

Antipasti / Appetizers

Bruschetta \$ 8.00

Diced tomatoes, fresh garlic, onions, basil, served on grilled bread slices.

Polenta La Notte \$ 12.00

Creamy corn meal finished with diced sausage and peas in white wine garlic and oil sauce.

Salsiccia e Peperoni \$ 15.00

Sausage and peppers sautéed in white wine garlic and virgin olive oil.

Antipasto Italiano \$ 12.00

A Combination of cured Italian cold cuts, cheeses, olives, artichoke hearts, roasted peppers.

Formaggio di Capra in Marinara \$ 12.00

Goat cheese baked in marinara sauce served with toasted bread seasoned with garlic and paprika.

Vongole Casino \$ 16.00

Baked clams (A Mio Modo) (Six per order)

Cozze Nere \$ 15.00

East Coast black mussels simmered in marinara or sautéed in white wine, garlic, scallions and virgin olive oil.

Calamari \$ 15.00

Fried or Grilled

Oysters Half shell \$18.00 (6) Rockefeller \$24.00 (6)

Risotto con Funghi \$ 23.00

Imported Italian Arborio rice with mushrooms.

Risotto del Mare \$ 36.00

Imported Italian Arborio rice with shrimp, black mussels, baby Manila clams and calamari (In red (marinara) or white (garlic, oil, white wine) sauce.)

Risotto 4 Formaggi \$ 24.00

Imported Italian Arborio rice with 4 cheeses.

Primi / Pastas

Spaghetti all' Amatriciana \$ 15.00

White wine, onions, cherry tomatoes and pancetta.

Penne Ortolani \$ 16.00

Garlic and oil with roasted peppers, escarole and mushrooms.

Fettuccine Bolognese \$ 18.00

Homemade pasta tossed in a ground meat sauce.

Gnocchi Arrabbiata \$ 16.00

Potatoes dumplings in spicy marinara sauce with pancetta.

Baked Homemade Cavatelli \$ 17.00

Tossed with fresh ricotta cheese and marinara topped with mozzarella and baked.

Farfalle con Broccoli \$ 16.00

Bowtie shaped pasta in garlic and oil with broccoli.

Fettuccine Alfredo \$ 16.00

Homemade pasta tossed in a classic cream and cheese sauce.

Linguine and Shrimp Fra Diavolo \$ 24.00

Shrimp, minced green, red peppers, olives, capers, anchovies in spicy white wine tomatoes sauce.

Orecchiette della Casa \$ 28.00

Small cap-shaped homemade pasta in garlic and oil with shrimp, sun-dried tomatoes and rapini.

Ravioli Marinara \$ 16.00

Cheese filled ravioli in marinara sauce.

Pappardelle Vodka \$ 16.00

Homemade wide fettuccine egg pasta in a creamy marinara sauce with vodka.

Linguine with Clams \$ 24.00

Baby Manila clams in red (marinara) or white (garlic, oil, white wine) sauce.

8 Finger Cavatelli Barese \$ 20.00

Homemade 8 fingers cavatelli in garlic and oil sauce with our homemade sausage and rapini.

Rigatoni Filo di Fumo \$ 16.00

A light creamy tomato sauce with onions smoked pancetta finished with fresh mozzarella.

Zuppa di Pesce \$ 34.00

Traditional southern Italian dish consisting of black mussels, clams, calamari and shrimp slowly braised in marinara sauce served with linguine.

*Other dishes are available, please ask your server
All our dishes are made to order please be patient and enjoy!*

Contorni / Sides

Chicken \$ 4.00 Sausage \$ 5.00 Meatballs (2) \$ 6.00 Shrimp \$ 10.00 Scallops \$ 20.00
Rapini \$ 8.00 Asparagus \$ 8.00 Escarole \$ 7.00 Spinach \$ 6.00 Broccoli \$ 6.00
Mix Vegetables \$ 8.00 Vesuvio Potatoes \$ 5.00

Zuppe / Soups

Minestrone \$ 3.00 cup - \$5.00 bowl

Nonna Nicoletta's old recipe of hand diced mix vegetable with white and red beans.

Zuppa del Giorno / Soup of the Day (Priced Daily)

Insalate / Salads

House Salad \$3.00

Hearts of romaine, tomatoes, red onions and carrots.

(Served with your choice of dressing)

Insalata Paesana \$ 8.00

Grape tomatoes, red onions, garlic and cucumbers drizzled with virgin olive oil and oregano.

Large Caesar Salad \$ 8.00

Hearts of romaine tossed in our home-made dressing with croutons and romano cheese.

Insalata Caprese \$ 15.00

Tomatoes slices, fresh mozzarella, basil, roasted peppers olives, drizzled with balsamic glaze and virgin olive oil.

Insalata Di Arugula \$ 10.00

Baby arugula and grape tomatoes drizzled with lemon juice and virgin olive oil finished with cracked black pepper and shaved Parmigiano cheese.

Risotti

Secondi / Entrees

Pollo alla Parmigiana \$ 20.00

Chicken breasts pounded thin, breaded, pan fried and baked in marinara sauce layered with mozzarella cheese served with a side of pasta.

Pollo Oreganato \$ 19.00

Chicken breasts sautéed in lemon butter sauce, with oregano and paprika served with potatoes.

Pollo alla Fiorentina \$ 20.00

Chicken breast sautéed in lemon butter sauce layered with spinach and mozzarella cheese.

Vitello al Marsala \$ 24.00

Veal cutlets sautéed in Marsala wine with mushrooms served with a side of pasta.

Vitello Piccata \$ 26.00

Veal cutlets sautéed in a lemon butter sauce with artichokes hearts, mushrooms and capers served over angel hair pasta.

Vitello Saltimbocca \$ 26.00

Veal cutlets sautéed in a light white wine sauce with a touch of marinara layered with sage, prosciutto, mozzarella cheese served over angel hair pasta.

Tilapia alla Gio \$ 20.00

Tilapia filet in a light tomato cream sauce with artichokes hearts, roasted red pepper, asparagus served over imported Italian Arborio rice risotto.

Branzino Cileano Piccato \$ 32.00

Chilean Sea bass filet, sautéed in a light lemon butter sauce with capers and sun-dried tomatoes served with grilled asparagus and our soon to be famous roasted garlic and onions mashed potatoes.

Salmone Pesavento \$30.00

Wild caught Atlantic salmon fillet in classic white wine, olive oil & garlic sauce with jalapenos.

Salsiccia Barese \$ 20.00

Homemade pork and lamb sausage in a white wine, onion, garlic and marinara sauce with red and green peppers, mushrooms and potatoes.

Pork Chop Vesuvio \$ 22.00

Bone in pork chop baked in classic Vesuvio sauce with peas and potatoes.

Falda di Manzo Molise \$ 28.00

Skirt steak, marinated in garlic, lemon, olive oil and oregano. Grilled to taste and served with an arugula salad and parmesan crusted potatoes.

Bone in Rib Eye \$ 49.00

Bone in prime cut Rib Eye steak seasoned with salt, pepper and a touch of garlic. Grilled to perfection and served with roasted potatoes and steamed broccoli.

Filet Mignon 8oz \$ 49.00

Veal Chop \$ 65.00

Lobster Tail (Market Price)

•••We reserve the right to seat or serve our patrons•••
•••Additional \$ 10.00 charge for plate sharing •••
•••Menu items and price subject to change without notice•••