

## *Antipasti*

### *Antipasto Tray \$15*

An assortment of imported Italian meats and cheeses, served with sweet peppers, artichokes, and an olive mixture.

### *Bruschetta Trio (6 Pieces) \$14*

2 classic tomato bruschetta, 2 with pesto, goat cheese, sun-dried tomato, topped with shrimp, and 2 with tenderloin, gorgonzola, cherry tomatoes, and sautéed onion.

### *Shrimp De Jonge \$16*

Shrimp sautéed in white wine and garlic butter sauce, topped with crispy bread crumbs.

### *Calamari \$17*

Lightly breaded and fried calamari rings served with fresh marinara or grilled and served with mesclun greens and drizzled with lemon oil and balsamic reduction.

### *Mussels \$16*

Prince Edward mussels sautéed in your choice of white wine and garlic or a lightly spiced tomato sauce.

### *Carpaccio \$15*

Thinly sliced beef tenderloin over mixed greens tossed in lemon oil, served with capers and shaved Parmesan cheese.

### *Grilled Seafood Platter \$18*

Shrimp, calamari, and baby octopus drizzled with lemon oil and balsamic reduction, served with a mesclun greens salad.

### *Sausage & Peppers \$13*

Charred Italian sausage with sweet seasonal peppers and sautéed in olive oil and garlic.

### *Burrata Cheese \$13*

Burrata cheese topped with basil pesto, fresh tomato, and red onion mixture, drizzled with balsamic glaze and served with garlic toast points.

### *Clams ½ dozen \$9 / full dozen \$18*

Fresh baked clams topped with seasoned bread crumbs.

### *Vesuvio Wings \$15*

Chicken wings sautéed in garlic white wine sauce

## *Insalate e zuppe*

### *Asparagus Salad \$13*

Grilled asparagus topped with lump crab meat, drizzled with lemon oil and served over a bed of mixed greens..

### *Caesar Salad \$7*

Fresh romaine lettuce tossed in house-made Caesar dressing with croutons and grated Parmesan.

Add chicken +\$5 / Add shrimp +\$9

### *Spinach Salad \$8*

Baby spinach, walnuts, dried cranberries, mushrooms, and goat cheese tossed in a balsamic vinaigrette.

Add chicken +\$5 / Add shrimp +\$9

### *Caprese Salad \$12*

Sliced tomatoes topped with fresh mozzarella, seasoned with basil and oregano, drizzled with olive oil and balsamic glaze.

### *House Salad \$7*

Mixed greens served with house-made balsamic dressing and crumbled blue cheese.

### *Soup of the Day or Minestrone \$8*

## Pasta

### *Spaghetti ai Frutti di Mare* \$34

Spaghetti with shrimp, mussels, clams, and calamari, sautéed in a choice of lightly spiced marinara or white wine garlic sauce.

### *Lobster Angelica* \$38

Cold water lobster sautéed with angel hair pasta, spinach, ricotta, and cherry tomatoes in a white wine garlic sauce.

### *Cavatelli Agio* \$31

Homemade cavatelli with shrimp, asparagus, and sun-dried tomatoes in a lemon pepper cream sauce.

### *Linguine Vongole* \$28

Vongole clams sautéed in a choice of lightly spiced white wine garlic sauce or fresh marinara.

### *Penne alla Vodka Burrata* \$24

Penne with spinach and mushrooms sautéed in vodka sauce, topped with burrata cheese. (Add chicken +\$6 / Add shrimp +\$10)

### *Cappellini Primavera* \$22

Angel hair pasta with broccoli, asparagus, and cherry tomatoes in a white wine garlic sauce. (Add chicken +\$6 / Add shrimp +\$10)

### *Fettuccine Alfredo* \$21

Homemade fettuccine tossed in a Parmesan cream sauce. (Add chicken +\$6 / Add shrimp +\$10)

### *Lobster Ravioli* \$35

Homemade lobster-filled ravioli topped with lobster cream sauce.

### *Linguine Shrimp Diavolo (spicy)* \$31

Linguine with Parmesan-crusting shrimp with chopped tomatoes sautéed in spiced olive oil, garlic, and basil sauce.

