

APPETIZERS

Italian Antipasti

Lg ~ 16. Sm ~ 13.

Asparagus sautéed in garlic and olive oil ~ 11.

Roasted Red Peppers

Sliced and served in garlic, oregano and olive oil ~ 9.

Ravioli (6)

Cheese filled and deep fried ~ 8.

Garlic Bread ~ 6.

Fried Calamari

Lg ~ 17. Sm ~ 14.

Bruschetta

Fresh cold tomatoes, basil and cheese on sliced baked bread Lg ~ 13. Sm ~ 7.

Spinach sautéed in garlic and olive oil ~ 9.

With anchovies ~ 10.

Sausages (2) ~ 7.

Meatballs (2) ~ 6.

Caprese Salad

Fresh sliced mozzarella, sliced roma tomatoes, basil, garlic and fresh olive oil ~ 13.

Mussels in your choice of white wine or red sauce.

Lg ~ 15. Sm ~ 11.

SOUPS & SALADS

Tortellini Soup ~ 8.

Minestrone Soup ~ 6.

Caesar Salad

Large ~ 9. Small ~ 7.

Add chicken ~ 4.

Soup & Salad Combo ~ 9.

House Salad

Served with your choice of bleu cheese, balsamic vinaigrette Italian, ranch or our house dressing. Large ~ 9. Small ~ 6.

Chicken Veggie Salad

Green leaf lettuce, broccoli, carrots, zucchini and grilled chicken ~ 14.

LUNCH

Served until 3 p.m.

LUNCH SPECIALS

Each selection includes garlic bread.

Pollo al Vesuvio

Chicken breast with mushrooms, garlic, wine and sliced potatoes ~ 14.

Pollo Parmigiana

Breaded chicken baked in marinara sauce and topped with mozzarella cheese ~ 13.

Pollo Picatta

Lemon, capers, mushrooms and garlic ~ 14.

PASTAS

Each selection includes garlic bread.

Spaghetti

With marinara or garlic and olive oil ~ 10.

Spaghetti & Meatballs

With marinara sauce ~ 12.

Spaghetti di Campagna

Served chilled with fresh tomatoes, garlic, basil, olive oil and parmesan cheese ~ 12.

Spaghetti con Pesto & Spinach ~ 14.

Linguini

In a red or white clam sauce ~ 13.

Fettuccini Alfredo ~ 13.

Tortellini Alfredo ~ 15.

Lasagna al Forno

With meat, ricotta cheese and spinach ~ 13.

Ravioli or Tortellini

Filled with meat and served with marinara sauce ~ 12.

Manicotti

Ricotta cheese-filled homemade crêpe baked with mozzarella ~ 12.

Cannelloni

Homemade crêpe filled with meat, cheese and spinach ~ 13.

Tortellini Pesto & Spinach ~ 15.

Eggplant Parmigiana

Breaded and baked in marinara sauce and topped with mozzarella cheese ~ 12.

Veal Parmigiana

Breaded veal baked in marinara sauce and topped with mozzarella cheese ~ 15.

Veal Piccata

Veal with lemon, mushrooms, capers and garlic sautéed in white wine ~ 15.

SANDWICHES

Each selection is served with a house salad.

Garlic bread is not included.

Meatball ~ 10.

Italian Combo

With mortadella, salami, ham, copa, provolone, lettuce and tomatoes ~ 10.

Veal Parmigiana ~ 11.

Pollo Parmigiana ~ 10.

Eggplant Parmigiana ~ 9.

Italian Sausage ~ 10.

Add \$2 for bell peppers and onions

Philly Cheesesteak ~ 10.

Angus beef, bell pepper, onion and provolone
Add \$1 for mushrooms or jalapeños

Pollo Cutlet

Breaded with onions, lettuce, tomatoes, mayo and mustard ~ 10.

Veal Cutlet

Breaded and topped with onions, lettuce, tomatoes, mayo and mustard ~ 11.

Panini ... Your choice ~ 10.

- Mortadella and provolone
- Salami and provolone
- Eggplant, red bell peppers, provolone and pesto
- Marinara sauce and mozzarella

DINNERS

House Specialties

All pollo and veal entrées are not breaded unless specified.

Served with a side of spaghetti; also soup or house salad and garlic bread
Substitute tortellini, gnocchi or ravioli for spaghetti ~ Sub Alfredo, pesto, vodka or
marinara meat sauce ~ Sub Caesar salad or tortellini soup. Ask your server for prices.

