

Scossa Restaurant

8 N Washington St 21601-3126 · +14108222202 · Updated: Jan 14, 2026

[View online menu](#)



LE ZUPPE 3

Saffron Fish Soup	\$14.50
Clams, calamari & shrimp	
Vegetables Minestrone	\$10.50
Soup of the Day	\$10.50

ANTIPASTI 6

Caprese Tomatoes & Mozzarella & Olive Pesto	\$14.00
Salmon Tartar with Mostarda	\$16.50
Sautéed Scallops & Mushrooms al Balsamico	\$16.50
Fried Calamari alla Arrabbiata Sauce	\$12.50
Prosciutto di Parma with Mellon	\$14.50
Sautéed Calamari & Peas White Wine and Garlic	\$12.50

LE SALATE 7

Tricolor Salad with Tomatoes & Parmesan Cheese
Borlotti Beans, Red Onions Lettuce & Tomatoes
Red wine vinaigrette
Caesar Salad with White Anchovies
Asparagus & Red Beets with Goat Cheese
Balsamic vinaigrette
Arugula & Cucumber Salad with Pecorino Cheese
Baby Spinach & Pear with Gorgonzola
Endive & Avocado Cherry Tomatoes
Lemon vinaigrette

RISOTTI 3

Risotto with Butternut Squash & Scallops	
Risotto Asparagus and Shrimp	
Risotto Mushrooms & 3oz Tenderloin	

LE PASTE 6

Lasagnette alla Bolognese	
Homemade Spaghetti with Veal Meat Balls	
Rigatoni Veal Ragu	
Eggplant Parmigiana with Sautéed Broccolini	
Potatoes Gnocchi with Gorgonzola Cheese Sauce	
Spinach & Ricotta Ravioli Butter and Sage	

LA PICCATA 3

Fish of the Day with Lemon & Capers and Rice Pilaf	\$30.00
Veal Loin Scaloppini Lemon & Capers with Vegetables	\$30.00
Chicken Breast Lemon Capers with Mix Vegetables	\$26.00

LA PARMIGIANA 3

Veal Parmigiana with Capellini Garlic	\$30.00
Salmon Parmigiana with Spinach Sautéed	\$30.00
Chicken Breast Parmigiana with Capellini Tomatoes	\$26.00

SCOSSA CLASSICI 4

Calves Liver alla Veneziana with Vegetables	\$28.50
Grilled Chicken with Vegetables	\$26.00
Sautéed Shrimp Light Curry Sauce & Rice Pilaf	\$30.00
12oz Rib-Eye Steak Tuscany Style with Vegetables	\$48.00

SOUPS 3

Soup of the Day	AVAILABLE OPTIONS
	Cup: \$5.50
	Bowl: \$7.50

Vegetable Minestrone	AVAILABLE OPTIONS
	Cup: \$5.50
	Bowl: \$7.50
Fish Soup al Zafferano	AVAILABLE OPTIONS
	Cup: \$5.50
	Bowl: \$7.50

SALADS 6

Caesar Salad	AVAILABLE OPTIONS
Hearts of romaine, white anchovies, homemade caesar dressing	\$9.50
	Add Grilled Chicken: \$11.50
	Add Grilled Shrimp: \$13.50
Spinach & Grilled Salmon	\$16.50
Sautéed baby spinach, diced tomatoes with balsamic vinaigrette & grilled salmon	
Arugula & Prosciutto	\$16.50
Baby arugula with sliced prosciutto di Parma, tomatoes, parmesan cheese, & lemon vinaigrette	
Vegetariano Platter	\$14.50
Selection of grilled vegetables, red beets & goat cheese	
Scossa Chicken Salad	\$14.50
Roasted chicken, lettuce with crispy bacon tomatoes & aurora sauce	
Broccolini	\$18.50
Sautéed broccolini, extra virgin olive oil, garlic with sautéed shrimp & scallops	

PANINI 4

Polpetta	\$12.50
Meat balls, tomatoes sauce, basil pesto, provolone cheese	
Eggplant Parmigiana	\$12.50
Sliced eggplant, tomatoes, mozzarella cheese & black olive pesto on ciabatta	
Verona	\$10.50
Thinly sliced smoked turkey, brinata cheese, lettuce, tomato & mayo on ciabatta	
Valsugana	\$10.50
Thinly sliced roasted loin of pork, provolone cheese, tomato & mayo on ciabatta	

EGGS & MORE 5

Italian Frittata with Sausages & Zucchini	\$12.50
Eggs Benedict with Ham	\$12.50
Two Eggs Any Style with Sautéed Potatoes	\$9.50

Omelettes Primavera with Sautéed Potatoes	\$14.50
Side of Bacon, Ham or Italian Sausage	\$2.50