### *Fettuccine alla Bolognese* \$20

Homemade fettuccine pasta served with a traditional beef and pork meat sauce.

### *Lasagna* \$22

Classic lasagna layered with meat, ricotta, mozzarella, and Parmesan, baked with tomato sauce.

### *Eggplant Parmigiana* \$22

Layers of eggplant with mozzarella and ricotta, served with spaghetti and topped with fresh marinara.

### *Spinach Ravioli* \$22

Spinach-filled ravioli in Alfredo sauce, topped with crispy prosciutto.

### *Cheese Ravioli* \$21

Cheese-filled ravioli served with creamy marinara sauce.

### *Gnocchi alla Vodka* \$26

Potato dumplings sautéed with pancetta, sausage, and shiitake mushrooms in a tomato cream sauce.

## Carne

### *8oz Choice Filet \$47\**

A hand-cut filet mignon, grilled and topped with our signature red wine reduction sauce. Served with roasted garlic mashed potatoes and the vegetable of the day.

### *Braised Short Rib \$38*

Slow-braised short rib topped with our signature red wine reduction sauce. Served over roasted garlic mashed potatoes.

### *Grilled Skirt Steak Vesuvio \$39\**

Marinated skirt steak sautéed in garlic white wine sauce. Served with crispy Vesuvio potato wedges..

### *Double Bone-In Pork Chop \$28\**

A 12oz French center cut pork chop, grilled and topped with gorgonzola red wine reduction sauce. Served with roasted garlic mashed potatoes and the vegetable of the day.

### *Half Duck \$33*

Roasted half duck served over mushroom risotto with cranberry red wine reduction sauce.

### *Veal Saltimbocca \$33*

Veal layered with prosciutto and sage, topped with mozzarella. Served with roasted garlic mashed potatoes and the vegetable of the day.

### *Veal Marsala \$32*

Sautéed veal in Marsala wine sauce with mushrooms. Served with penne marinara.

### *Veal Parmigiana \$32*

Lightly breaded veal topped with tomato sauce, mozzarella, and Parmesan cheese. Served with spaghetti marinara.

### *Veal Piccata \$32*

Sautéed veal in lemon butter caper sauce. Served with roasted garlic mashed potatoes and the vegetable of the day.

### *Chicken Vesuvio \$26*

Bone-in chicken sautéed in garlic white wine sauce. Served with roasted Vesuvio potatoes.

### *Chicken Marsala \$25*

Chicken breast sautéed with mushrooms in Marsala wine sauce. Served with penne marinara.

### *Chicken Piccata \$25*

Chicken breast sautéed in lemon butter caper sauce. Served with roasted garlic mashed potatoes and the vegetable of the day.

### *Chicken Parmigiana \$25*

Lightly breaded chicken breast topped with tomato sauce, mozzarella, and Parmesan cheese. Served with spaghetti marinara.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## *Pesce*

### *Flounder \$31*

Pan-seared flounder topped with lump crab served over orzo pasta and citrus butter sauce.

### *Mahi Mahi alla Puttanesca \$31*

Mahi Mahi fillet sautéed with onions, capers, and kalamata olives in a lightly spiced tomato sauce, served over sautéed spinach.

### *Salmone \$31*

North Atlantic salmon served over risotto with a champagne cream sauce.

### *Scallops \$39*

Pan-seared sea scallops served on herbed couscous with a lemon butter caper sauce.

## *Contorni*

### *Broccolini \$8*

Sautéed with olive oil, white wine, and garlic.

### *Spinach \$7*

Sautéed with olive oil, white wine, and garlic.

### *Grilled Asparagus \$8*

Tossed in olive oil and garlic, topped with shaved Parmigiano.

### *Meatball alla Marinara \$7*

House-made meatballs served with tomato sauce.

### *Risotto \$8*

Imported Italian rice cooked with fresh herbs and white wine.

### *Steamed Broccoli \$7*

Gluten Free preparation available on most dishes  
Plate Sharing +\$5

Posted prices are our cash discounted prices, other forms of payment will incur a 4% non-cash adjustment  
20% gratuity may be added to parties of 6 or more