

ANTIPASTI

FRIED CALAMARI	14
CALAMARI MARINATED IN LEMON JUICE, DUSTED W/FLOUR, FRIED TO A GOLDEN PERFECTION	
GRILLED CALAMARI	12
FRESH GRILLED CALAMARI STEAK SERVED WITH HOMEMADE BALSAMIC VINAIGRETTE	
SAUSAGE AND PEPPERS	12
ITALIAN SAUSAGE WITH ROASTED RED PEPPERS.	
BRUSCHETTA.....	10
HOMEMADE BRUSCHETTA SERVED WITH TOASTED BREAD	
MOZZARELLA CARROZZA.....	12
THICK SLICE OF MOZZARELLA, BREADED AND FRIED AND SERVED WITH MARINARA SAUCE	
MOZZARELLA CAPRESE	12
IMPORTED BUFFALO MOZZARELLA CHEESE WITH TOMATO AND PESTO SAUCE	
MOZZARELLA W/ROASTED RED PEPPERS	12
FRESH MOZZARELLA WITH FIRE ROASTED RED PEPPERS MARINATED IN OIL, GARLIC, LEMON AND BALSAMIC, SERVED CHILLED	
FRESH BLACK MUSSELS	14
NEW ZEALAND KIWI MUSSELS SAUTÉED IN WHITE WINE OR LITE TOMATO SAUCE	
ESCARGOT	16
ESCARGOT SAUTÉED WITH MUSHROOMS IN OIL, GARLIC AND WHITE WINE	
SPINACH SAUTÉ	10
FRESH SPINACH SAUTÉED IN OIL, GARLIC AND WHITE WINE	
TOASTED ITALIAN CHEESE RAVIOLI.....	10
BREADED CHEESE RAVIOLI FRIED TO A GOLDEN PERFECTION AND SERVED WITH MARINARA	

ZUPPA

SOUP OF THE DAY	
CUP	5.00
BOWL.....	8.00

INSALATE

CAESAR SALAD.....	12
CLASSIC CAESAR SALAD	
GORGONZOLA SALAD.....	14
MIXED GREENS WITH GORGONZOLA CHEESE AND TOMATOES AND CUCUMBERS	

CHILDREN'S MENU (12 AND UNDER ONLY)

SPAGHETTI	5
SPAGHETTI WITH MEATBALLS	8
RAVIOLI WITH CHEESE.....	8
TORTELLINI.....	8
FETTUCCHINI ALFREDO	8
CHICKEN TENDERS WITH FRIES.....	8
INDIVIDUAL KIDS CHEESE PIZZA	8
ADD SAUSAGE OR PEPPERONI	1

DAL MARE

SNAPPER LIVORNESE	23
SNAPPER IN TOMATO SAUCE WITH ONIONS AND CAPERS	
SNAPPER CASINO.....	23
SNAPPER BAKED WITH GARLIC, BREAD CRUMBS AND PANCETTA	
SNAPPER FRANCESE	23
SNAPPER DIPPED IN EGG WASH AND SAUTÉED IN LEMON BUTTER SAUCE WITH CAPERS	
SNAPPER MARE CHIARO	23
SNAPPER WITH FRESH DICED TOMATOES, CAPERS, GARLIC AND PARSLEY IN WHITE WINE	
SNAPPER PORTOFINO	23
SNAPPER IN A LITE CREAMY MUSHROOM SAUCE	
SHRIMP SCAMPI	21
SHRIMP IN OIL, GARLIC AND WHITE WINE SAUCE, OVER SPAGHETTI	
SHRIMP FRA DIAVOLO.....	21
SHRIMP IN LITE TOMATO SAUCE WITH RED HOT PEPPER FLAKES, OVER SPAGHETTI	
SHRIMP ALFREDO WITH BROCCOLI.....	21
SHRIMP WITH CLASSIC ALFREDO SAUCE AND BROCCOLI OVER FETTUCCHINI	
SPAGHETTI WITH CLAMS.....	20
SPAGHETTI WITH CLAMS IN LITE TOMATO SAUCE OR OIL AND GARLIC SAUCE	
SPAGHETTI CALAMARI	20
SPAGHETTI WITH CALAMARI IN A LITE TOMATO SAUCE OR OIL AND GARLIC SAUCE	

SIDES WITH ENTRÉE ONLY!

