



Scampi Grill Menu

Qualified Orders receive \$10 Entrées. Ask us about our Bottle Wine Discounts starting at \$15.

Enjoy your choice of The Scampi Grill's select "**take-out only**" menu below:

Cold Antipasti

Insalata Mista

Baby field greens, sliced red onion, Tomato, house made croutons, balsamic vinaigrette. \$4

Blueberry & Apple Salad

Baby Mix greens w/sundried Blueberries, Cameo apples, Candied walnuts, Blue cheese, tossed in a pear & citrus vinaigrette. \$5.9/ \$8

Mozzarella "Caprese"

Sliced Vine ripened Tomato, Fresh House made Mozzarella, basil, EVOO, finished in a light shallot infused balsamic reduction. \$6.9/ \$9.95

Insalata Di Spinaci

Tender baby spinach, roasted sweet pears, candied walnuts, gorgonzola cheese, tossed in our balsamic vinaigrette. \$5.9/ \$8

Caesar Salad

Fresh cut romaine, Imported Parmesan cheese, Grilled red onions, Croutons, tossed in our house made creamy Caesar dressing. \$4.9/ \$8

Hot Antipasti

Bruschetta "Tuscano"

House-made crostini w/ Marinated tomato, Basil Pesto & Fresh made mozzarella. \$9.95

Baby Artichokes "Francese"

Tender baby artichokes, lightly egg battered with Italian herbs, Finished in a lemon caper butter sauce. \$10.95

Escargot

Sautéed escargot in lemon roasted herb butter, Shitake mushrooms, Tangy feta cheese. \$ 10.95

Calamari Fritti

Tender Calamari lightly fried w/ roasted garlic, Italian herbs, Infused olive oil, served w/Roasted pepper aioli & Red sauce. \$12.95

Duck Sausage Ala "Grigliata"

Grilled House made duck sausage with Baby spinach, extra virgin olive oil, Garlic aioli. \$9.95

Burrata Stuffed Paccheri

Baked House-made Paccheri Pasta w/Fresh Burrata cheese, Parm Cream Sauce. \$10.95

Rhode Island Clams

Rhode Island little neck clams sautéed with Roasted garlic, Panchetta ham, Fresh Spinach, Infused olive oil, finished in Parmesan cream sauce. \$12.95

Mussels "Ala Mimmo"

Sautéed Prince Edward Island mussels, Roasted garlic herbs, tossed w/ Saffron Lemon Cream Sauce. \$14.95

Zuppa Del Giorno

Soup of the Day. \$6.50

Primi

Angel Hair "Puttanesca Arrabiata"

Kalamata olives, roasted garlic, infused olive oil, red pepper flakes, capers, roma tomatoes (slightly spicy). \$18.95 *With Chicken* \$22.95 *With Shrimp* \$24.95

House-made Ravioli

We make our Wild mushroom ravioli stuffed with imported ricotta cheese, Romano cheese, Finished in a Roasted garlic Sage Cream Sauce. \$18.95

Melanzane al "Forno"

Eggplant stuffed with imported ricotta cheese, Romano cheese, fresh spinach, Italian herbs, baked with fresh mozzarella cheese and plum tomato sauce served with angel hair pasta. \$19.95

Cannelloni

House made Cannelloni pasta stuffed with imported Italian cheese, fresh ground veal, baby spinach, baked in a vodka cream sauce. \$18.95

Pasta "Duck Sausage" Style

Cast Iron seared House-made Duck sausage w/ kalamata olives, roasted garlic, fresh Broccoli, Romano cheese, tossed w/ linguine pasta & finished in a Garlic Aioli sauce. \$21.95

Penne Bolognese

Freshly ground veal, pork, and beef sautéed with EVOO, roasted pancetta ham, tossed in a tomato ragu and finished with imported Romano cheese and penne pasta. \$21.95 *(add roasted duck sausage \$5)*

Secondi Piatti

Francese

Sautéed with EVOO, fresh herbs, finished in a white wine lemon butter sauce and served with penne pasta. *With Chicken* \$20.95 *With Veal* \$22.95

Piccata

Sautéed with EVOO, Fresh mushrooms, capers, Italian herbs, finished in a citrus butter sauce served with penne pasta. *With Chicken* \$20.95 *With Veal* \$22.95

Minimo's Signature Entrées

Chicken "Mediterranean"

Pan roasted chicken with tri-color peppers, Vidalia onions, Mediterranean olives, roma tomato, aromatic olive oil, finished in a light plum tomato sauce with linguine pasta. \$21.95

Chicken "Limón"

Pan roasted chicken topped with lump crab meat, Roasted garlic, EVOO, fresh basil, finished in a chardonnay lemon cream sauce served with angel hair pasta. \$21.95

Veal & Shrimp "ala Scampi"

Veal scaloppini with jumbo shrimp, Italian herbs, capers, pine nuts, roasted garlic, Vidalia onions, roasted red bell peppers, finished in a citrus butter sauce and served with angel hair pasta. \$23.95

Veal "Cranchio"

- Veal scaloppini with aromatic olive oil, Fresh spinach, Lump crab meat, roasted garlic, and fresh herbs in a light basil cream sauce with angel hair pasta. \$23.95

Veal "Pizziola"

Pan seared veal scaloppini topped with fresh mozzarella, roma tomato, basil, finished in a plum tomato sauce and served with penne pasta. \$23.95

Seafood

Shrimp Scampi

Pan seared jumbo shrimp, infused olive oil, roasted garlic, fresh herbs, finished in a light citrus butter sauce and served over linguine pasta. \$22.95

Shrimp "Capri"

Pan seared jumbo shrimp Francese with wild mushrooms, fresh basil, served over Lemon-Parmesan Risotto. \$23.95

Clam's "Ultimate Vongole"

Rhode Island little neck clams, sautéed with baby spinach, EVOO, Roasted pancetta ham, roasted garlic, finished in a parmesan cream sauce (white wine, plum tomato or fradiavolo sauce available) served over linguine. \$23.95

Scallop & Shrimp "Imperial"

Pan seared jumbo Scallops and Shrimp sautéed with aromatic olive oil, Italian herbs, roasted garlic, fresh spinach, Romano cheese, finished in a basil cream sauce and served with angel hair pasta. \$24.95

Scallop & Shrimp Special

Pan seared jumbo Scallops and Shrimp sautéed with infused olive oil, roasted garlic, finished in a chardonnay lemon cream sauce served with angel hair pasta . \$24.95

Contori - Available Sides

Note: Side Prices are with Entrée Only

Lemon/Parm Risotto \$6; Pasta Marinara \$6; Pasta Aioli \$6;
Pasta Alfredo \$6; Penne Bolognese \$8; Roasted Garlic spinach \$2.50;
Broccoli florets \$2.50; Blue Cheese \$2; Anchovies \$2; Split charge \$8

The Scampi Grill is following statewide precautionary measures and is only permitting food, beverages and bottles of wine for pick-up.

Amended Hours: Tuesday - Saturday 4p.m. until 8p.m.

The Scampi Grill - 815 20th Street - Vero Beach, FL 32960

Phone: 772.563.9766 - **Fax:** 772.563.9747 - scampigrill@yahoo.com