

# La Dolce Vita Per Tutti

## Antipasti

**CALAMARI FRITTI**  
Tender squid, lightly floured and fried

**POLENTA BOLOGNESE AL FORNO**  
Baked with meat sauce and cheese

**VONGOLE AL FORNO**  
1/2 doz. baked clams with seasoned bread crumbs

**BRUSCHETTA**  
Toasted Italian bread topped with diced tomatoes, garlic, basil and olive oil

**MARGHERITA FLATBREAD**

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

**ITALIAN SALSICCIA FLATBREAD**  
Four cheese blend, housemade tomato sauce, italian sausage

**POLPETTA DI RISOTTO E GRANCHIO**  
Crab risotto cakes with roasted tomato mayonnaise and mixed greens

**SALSICCIA E PEPPERONI**  
Sautéed sausage and peppers, white wine, garlic and spices

**ZUPPA DI COZZE**  
Mussels in red sauce or steamed in garlic, tomatoes and spices

**SCAMPI FRANCESE**  
Shrimp sautéed in egg batter with white wine, lemon and butter

## Insalate e Zuppa

**POMODORI E CI POLLE CON GORGONZOLA**  
Sliced tomato, red onion, gorgonzola cheese (anchovies upon request)

**POMODORI E MOZZARELLA**  
Sliced beefsteak tomatoes with fresh mozzarella, basil, olive oil

**INSALATE DI BROCCOLI**  
Fresh broccoli, red onions, red pepper, gorgonzola cheese

**INSALATE DI CESARE**  
Classic Ceasar Salad Add Chicken

**ZUPPA**  
Bowl of Soup

**HOUSE SALAD**  
Per plate Add Chicken

## House Specialties

Served with house salad and choice of spaghetti or mostaccioli

**MELANZANE AL FORNO**  
Eggplant baked in rich tomato sauce with cheese topping

**SALSICCIA E PEPPERONI**  
Sautéed sausage and peppers, white wine, garlic and spices

**FILETTO DE MANZO PORTABELLO**  
Sautéed beef tenderloin medallions, Portobello mushrooms, artichoke hearts, and sweet peppers in red wine sauce

**COSTOLETTE DI MIALE NAPOLETANO**  
Pork chops sautéed 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

**SPAGHETTI CON AGLIO E OLIO**  
With olive oil and garlic  
Add anchovies

**ORECCHIETTE CON ESCAROLE DI SALSICCIA & FAGIOLI**  
Ear shaped pasta with sausage, beans, in a tomato chicken broth and fresh herbs

**RISOTTO BOLOGNESE**  
Aborio rice with meat sauce, mushrooms and cheese

**CAVATELLI AL FORNO**  
Baked with ricotta cheese in meat or marinara sauce

**CAVATELLI ALLA BETOLLA**  
Cavatelli in a plum tomato cream and vodka sauce

**CAPELLINI DEL ANGELINA**  
Very fine pasta with plum tomato and basil sauce

**LINGUINI CON VONGOLE**  
Pasta with Littleneck clams, red or white sauce

**RAVIOLI**  
Cheese w/ marinara sauce  
Meat w/ marinara sauce with meat sauce - add

**RIGATONI PRIMAVERA**  
Rigatoni pasta with artichoke hearts, spinach, onions and plum tomatoes

**FETTUCCINE ALFREDO**  
Classic cheese and cream sauce  
With grilled chicken breast add \$

**LINGUINI DEL MARE**  
Shrimp, clams, calamari, mussels in white wine with plum tomato

**LINGUINI CON SCAMPI E BROCCOLI**  
Shrimp and broccoli sautéed with olive oil and garlic, tossed with linguine

**RAVIOLI DI SALSICCIA E BROCCOLI**  
Sausage and Broccolini filled ravioli in marscapone cheese sauce with tomato and basil

## Vitello

Served with house salad and choice of spaghetti or mostaccioli

**SCALLOPINE ALLA MARSALA**  
Veal sautéed with mushrooms in Marsala wine

**SCALLOPINE ALLA PICCANTE**  
Veal sautéed with lemon, capers, tomato and butter

**PETTO DI POLLO ALLA PARMIGIANA**  
Breast of chicken, lightly breaded, baked with tomato sauce and cheese

**PETTO DI POLLO ALLA FRANCESE**  
Breast of chicken in egg batter with lemon, wine and butter

**SCALLOPINE ALLA PARMIGIANA**  
Veal breaded and baked with a rich tomato sauce and cheese

**SCALLOPINE ALLA LIMONE**  
Veal sautéed with white wine, lemon and butter

**PETTO DI POLLO MARSALA**  
Breast of chicken sautéed with Marsala wine and mushrooms

**POLLO AL VESUVIO**  
Half chicken, olive oil, garlic, wine and spices served with Vesuvio potatoes

**SCALLOPINE CARCIOFO**  
Veal sautéed with artichoke hearts, lemon, capers, pine nuts, and white wine

**SCALLOPINE ALLA MILANESE CON FUNGHI**  
Veal breaded and baked with cheese, roasted mushrooms, white wine and sage

**PETTO DI POLLO PORTABELLO**  
Breast of chicken sautéed with portabello mushrooms, plum tomato, rosemary, red wine with portabello mushroom ravioli

**POLLO CON VERDURE**  
Grilled Chicken breast over broccoli, red pepper, mushrooms and onions with aged balsamic

## Carne

Served with house salad and choice of spaghetti or mostaccioli

**BISTECCA DI MANSO ALLA GRIGLIA**  
16 oz. New York strip steak, char-broiled

**FILETTO DI MANSO ALLA GRIGLIA**  
10 oz. filet mignon, charbroiled, au jus

**SCAMPI ALLA DIAVOLO**  
Shrimp sautéed in spicy red sauce over capellini

**SCAMPI "VILLA SASSI"**  
Large Shrimp sautéed with garlic, wine and butter over capellini

**COSTOLETTE DI MIAILE**  
Charbroiled pork chops Prepared Vesuvio Style - add

**BISTECCA DI MANSO ALLA VESUVIO**  
16 oz. New York Strip steak sautéed in olive oil, garlic, wine and spices

**PESCE FRESCO DEL GIORNO**  
Fresh fish of the day, choice of mostaccioli or spaghetti

MARKET PRICE

**FILETTI DI PESCE ORANCIA**

Sautéed New Zealand Orange Roughy with lemon, capers, white wine, butter, choice of mostaccioli or spaghetti

## Side Orders

VESUVIO POTATOES  
SAUTÉED SPINACH  
SAUTÉED BROCCOLI  
MEATBALLS (2)  
SAUSAGE

SPAGHETTI WITH MARINARA  
SPAGHETTI WITH MEAT SAUCE  
MOSTACCIOLI WITH MARINARA  
MOSTACCIOLI W/ MEAT SAUCE  
ASPARAGUS

## Side Order of Pasta Sauce

ALFREDO  
BETTOLA  
DIAVOLO  
ANGELINA  
AGLIO E OLIO

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

No separate checks, please.

20% Gratuity added to check for parties of 8 or more Sharing Dinners - add \$5.00 (includes House Salad)