

Antipasti

CALAMARI FRITTI

Tender Squid, lightly floured and fried

VONGOLE AL FORNO

½ doz. Baked clams with seasoned bread crumbs

BRUSCHETTA

Toasted italian bread topped with diced tomatoes, garlic, basil & olive oil

ZUPPA DI COZZE

Mussels in red sauce or steamed in garlic, tomatoes and spices

ITALIAN SALSICCIA FLATBREAD

Four cheese blend, housemade tomato sauce, italian sausage

POLENTA BOLOGNESE AL FORNO

Baked with meat sauce and cheese

POLPETTA DI RISOTTO E GRANCHIO

Crab risotto cakes w/roasted tomato mayonnaise & Mixed greens

SCAMPI FRANCESE

Shrimp sauteed in egg batter with white wine, lemon and butter

SALSICCIA PEPPERONI

Sauteed sausage and peppers, white wine, garlic and spices

MARGHERITA FLATBREAD

Fresh Mozzarella, red grape tomatoes, fresh basil, extra virgin olive oil

Insalate e Zuppa

POMODORI E CIPOLL CON GORGONZOLA

Sliced tomato, red onion, gorgonzola cheese (anchovies upon request)

INSALATA DI CESARE

Classic caesar salad

ZUPPA

POMODORI E MOZZARELLA

Sliced beefsteak tomatoes with fresh mozzarella, basil & olive oil

INSALATA DI BROCCOLI

Fresh broccoli, red onions, red pepper, gorgonzola cheese

HOUSE SALAD

House Specialties

Served with house salad and choice of mostaccioli or spaghetti

MELANZANE AL FORNO

Eggplant baked in rich tomato sauce with cheese topping

FILETTO DI MANZO PORTABELLO

Sauteed beef tenderloin medallions, portebello mushrooms, artichoke hearts, sweet peppers in a red wine sauce.

SALSICCIA E PEPPERONI

Sauteed sausage and peppers, white wine, garlic and spices

COSTOLETTE DI MIAILE NAPOLETANO

Pork chops sauteed with sweet peppers, onions, tomatoes
And white wine

Pasta e Risotto

Served with house salad

SPAGHETTI, MOSTACCIOLI OR LINGUINE

With marinara sauce
With meat sauce

CAVATELLI AL FORNO

Baked with ricotta cheese in meat or marinara sauce

LINGUINE CON VONGOLE

Pasta with littleneck clams, red or white sauce

SPAGHETTI CON AGLIO E OLIO

With olive oil and garlic
add anchovies

CAVATELLI ALLA BETOLLA

Cavatelli in a plum tomato cream and vodka sauce

RIGATONI PRIMAVERA

Rigatoni pasta with artichoke hearts, spinach, onions & plum tomatoes

RAVIOLI DI SALSICCIA E BROCCOLI

Sausage & broccolini filled ravioli in marscapone cheese sauce w/tomato & basil

CAPELLINI DEL ANGELINA

Very fine pasta with plum tomato and basil sauce

FETTUCINE ALFREDO

Classic cheese and cream sauce
With Grilled Chicken Breast

RAVIOLI

Cheese w/marinara sauce
Meat w/marinara sauce
With meat sauce

LINGUINI DEL MARE

Shrimp, clams, calamari, mussels, in white wine with plum tomato

LINGUINI CON SCAMPI E BROCCOLI

Shrimp and broccoli sauteed w/olive oil & garlic, tossed with linguine

FETTUCINI CON POLLO GIARDINO

Pasta w/grilled chicken, fresh vegetables, olive oil, garlic and fresh herbs

RISOTTO BOLOGNESE

Aborio rice with meat sauce, mushrooms and cheese

Vitello

SCALLOPINE AL MARSALA

Veal sauteed with mushrooms in Marsala sauce

SCALLOPINE ALLA PARMIGIANA

Veal breaded and baked with a rich tomato sauce and cheese

SCALLOPINE CARCIOFO

Veal sauteed w/artichoke hearts, lemon, capers, pine nuts & white wine

SCALLOPINE ALLA PICCANTE

Veal sauteed with lemon, capers, tomato and white wine

SCALLOPINE ALLA LIMONE

Veal sauteed in white wine, lemon and butter

SCALLOPINE ALLA MILANESE CON FUNGHI

Veal breaded and baked w/cheese, roasted mushrooms, white wine & sage

Pollo

POLLO AL VESUVIO

Half chicken, olive oil, garlic, wine & spices served w/vesuvio potatoes

PETTO DI POLLO ALLA PARMIGIANA

Breast of chicken lightly breaded, baked w/tomato sauce & cheese

POLLO CON VERDURE

Grilled chicken breast over broccoli, red pepper, mushrooms & onions w/aged balsamic

PETTO DI POLLO MARSALA

Breast of chicken sauteed with marsala wine and mushrooms

PETTO DI POLLO ALLA FRANCESE

Breast of chicken in egg batter w/lemon, wine and butter

PETTO DI POLLO PORTABELLO

Breast of chicken sauteed w/portabello mushrooms, plum tomato, rosemary, red wine w/portabello mushroom ravioli

Carne

Served with house salad and choice of mostaccioli or spaghetti

BISTECCA DI MANZO ALLA GRIGLIA

16 oz. New York strip steak, char-broiled

COSTOLETTE DI MAIALE

Char-broiled pork chops
Prepared Vesuvio style

FILETTO DI MANZO ALLA GRIGLIA

10 oz. Filet Mignon, char-broiled, au-jus

BISTECCA DI MANZO ALLA VESUVIO

16 oz. New York strip steak sauteed in olive oil, garlic, wine & spices

Pesce

Served with house salad

SCAMPI ALLA DIAVALO

Shrimp sauteed in a spicely red sauce over capellini

PESCE FRESCO DEL GIORNO

Fresh fish of the day, choice of mostaccioli or spaghetti

SCAMPI "VILLA SASSI"

Large shrimp sauteed with garlic, wine & butter with capellini

FILETTI DI PESCE ORANCIA

Sauteed New Zealand Orange Roughy with lemon, capers, white wine,
Butter with choice of mostaccioli or spaghetti

Side Orders

VESUVIO POTATOES

SAUTEED SPINACH

SAUTEED BROCCOLI

SPAGHETTI with marinara

SPAGHETTI with meat sauce

MOSTACCIOLI w/marinara

MOSTACCIOLI w/ meat sauce

MEATBALLS (2)

SAUSAGE

Dolce

TIRAMISU

FRESH CANNOLI

ASSORTED DESSERT OF THE DAY

LEMON ICE

SPUMONI

COFFEE, TEA

MILK

ESPRESSO

CAPPUCCINO

SOFT DRINKS

**We accept Visa, Mastercard, American Express and Discover Credit Cards
Sorry, no personal checks accepted**

**All meals are prepared to order.
Please allow sufficient time for preparation**