

La Dolce Vita Per Tutti

Antipasti

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| CALAMARI FRITTI \$12.95 Tender squid, lightly floured and fried | POLENTA BOLOGNESE AL FORNO \$9.50 Baked with meat sauce and cheese | VONGOLE AL FORNO \$12.95 1/2 doz. baked clams with seasoned bread crumbs |
| BRUSCHETTA \$8.95 Toasted Italian bread topped with diced tomatoes, garlic, basil and olive oil | MARGHERITA FLATBREAD \$13.25 Fresh mozzarella, red grape tomatoes, fresh basil, extra virgin olive oil | POLPETTA DI RISOTTO E GRANCHIO \$12.95 Crab risotto cakes with roasted tomato mayonnaise and mixed greens |
| SALSICCIA E PEPPERONI \$10.95 Sautéed sausage and peppers, white wine, garlic and spices | ITALIAN SALSICCIA FLATBREAD \$13.50 Four cheese blend, housemade tomato sauce, italian sausage | SCAMPI FRANCESE \$12.95 Shrimp sautéed in egg batter with white wine, lemon and butter |
| | ZUPPA DI COZZE \$12.95 Mussels in red sauce or steamed in garlic, tomatoes and spices | |

Insalate e Zuppa

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| POMODORI E CI POLLE CON GORGONZOLA \$10.25 Sliced tomato, red onion, gorgonzola cheese (anchovies upon request) | POMODORI E MOZZARELLA \$9.50 Sliced beefsteak tomatoes with fresh mozzarella, basil, olive oil |
| INSALATE DI BROCCOLI \$10.25 Fresh broccoli, red onions, red pepper, gorgonzola cheese | INSALATE DI CESARE \$9.95 Classic Ceasar Salad Add Chicken \$5.25 |
| ZUPPA Cup of Soup \$4.50 Bowl of Soup \$5.50 | HOUSE SALAD \$4.50 Per plate Add Chicken \$5.25 |

House Specialties

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| MELANZANE AL FORNO \$18.95 Eggplant baked in rich tomato sauce with cheese topping | SALSICCIA E PEPPERONI \$19.95 Sautéed sausage and peppers, white wine, garlic and spices |
| FILETTO DE MANZO PORTABELLO \$29.95 Sautéed beef tenderloin medallions, Portobello mushrooms, artichoke hearts, and sweet peppers in red wine sauce | COSTOLETTE DI MIALE NAPOLETANO \$28.95 Pork chops sautéed with sweet peppers, onions, tomatoes and white wine |

Pasta e Risotto

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| SPAGHETTI, MOSTACCIOLI OR LINGUINE \$13.95 With marinara sauce With meat sauce \$14.95 | SPAGHETTI CON AGLIO E OLIO \$14.95 With olive oil and garlic Add anchovies \$16.95 | ORECCHIETTE CON ESCAROLE \$19.50 DI SALSICCIA & FAGIOLI Ear shaped pasta with sausage, beans, in a tomato chicken broth and fresh herbs | RISOTTO BOLOGNESE \$18.50 Aborio rice with meat sauce, mushrooms and cheese |
| CAVATELLI AL FORNO \$17.95 Baked with ricotta cheese in meat or marinara sauce | CAVATELLI ALLA BETOLLA \$18.95 Cavatelli in a plum tomato cream and vodka sauce | CAPELLINIDELANGELINA \$16.95 Very fine pasta with plum tomato and basil sauce | LINGUINI CON VONGOLE \$20.95 Pasta with Littleneck clams, red or white sauce |
| RAVIOLI Cheese w/ marinara sauce \$15.95 Meat w/ marinara sauce with meat sauce - add \$1.00 \$16.95 | RIGATONI PRIMAVERA \$17.95 Rigatoni pasta with artichoke hearts, spinach, onions and plum tomatoes | FETTUCCHINE ALFREDO \$17.50 Classic cheese and cream sauce With grilled chicken breast add \$ 5.25 | LINGUINI DELMARE \$28.95 Shrimp, clams, calamari, mussels in white wine with plum tomato |
| LINGUINI CON SCAMPI E BROCCOLI \$22.95 Shrimp and broccoli sautéed with olive oil and garlic, tossed with linguine | RAVIOLI DI SALSICCIA E BROCCOLI \$19.95 Sausage and Broccolini filled ravioli in marscapone cheese sauce with tomato and basil | | |

