

# Scaturo's SEASONAL CREATIONS

SERVING 11AM TO CLOSE MONDAY-FRIDAY

## HOT ITALIAN SANGWEECH

*Not named after me - but I'd eat one every day.*

Sauteed Italian greens layered with Black Forest ham, spiced capicola, Genoa salami, and aged provolone. Finished with grilled onions and roasted peppers, topped with shaved Parmesan and Romano. Served on our sun-dried tomato basil hoagie, with a long hot pepper on the side ... \$16.99



## SARDINIA EGGPLANT PARM

*Scats' fresh interpretation of an Italian favorite.*

Open-faced on toasted 7-grain: eggplant cutlet, marinara, roasted broccoli rabe, and whipped herb ricotta, served with a long hot pepper ... \$16.99



## MISSISSIPPI POT ROAST SAMMY



*Straight from the Schultz family dinner table to Scaturo's!*

Slow-braised beef seasoned with our hour spice blend, finished in rich beef tallow onion gravy. Topped with Renard's aged white cheddar, banana peppers, shaved Parmesan, and pickled onions. Served on our fresh baked sourdough roll ... \$16.99

## PHILLY PORK SANDWICH

*A sandwich of brotherly love!*

Slow-roasted herbed pork in a red wine jus, broccoli rabe, provolone, grilled onions, roasted peppers, and shaved Parmesan. Served on our sun-dried tomato basil roll, with a long hot pepper on the side ... \$16.99

## ITALIAN ANTIPASTO SALAD

Mixed greens, Black Forest ham, spiced capicola, Genoa salami, aged provolone, shaved Parmesan and Romano, roasted peppers, black olives, onions and tomatoes, with lemon basil vinaigrette ... \$16.99

## SCATURO'S CHERRY PIE

AS FEATURED IN THE HALLMARK MOVIE  
"A CHERRY PIE CHRISTMAS"



Enjoy a slice with lunch, or take a full pie home!

## DRINKS

**SCATURO'S CHERRY MIMOSA** Glass - \$7.99

A refreshing blend of Cherry De-Lite 100% tart cherry juice, topped with Prosecco.



**SCATURO'S CHERRY SANGRIA** Glass - \$7.99

A blend of Door County Cherry Wine and California Red Wine. Finished with citrus and berry flavors and a refreshing hint of carbonation.



**DOMESTIC BEER** ... \$4

- MILLER LITE | BUD LIGHT

**LOCAL DOOR COUNTY BEER** ... \$5

- BRIDGE UP BREWERY

- DC BREWING COMPANY

- ONE BARREL BREWING

## WINE

**HOUSE RED** ... \$7 glass

**HOUSE WHITE** ... \$7 glass

**VON STIEHL WINERY CHERRY CIDER** ... \$12.99

*Wisconsin apples married with door County Montmorency cherries beget a subtle balance of sweet and tart. Intensely aromatic with a touch of cherry at the finish, this is Wisconsin in a 22 oz. bottle!*

\*Consuming raw or under cooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. \*Ordering eggs sunny side up, over easy or wet may increase your risk of foodborne illness, especially if you have certain medical conditions.



# LUNCH MENU

SERVING 11AM TO CLOSE MONDAY-FRIDAY

GF = Gluten Friendly (not Gluten Free) | V = Vegetarian Denotations

## SOUPS & CHILI

### CHEESY POTATO SOUP (V)

Hot & Hearty ... bowl \$5.99



### SOUP OF THE DAY ... bowl \$5.99

### TURKEY & WHITE BEAN CHILI (GF) Award Winning!

Topped with a dollop of sour cream ... bowl \$5.99

## FRESH GARDEN SALADS

### DOOR COUNTY SALAD (GF/V) Chef Favorite!

Mixed greens topped with feta cheese, red onion, walnuts, Cherry De-Lite dried cherries and raspberry vinaigrette dressing ... \$13.29 | Add Chicken ... \$3.20

### GREEK SALAD (GF/V)

Fresh greens topped with feta cheese, black olives, red onion, cucumbers, banana peppers, tomato and lemon basil vinaigrette ... \$13.29 | Add Chicken ... \$3.20



### CHICKEN BLT SALAD (GF)

Sliced chicken breast, bacon, cheddar cheese, hard-boiled egg, tomato, black olives, red onion, cucumbers, served on a bed of greens with ranch dressing ... \$16.99

## WRAPS SERVED WITH PASTA SALAD

### CLUB WRAP

Roast beef, turkey and ham with Swiss & cheddar cheeses, topped with crisp lettuce, tomato, bacon and mayo ... \$14.99

### TURKEY CLUB WRAP

Turkey, lettuce, tomato, bacon, cheddar and ranch dressing ... \$13.99

### GREEK WRAP (V)

Lettuce, tomato, black olives, red onion, cucumbers, banana peppers, feta cheese and lemon basil vinaigrette ... \$10.99 | add Chicken .... \$3.20



### HONEY MUSTARD CHICKEN SALAD WRAP

#### Chef Favorite!

Crisp greens, tomato, Renard's 2 year white cheddar cheese and Cherry DeLite dried cherries ... \$13.99



## QUICHE SERVED WITH FRESH FRUIT

**LORRAINE** ... Bacon, tomato, onion, Swiss cheese, served with fresh fruit ... \$12.99

**VEGETABLE** ... Broccoli, tomatoes, onions, green peppers, mushrooms, spinach, Renard's Morel & Leek cheese, served with fresh fruit ... \$12.99



## SPECIALTY SANDWICHES SERVED WITH PASTA SALAD

### BBQ PULLED PORK Chef Favorite!

House roasted pork, barbecue sauce, and coleslaw on a fresh baked kaiser roll, served with house-made pickles and chips ... \$12.99

### ITALIAN HOAGIE

A classic Italian hero with ham, Genoa salami, Provolone, lettuce, tomato, onion, banana peppers & vinaigrette on a crusty Italian loaf ... \$13.99

### TRADITIONAL EGGPLANT PARM

Crispy, breaded eggplant, melted mozzarella, and our marinara sauce on a toasted sun dried tomato roll ... \$16.99

### MEATBALL SANDWICH

Mom's "homemade" meatballs in Italian style gravy topped with melted mozzarella cheese on a crusty Italian loaf ... \$14.99



### BADGER BLT

Hand-cut honey wheat bread, mayo, crisp lettuce, tomato, Marchant's bacon and Wisconsin cheddar ... \$13.99

### SCAT'S CHEESE STEAK SANDWICH

Roast beef, onions, peppers, mushrooms, provolone cheese, mayo, on a crusty Italian loaf ... \$14.99



### GRILLED CHEESE AND TOMATO (V)

Provolone, cheddar, Swiss cheese, and sliced tomato, grilled on our hand-cut honey wheat ... \$11.99

### VEGGIE MEDLEY MELT (V)

Tomatoes, onions, cucumbers, banana peppers, mushrooms, provolone, cheddar, Swiss, mayo, house dressing, fresh toasted Italian loaf ... \$12.99

### \*THE ULTIMATE DOOR COUNTY BURGER

1/3# never frozen Marchant's Ground Chuck burger with bacon and Renard's 2 year aged White Cheddar on our fresh baked Kaiser roll, house pickles, with chips ... \$14.99

*\*Hamburgers ordered rare, medium rare, or pink in the middle might be undercooked. Consuming undercooked meats may increase your risk of foodborne illness.*