING SHRIMP 16

golden fried and tossed in our spicy secret sauce

TOAST POINT NOSH 15

seasonal salsa, avocado smash, eggplant caponata, whipped strawberry ricotta, garlic toast points

BRUSCHETTA DI POMODORO 12

vine ripened tomatoes, parmigiano-reggiano, balsamic reduction, garlic toast points

BURRATA 16

fresh, creamy mozzarella, prosciutto, arugula in-house fire roasted sweet peppers, balsamic & pesto drizzle, housemade warm crostini

GRILLED VEGGIE PIZZETTE 13

spinach, bruschetta, mozzarella, crumbled goat cheese, balsamic reduction

FRIED MOZZARELLA 13

hand cut, seasoned breadcrumbs, pecorino romano, marinara

CHEESY GARLIC BREAD 8

in-house whipped garlic herb butter, melted whole milk mozzarella, pecorino romano

BONELESS CHICKEN BITES 10 FOR 13

tossed in your choice of sauce | BBQ, mild, hot, bee sting, secret sauce, General Froys

WINGS 5 FOR 10 | 10 FOR 16

tossed in your choice of sauce | BBQ, mild, hot, bee sting, secret sauce, General Froys

MUSSELS 18

blue jumbos from Bangs Island, Maine, sautéed in garlic & EVOO, white wine, simmered in marinara, touch of crushed red pepper

STEAMERS 16

littlenecks sautéed with garlic, tomatoes, oregano, white wine, butter

CALAMARI FRITTI 17

seasoned flour, deep fried, marinara

CRAB MANGO & GOAT CHEESE

QUESADILLA 18

melted 3 cheese blend, cilantro, caramelized onion, spicy mango salsa

FLATBREADS

TUSCAN FLATBREAD 17

sweet Italian sausage, in-house fire roasted sweet peppers, caramelized onion, 3 cheese blend

RUSTICA FLATBREAD 16

arugula, sautéed domestic mushrooms, gorgonzola, truffle honey drizzle

FIG & PROSCIUTTO FLATBREAD 18

fig jam, fresh sweet basil, crumbled goat cheese

SHORT RIB FLATBREAD 18

garlic parmesan bechamel sauce, crispy bacon, crumbled blue cheese, scallions, balsamic glaze



SOUPS

ITALIAN CHICKEN C 5 | B 7

rich clear broth, ditalini, sweet brunoise carrots, chicken

CRAB & LOBSTER BISQUE C 8 | B 10

our signature soup, blush tomato broth, velvety sherry cream, crab, lobster

ITALIAN WEDDING B 8

chicken broth, escarole, mini meatballs, acini di pepe, carrots

PASTA E FAGIOLI B 8

rich tomato broth, white cannellini beans, ditalini, garlic, parmesan

SALADS

CLASSIC CAESAR 10

romaine hearts, pecorino romano, garlic herb croutons, creamy homemade caesar dressing

PIZZA CAESAR 15

4 cheese white pizza placed atop our classic caesar salad

WEDGE 14

bacon, tomato bruschetta, chopped egg, blue cheese crumbles, blue cheese dressing

SCOOGIS INSALATA 13

mixed greens, roasted beets, mandarin oranges, crumbled goat cheese, homemade balsamic vinaigrette, balsamic glaze drizzle

BABY LEAF SPINACH 14

candied pecans, dried cranberries, crumbled blue cheese, granny smith apple, roasted shallot sherry vinaigrette

FRIED GOAT CHEESE & STRAWBERRIES 16

mixed greens, warm deep fried goat cheese, seasonal berries, homemade balsamic vinaigrette, balsamic glaze drizzle

MEDITERRANEAN SALAD 21

mixed greens, chilled jumbo shrimp, grilled salmon, roman artichokes, red onion, grape tomatoes, kalamata olives, feta, lemon basil vinaigrette

STARTER SIZE SALADS

house 7 | caesar 8 | insalata 9 | spinach 9
extra dressing .50

+ PROTEIN chicken 7 | shrimp 9 | salmon 12

SMALL PLATES

HEIRLOOM TOMATO CAPRESE 15

dressed baby arugula, fresh mozzarella, pickled red onion, EVOO, chopped pistachio

EGGPLANT ROLLATINI 17

seasoned ricotta, pecorino romano, mozzarella, sautéed spinach, garlic, marinara

CRISPY BRUSSELS SPROUTS 15

crisped pancetta, golden raisins, sweet chili & honey glaze, toasted pistachios

ANTONIA'S SPICY SHRIMP TACOS 16

avocado, red cabbage, marinated shrimp, pickled red onion, chipotle lime crema, calabrese pepper garnish