PASTA & RISOTTO 4

Maltagliati alla Bolognese	\$15.50
Risotto with Shrimp & Asparagus	\$15.50
Potato Gnocchi with Gorgonzola	\$15.50
Taglierini with Clams & Fresh Tomatoes	\$15.50

SCOSSA LUNCH CLASSICS 3

Fried Calamari	\$10.50
Scossa Antipasto	\$16.00
Tomatoes & Mozzarella with Prosciutto	\$12.50

KID'S MENU 5

Chicken Fingers with French Fries	\$7.50
Pasta with Butter, Red Sauce or Bolognese	\$7.50
Grilled Ham & Cheese Sandwich	\$5.50
Fried Calamari with Tomato Sauce	\$6.50
Pizza Margherita	\$8.50

SIDE DISHES 3

Salad	\$5.00
French Fries	\$3.00
Pasta	\$7.50

FIRST COURSE 2

Cup of Soup of the Day	
Tricolor Salad	

SECOND COURSE 2

Any Pasta or Risotto Off the Lunch Menu`	
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Coffee or Cappuccino

MAIN 8

Fruit Platter	\$9.50
Corn Beef Hash with Any Style Eggs	\$14.50
Italian Frittata with Sausages & Zucchini	\$10.50
Eggs Benedict with Sautéed Potatoes	\$11.50
Two Eggs Any Style with Sautéed Potatoes	\$9.50
Omelette Primavera with Sautéed Potatoes	\$14.50
Pancakes with Maple Syrup	\$9.50
Side of Bacon, Ham or Italian Sausage	\$2.50

FRUIT SORBETS 3

Peach	
Lemon	
Mandarin	

GELATO 6

Vanilla	
Chocolate	
Coffee	
Pistachio	
Blackberry	
Coconut	

CHEESE PLATTER 1

Cheese Platter	\$12.50
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PORT WINE 4

Fonseca 10 Yr	\$9.00
Warre's Otima 10 Yr	\$10.00

Taylor Fladgate 20 Yr	\$14.00
Graham's 30 Yr	\$22.00

DESSERT WINE 6

Vinsanto Volpaia	\$18.00
Vinsanto Vigna del Papa	\$14.00
Inniskillin Vidal Gold Ice Wine	\$22.00
Inniskillin Cabfranc Ice Wine	\$26.00
Rosa Regale Banfi	\$11.00
Moscato d'Asti	\$9.50

CHAMPAGNE & SPARKLING WINE 2

Prosecco Brut, Clara, Italy, Veneto	\$8.50
Brut Classic, Chandon, Calif.	\$10.50

WHITE WINE 6

"Anthilia", Donna Fugata, Italy, Sicily	\$9.00
Chardonnay, St. Francis, Calif., Sonoma	\$10.00
Chardonnay, Tormaresca, Italy, Puglia	\$9.50
Pinot Grigio, Tiefenbrunner, Italy, Alto Adige	\$8.50
Riesling, Willamette, Oregon, Willamette Val.	\$8.00
Tuscan Blend, Fonte de Ile Donne, Italy, Tuscan	\$9.00

RED WINE 8

Chianti Classico, Querceto, Italy, Tuscany	\$9.50
Merlot, St. Francis, Calif., Sonoma	\$10.00
Nero d'Avola, Passomagio, Italy, Sicily	\$11.00
Malbec, Alamos, Argent., Mendoza	\$8.00
Cabernet Sav., Alexander Valley, Sonoma	\$11.50
Pinot Noir, Stray Dog, Calif.	\$11.00
Montepulciano, Cerulli Spinozza, Italy, Abruzzo	\$10.50

Modus, Sangiovese/Cabernet, Merlot, Tusany	\$12.50
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PINOT GRIGIO 4

Sant' Angelo, Italy, Tuscany 2011	\$38.00
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Maso Poli, Italy, Trentino 2010	\$42.00
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Santa Margherita, Italy, Friuli 2011	\$48.00
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Jermann, Italy, Friuli 2011	\$60.00
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CHARDONNAY 7

Tormaresca, Italy, Puglia 2010	\$38.00
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Bouchaine, Calif., Napa 2009	\$38.00
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Sonoma Cutrer, Calif., Russian River 2011	\$40.00
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Trefethen, Calif., Napa 2010	\$56.00
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Antica, Calif., Napa 2009	\$58.00
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MerSoleil, Calif., Central Coast 2009	\$68.00
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Patz & Hall, Calif., Dutton Ranch 2010	\$78.00
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CLASSIC ITALIAN VARIETALS 5