SIDE OF MEAT SAUCE	6
SIDE OF ALFREDO SAUCE	6
SIDE OF VODKA SAUCE.....	5
SIDE OF ITALIAN VEGETABLES	5
ITALIAN VEGETABLES WITH BUTTER, OIL AND GARLIC	
SIDE OF VESUVIO POTATOES	5
SIDE OF FRENCH FRIES	2
SIDE OF GORGONZOLA CHEESE	3
SIDE OF ANCHOVIES.....	2
SIDE OF RED SAUCE.....	2
2 MEATBALLS.....	6
SIDE OF SAUSAGE	6
SIDE OF PASTA	4
SIDE OF SAUTÉ SPINACH.....	5

SUB OR ADD ITEMS TO ENTRÉE OR SALADS

ADD SPINACH	3
ADD CHICKEN	4
ADD SHRIMP	10
ADD BROCCOLI	2
ADD MUSHROOMS	2
ADD ROASTED RED PEPPERS	2
ADD BAKED MOZZARELLA	2
SUB ITALIAN VEGETABLES	3
SUB VODKA SAUCE	3
SUB MEAT SAUCE.....	4
SUB ALFREDO SAUCE	4

Ask your server for our Gluten Free Menu!

Gluten free penne and spaghetti available. Our Gluten free menu is prepared gluten free to the best of our knowledge based on Suppliers information and recipe procedures. Normal kitchen operations involves shared cooking and preparation areas that may contain traces of gluten.

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED

ADVISORY: CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Sales Tax Applied to all Food and Beverage. Not Responsible for personal property.

We reserve the right to refuse service to anyone. Please, No Smoking.

Soup or house salad with all dinner entrees. Side of pasta is served with all dinner entrees except pasta entrees and Vesuvio Dishes. (add 1 for Cream Soup).

PASTA

SPAGHETTI MARINARA.....	12
SPAGHETTI WITH MARINARA SAUCE	
SPAGHETTI WITH MEATBALLS.....	15
SPAGHETTI WITH MEATBALLS AND MARINARA SAUCE	
SPAGHETTI WITH MEAT SAUCE.....	16
SPAGHETTI WITH MEAT SAUCE INCLUDES MUSHROOMS, ONIONS AND A TOUCH OF CREAM	
BAKED PENNE.....	16
BAKED PENNE WITH MARINARA AND RICOTTA CHEESE, TOPPED WITH MOZZARELLA	
LASAGNA.....	15
BAKED LASAGNA WITH MEAT AND CHEESE	
GNOCCHI GORGONZOLA.....	16
POTATO DUMPLINGS IN A LITE TOMATO AND GORGONZOLA CHEESE SAUCE	
TORTELLINI AURORA.....	16
CHEESE TORTELLINI IN A LITE TOMATO SAUCE WITH A TOUCH OF CREAM	
TORTELLINI ASHLEY.....	18
CHEESE TORTELLINI WITH CHICKEN, SPINACH, PARMESAN IN ALFREDO AND PESTO SAUCE	
PENNE COGNAC.....	16
PENNE WITH PROSCIUTTO AND TOMATO SAUCE FLAMED IN COGNAC	
SPAGHETTI PUTTANESCA.....	15
SPAGHETTI OIL, GARLIC, ANCHOVIES, BLACK OLIVES, CAPERS, FRESH TOMATO & MARINARA	
SPAGHETTI CARBONARA.....	15
SPAGHETTI WITH PANCETTA, PEAS, ONIONS, PARMESAN CHEESE AND CREAM	
FETTUCCHINI ALFREDO.....	14
FETTUCCHINI WITH BUTTER, PARMESAN CHEESE AND CREAM ADD CHICKEN....	3.95
PENNE WITH BROCCOLI.....	14
PENNE WITH BROCCOLI IN OIL AND GARLIC SAUCE OR LITE TOMATO SAUCE	
PENNE WITH PORTOBELLO AND SAUSAGE.....	15
PENNE WITH PORTOBELLO MUSHROOM AND SAUSAGE IN PARMESAN, OIL AND GARLIC SAUCE	
PENNE WITH SAUSAGE AND ROASTED RED PEPPERS.....	15
PENNE WITH SAUSAGE AND ROASTED RED PEPPERS IN OIL AND GARLIC SAUCE	
STUFFED SHELLS.....	14
SHELL PASTA STUFFED WITH CHEESE AND BAKED WITH TOMATO SAUCE AND MOZZARELLA	
RAVIOLI.....	14
CHEESE RAVIOLI WITH TOMATO SAUCE	
HOMEMADE MANICOTTI BY CHEF SCOT.....	16
HOMEMADE & FILLED W/THREE CHEESES THEN BAKED WITH TOMATO SAUCE & MOZZARELLA	

