

# La Dolce Vita Per Tutti

## Antipasti

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

## Insalate e Zuppa

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

## House Specialties

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

## Pasta e Risotto

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

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

<b>BISTECCA DI MANSO ALLA GRIGLIA</b> \$36.95 16 oz. New York strip steak, char-broiled	<b>FILETTO DI MANSO ALLA GRIGLIA</b> \$39.95 10 oz. filet mignon, charbroiled, au jus
<b>COSTOLETTE DI MIALE</b> \$25.95 Charbroiled pork chops Prepared Vesuvio Style - add \$2.00	<b>BISTECCA DI MANSO ALLA VESUVIO</b> \$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

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

## Pesce

Served with house salad

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

## Side Orders

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

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)