Vitello

Served with house salad and choice of spaghetti or mostaccioli

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| SCALLOPINE ALLA MARSALA \$25.50 Veal sautéed with mushrooms in Marsala wine | SCALLOPINE ALLA PICCANTE \$25.50 Veal sautéed with lemon, capers, tomato and butter |
| SCALLOPINE ALLA PARMIGIANA \$25.50 Veal breaded and baked with a rich tomato sauce and cheese | SCALLOPINE ALLA LIMONE \$25.50 Veal sautéed with white wine, lemon and butter |
| SCALLOPINE CARCIOFO \$25.50 Veal sautéed with artichoke hearts, lemon, capers, pine nuts, and white wine | SCALLOPINE ALLA MILANESE CON FUNGHI \$26.50 Veal breaded and baked with cheese, roasted mushrooms, white wine and sage |

Carne

Served with house salad and choice of spaghetti or mostaccioli

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| BISTECCA DI MANSO ALLA GRIGLIA \$36.95 16 oz. New York strip steak, char-broiled | FILETTO DI MANSO ALLA GRIGLIA \$39.95 10 oz. filet mignon, charbroiled, au jus |
| COSTOLETTE DI MIAILE \$25.95 Charbroiled pork chops Prepared Vesuvio Style - add \$2.00 | BISTECCA DI MANSO ALLA VESUVIO \$37.95 16 oz. New York Strip steak sautéed in olive oil, garlic, wine and spices |

Pollo

Served with house salad and choice of spaghetti or mostaccioli

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| PETTO DI POLLO ALLA PARMIGIANA \$21.50 Breast of chicken, lightly breaded, baked with tomato sauce and cheese | PETTO DI POLLO ALLA FRANCESE \$21.50 Breast of chicken in egg batter with lemon, wine and butter |
| PETTO DI POLLO MARSALA \$21.50 Breast of chicken sautéed with Marsala wine and mushrooms | POLLO AL VESUVIO \$19.95 Half chicken, olive oil, garlic, wine and spices served with Vesuvio potatoes |
| PETTO DI POLLO PORTABELLO \$21.50 Breast of chicken sautéed with portabello mushrooms, plum tomato, rosemary, red wine with portabello mushroom ravioli | POLLO CON VERDURE \$21.00 Grilled Chicken breast over broccoli, red pepper, mushrooms and onions with aged balsamic |

Pesce

Served with house salad

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| SCAMPI ALLA DIAVLO \$23.95 Shrimp sautéed in spicy red sauce over capellini | SCAMPI "VILLA SASSI" \$22.95 Large Shrimp sautéed with garlic, wine and butter over capellini |
| PESCE FRESCO DEL GIORNO MARKET PRICE Fresh fish of the day, choice of mostaccioli or spaghetti | FILETTI DI PESCE ORANCIA \$21.95 Sautéed New Zealand Orange Roughy with lemon, capers, white wine, butter, choice of mostaccioli or spaghetti |

Side Orders

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| VESUVIO POTATOES \$4.95 | SPAGHETTI WITH MARINARA \$4.50 |
| SAUTÉED SPINACH \$5.25 | SPAGHETTI WITH MEAT SAUCE \$4.95 |
| SAUTÉED BROCCOLI \$4.95 | MOSTACCIOLI WITH MARINARA \$4.50 |
| MEATBALLS (2) \$4.95 | MOSTACCIOLI W/ MEAT SAUCE \$4.95 |
| SAUSAGE \$4.50 | ASPARAGUS \$5.25 |

Side Order of Pasta Sauce

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| ALFREDO \$2.50 |
| BETTOLA \$4.00 |
| DIABOLO \$2.50 |
| ANGELINA \$2.50 |
| AGLIO E OLIO \$2.00 |

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

No separate checks, please.

18% Gratuity added to check for parties of 8 or more Sharing Dinners - add \$5.00 (includes House Salad)