Vermentino, Bruni "Plinio", Tuscany 2011	\$32.00
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Orvieto, Argillae, Tuscany 2010	\$28.00
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Friulano, Fantinelle, Friuli 2009	\$36.00
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Greco di Tufo, Terra Dora di Paolo, Campagnia 2011	\$50.00
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Gavi di Gavi, La Scolca "Black Label", Piedmonte 2009	\$92.00
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SAUVIGNON BLANC 1

Kim Crawford, New Zealand 2012	\$36.00
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SPECIAL BLEND 1

Jermann "Vintage Tunina" Italy, Friuli 2008	\$120.00
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MERLOT 1

St. Francis, Calif., Sonoma 2007	\$40.00
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PINOT NOIR 7

Row Eleven, Calif., Monterey 2009	\$44.00
Bouchaine, Calif., Carneros 2008	\$46.00
J. Hoffstatter, Italy, Alto Adige 2011	\$42.00
Charles Krug, Calif., Carneros 2010	\$48.00
Migration by Duckhorn, Calif., Anderson Valley 2009	\$65.00
Sonoma Cutrer, Calif., Russian River 2008	\$50.00
Stoller, Oregon, Dundee Hills 2008	\$80.00

CABERNET SAUVIGNON 7

St. Francis, Calif., Sonoma 2008	\$46.00
R & B Reserve, Calif., Napa 2006	\$75.00
Robert Mondavi, Calif., Napa 2009	\$48.00
Chimney Rock, Calif., Napa 2008	\$115.00
Silver Oak, Calif., Napa 2007	\$180.00
Far Niente, Calif., Napa 2008	\$202.00
Opus One, Calif., Napa 2008	\$315.00

ZINFANDEL 1

Cline "Ancient Vines", Calif., Sonoma 2010	\$38.00
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CHIANTI CLASSICO 6

Coltibuono, Italy, Tuscany 2010	\$28.00
Querceto Riserva, Italy, Tuscany 2006	\$44.00
Frescobaldi "Nipozzano", Italy, Tuscany 2008	\$42.00
Cedro, Italy, Tuscany 2008	\$32.00
Melini Selvanella, Italy, Tuscany 2006	\$50.00
Marchesi Antinori, Italy, Tuscany 2007	\$56.00

ROSSO DI MONTALCINO 1

Camigliano, Italy, Tuscany 2010	\$40.00
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BRUNELLO DI MONTALCINO 2

Mocali, Italy, Tuscany 2007	\$80.00
Cantine Leonardo, Italy, Tuscany 2007	\$85.00

BAROLO 1

Damilano, Italy, Piemonte 2007	\$90.00
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BARBARESCO 3

Produttori di Barbaresco, Italy, Piemonte 2007	\$62.00
Pio Cesare, Italy, Piemonte 2007	\$125.00
Gaja, Italy, Piemonte 2005	\$305.00

AMARONE & VALPOLICELLA RIPASSO 2

Bolla "Le Poiane" Ripasso, Italy, Veneto 2009	\$30.00
Sartori Amarone, Italy, Veneto 2009	\$75.00

CLASSIC ITALIAN PRODUCTIONS 4

Montepulciano, Cataldi Madonna, Abruzzo 2010	\$42.00
Nero d'Avola, Passomaggio, Sicily 2008	\$44.00
Montefalco, Cantina Fratelli Pardi, Umbria 2009	\$35.00
Toscana, Ciacci Piccolomini d'Aragona, Tuscany 2009	\$28.00

SPECIAL BLENDS 7

Modus, Italy, Tusany 2009	\$52.00
Sangiovese/Cabernet/Merlot	
Banfi "Belnero", Italy, Tuscany 2009	\$75.00
Sangiovese/Cabernet/Merlot	
Terrabianca "Campaccio", Italy, Tuscany 2007	\$74.00
Sangiovese/Cabernet	
Banfi "Cum Laude", Italy, Tuscany 2009	\$72.00
Sangiovese/Cabernet/Merlot/Syrah	
Ornellaia "Le Serre Nuove", Italy, Tuscany 2009	\$105.00
Cabernet/Merlot/Cab Franc/Petit Verdot	

Antinori "Tignanello", Italy, Tuscany 2009	\$155.00
Sangiovese/Cabernet	
Ceppatella, Italy, Tuscany 2008	\$70.00
100% Sangiovese	

DOMESTIC BEER 9

Budweiser
Bud Light
Michelob Ultra
Miller Lite
Coors Light
Blue Moon
Samuel Adams Boston Lager
Fordham Copperhead Ale
Yuengling

IMPORTED BEER 10

Peroni
Moretti
Moretti La Rossa
Bass Ale
Stella Artois
Hoegaarden
Amstel Light
Heineken
Corona
Guinness

NON ALCOHOLIC 1

Becks N/A	\$3.50
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WINE 1

Wine

\$22.00

Don't forget a bottle of wine