SHORT RIB RAVIOLI 18

slow braised short rib, mushroom, marsala wine demi-glaze

ENTRÉES

PASTA SPECIALTIES

FETTUCCHINE ALFREDO 17
parmesan cream sauce + **CHICKEN 7** + **SHRIMP 9**

SPAGHETTI & MEATBALLS 18
grandmom Helen's original recipe

RIGATONI ROSA 19
blush cream sauce, mozzarella, locatelli

RAVIOLI & MEATBALLS 21
jumbo cheese filled ravioli

RIGATONI CARBONARA 24
chicken, bacon, red onion, cream, egg, parmesan

LOBSTER & RICOTTA RAVIOLI 24
blush cream sauce

RIGATONI BROCCOLI 21
sundried tomatoes, garlic, EVOO, pecorino romano
+ **CHICKEN 7** + **SAUSAGE 8** + **SHRIMP 9**

PENNE PESTO CHICKEN 25
chicken, mushrooms, sundried tomatoes, fresh basil, pesto alfredo

SHORT RIB RAVIOLI 28
slow braised, mushroom, marsala wine demi-glace

PARMIGIANA

EGGPLANT PARMIGIANA 21
mom-mom Marie's favorite! egg-battered, ricotta, mozzarella, marinara, penne

CHICKEN PARMIGIANA 23
panko encrusted, mozzarella, marinara, penne

VEAL PARMIGIANA 26
panko encrusted, mozzarella, marinara, penne

SEAFOOD

SHRIMP SCAMPI 25
roma tomatoes, spinach, lemon butter, garlic & oil, white wine, linguini

SALMON OVER LINGUINI 28
spinach, roma tomatoes, olives, basil, garlic & oil

CEDAR PLANK ATLANTIC SALMON 29
CHOOSE: spicy chili glaze | panko dijonaise
seasonal vegetable & roasted potato

SEAFEST 29
pop-pop's favorite! shrimp, mussels, clams, marinara, linguini

CLAMS & LINGUINI 23
tomatoes, oregano, garlic & oil

MUSSELS & LINGUINI 22
fresh herbs, garlic, wine, marinara

CLASSIC SPECIALTIES

TOUR OF ITALY 26
chicken parmigiana, cheese ravioli, fettuccine alfredo, meatball

CHICKEN PICCATA FLORENTINE 23
sautéed chicken breast, spinach, artichoke, capers, white wine & lemon butter sauce
seasonal vegetable & roasted potatoes

CHICKEN FRANCAISE 25
egg-battered, roma tomatoes, mushrooms, white wine & lemon butter sauce, cream, penne

CHICKEN MARSALA 24
sautéed chicken breast, local mushrooms, sundried tomatoes, marsala wine demi-glace, linguini



Scoogis is proud to prepare & serve the highest quality and grade meats from another family run business, Driscoll Foods.

8 oz. FILET MIGNON 45
choice, center cut, grilled to temp, chianti demi reduction

14 oz. RIBEYE 42
choice, hand cut, grilled to temp, garlic, rosemary & shallot herb butter, Sicilian flaked sea salt, cracked black pepper

16 oz. TOMAHAWK PORK CHOP 36
long bone, center cut, grilled medium, parmesan pistachio herb crust, fig glaze drizzle

SERVED WITH:
vegetable and choice of potato: mashed, baked, sweet baked, smashed croquette

PIZZAS

VEGGIE WHITE 18
broccoli, spinach, mushroom, tomato, mozzarella, fontina, asiago, pecorino romano

PROSCIUTTO & ARUGULA 18
prosciutto di parma, parmigiano-reggiano, red onion, dressed arugula with garlic infused EVOO, mozzarella, fontina, asiago, pecorino romano

MARGHERITA DI BRUSCHETTA 17
sliced fresh whole milk mozzarella, marinated tomato bruschetta, oregano, marinara, EVOO drizzle

+ **TOPPINGS** pepperoni, sausage, grilled chicken, anchovies, extra mozzarella, mushrooms, spinach, tomatoes, broccoli, black olives, fresh basil, roasted sweet peppers, long hots

GRILLED CHICKEN, ROASTED SWEET PEPPER & FRESH BASIL 18
mozzarella, fontina, asiago, pecorino romano

SPINACH, BACON, HONEY MUSTARD 19
mozzarella, fontina, asiago, pecorino romano

MEAT LOVERS 21
sweet Italian sausage, pepperoni, bacon, mozzarella, marinara

TRADITIONAL 16
mozzarella, marinara

SANDWICHES fries + 2 • sweet potato fries + 3 • onion rings + 4

CHICKEN CHEESESTEAK ITALIANO 16
chicken, peppers, spinach, mozzarella

BAKED SALMON WRAP 17
honey wheat tortilla, grilled vegetables, tomatoes, onions, mozzarella

THE ULTIMATE ITALIAN HOAGIE 16
the Scooge: salami, capicola, prosciutto, provolone, balsamic vinaigrette, roasted sweet peppers, pecorino romano, balsamic glaze drizzle, served on a seeded long roll

GRILLED CHICKEN BLAT 15
bacon, lettuce, avocado, tomato, chipotle mayo

PHILLY CHEESESTEAK 16
American

CLASSIC BURGER 15
8 oz. with American

BLUE BURGER 16
8 oz. sautéed mushrooms, garlic, blue cheese

BBQ SMOKEHOUSE BURGER 17
8 oz. bacon, onion ring, cheddar