SPECIALITA DELLA CASA

EGGPLANT PARMIGIANA.....	16
EGGPLANT BREADED THEN BAKED WITH TOMATO SAUCE AND MOZZARELLA	
EGGPLANT ROLLATINI.....	17
EGGPLANT BREADED STUFFED W/RICOTTA CHEESE & BAKED WITH TOMATO SAUCE & MOZZARELLA	

DAL POLLAIO

CHICKEN PARMIGIANA.....	17
CHICKEN BREADED THEN BAKED WITH TOMATO SAUCE AND MOZZARELLA	
CHICKEN PICCATA.....	17
CHICKEN IN LEMON, BUTTER SAUCE WITH CAPERS	
CHICKEN MARSALA.....	17
CHICKEN IN MARSALA WINE SAUCE WITH MUSHROOMS	
CHICKEN ARRABBIATA.....	17
CHICKEN IN A TOMATO SAUCE WITH RED HOT PEPPER FLAKES	
CHICKEN FLORENTINA.....	18
CHICKEN IN A TOMATO SAUCE TOPPED WITH SPINACH, PROSCIUTTO AND MOZZARELLA	
CHICKEN ONESTA.....	18
CHICKEN IN OIL, GARLIC & WHITE WINE, SPINACH, ROASTED RED PEPPERS & PROVOLONE	
CHICKEN FRANCESE.....	18
CHICKEN DIPPED IN EGG WASH THEN SAUTÉED IN LEMON BUTTER SAUCE WITH CAPERS	
CHICKEN CALABRESE.....	18
CHICKEN WITH ROASTED RED PEPPERS IN OIL, GARLIC AND WHITE WINE SAUCE	
CHICKEN POMPEII.....	18
CHICKEN IN OIL, GARLIC AND WHITE WINE SAUCE COVERED IN SPINACH AND MOZZARELLA	
CHICKEN VESUVIO.....	18
CHICKEN BREAST SAUTÉED IN GARLIC, OLIVE OIL AND WHITE WINE W/VESUVIO POTATOES	

VITELLO

VEAL PARMIGIANA.....	23
VEAL BREADED THEN BAKED WITH TOMATO SAUCE AND MOZZARELLA	
VEAL PICCATA.....	23
VEAL IN LEMON, BUTTER SAUCE WITH CAPERS	
VEAL MARSALA.....	23
VEAL IN MARSALA WINE SAUCE WITH MUSHROOMS	
VEAL ARRABBIATA.....	23
VEAL IN A TOMATO SAUCE WITH RED HOT PEPPER FLAKES	
VEAL FLORENTINA.....	24
VEAL IN A TOMATO SAUCE TOPPED WITH SPINACH, PROSCIUTTO AND MOZZARELLA	
VEAL ONESTA.....	24
VEAL IN OIL, GARLIC & WHITE WINE, SPINACH, ROASTED RED PEPPERS & PROVOLONE	
VEAL FRANCESE.....	24
VEAL DIPPED IN EGG WASH THEN SAUTÉED IN LEMON BUTTER SAUCE WITH CAPERS	
VEAL CALABRESE.....	24
VEAL WITH ROASTED RED PEPPERS IN OIL, GARLIC AND WHITE WINE SAUCE	
VEAL POMPEII.....	24
VEAL IN OIL, GARLIC AND WHITE WINE SAUCE COVERED IN SPINACH AND MOZZARELLA	
VEAL VESUVIO.....	24
VEAL BREAST SAUTÉED IN GARLIC, OLIVE OIL AND WHITE WINE W/VESUVIO POTATOES	