POLLO/CHICKEN

Pollo Picatta

With lemon, capers, mushrooms and garlic
~ 20.

Pollo Fiorentina

A chicken breast folded with spinach in a
white cream sauce ~ 20.

Pollo Parmigiana

Breaded chicken breast baked in marinara
sauce and topped with mozzarella cheese
~ 20.

Pollo alla Visconti

A breaded chicken breast folded with ham and
mushrooms in white and marinara sauces,
baked with mozzarella cheese ~ 21.

Pollo alla Angelina

A breaded chicken breast served in a
marsala cream sauce with sliced onions
and mushrooms. With a side of mostaccioli
campagna ~ 23.

Pollo Cacciatore

Marinara sauce, mushrooms, green peppers
and olives ~ 20.

Pollo al Vesuvio

Chicken breast, garlic, mushrooms potatoes
and oregano in white wine ~ 20.

Pollo Marsala

With marsala wine and mushrooms ~ 20.

Grilled Chicken Breast Filet

With a side of veggies instead of pasta ~ 15.

VEAL

Served with a side of spaghetti; also soup or house salad and garlic bread.

Veal Picatta

With lemon, capers, mushrooms and garlic
~ 22.

Veal Parmigiana

Breaded veal baked with marinara sauce
and mozzarella cheese ~ 22.

Veal Marsala

With marsala wine and mushrooms ~ 22.

Veal Cacciatore

Served with marinara sauce, mushrooms,
green peppers and olives ~ 22.

Veal Milanese

Breaded veal cutlet ~ 19.

Veal Vesuvio

With mushrooms, garlic, potatoes and
oregano in white wine ~ 22.

Veal Visconti

Breaded veal folded with ham and
mushrooms in white and marinara sauces
then baked with mozzarella cheese ~ 23.

Veal Pizzaiola

Veal, mushrooms sautéed in olive oil and
marinara sauce, then baked with mozzarella
cheese ~ 22.

Veal Scaloppine

Served in a creamy marsala sauce with
fresh sliced mushrooms ~ 22.

SEAFOOD

Served with a side of spaghetti; also soup or house salad and garlic bread.

Scampi Vesuvio

White wine, garlic, potatoes, mushrooms and oregano ~ 20.

Scampi Marinara

Sautéed in garlic wine and marinara sauce ~ 19.

EGGPLANT

Served with a side of spaghetti, soup or house salad and garlic bread.

Eggplant Parmigiana

Breaded sliced eggplant
baked with marinara sauce
and topped with mozzarella
cheese ~ 17.

Eggplant alla Mamma

Breaded eggplant rolled
with meat and spinach in
marinara sauce. Topped
with a white cream sauce
and mozzarella, then baked
~ 19.

Eggplant Visconti

Breaded eggplant rolled
with ricotta cheese, then
baked and topped with a
white cream sauce, served
atop marinara sauce ~ 18.

DINNERS

House Specialties

PASTAS

Served with soup or house salad and garlic bread. *Substitute a Caesar salad.*
Add chicken or marinara meat sauce. Ask your server for prices.

Spicy Spaghetti alla Cacciatore

Sliced chicken breast with mushrooms, olives, bell peppers, tomatoes and onions. Sauteed in a marsala wine sauce ~ 19.

Fettuccini Primavera

Sautéed vegetables in a cream sauce ~ 18.

Spicy Rigatoni alla Vodka

A light tomato sauce with vodka, parmesan cheese and a touch of cream ~ 16.

Tortellini Pesto & Spinach

Tortellini stuffed with finely ground beef, spinach, garlic, pesto and marinara sauce ~ 17.

Linguini alla Italiana

Shrimp, squid and mussels in a marinara garlic sauce ~ 21.

Spaghetti Pesto & Spinach

~ 15.

Linguini & Clams

In a white wine or red clam sauce ~ 16.

Linguini & Mussels

In your choice of a white wine sauce or red marinara sauce ~ 19.

Spaghetti or Rigatoni

With marinara sauce or garlic and olive oil ~ 13.

Spaghetti & Meatballs

With marinara sauce ~ 15.

Linguini al Gamberie & Fungi

Linguini with shrimp, mushrooms, tomatoes and onions in a cream sauce ~ 18.

Mostaccioli al Forno

Baked penne with mozzarella cheese and marinara sauce ~ 15.

Lasagna al Forno

With meat, ricotta cheese and spinach ~ 16.

Half & Half Combo

Meat ravioli paired with spaghetti in a marinara sauce ~ 15.

Mostaccioli Francesco

Mostaccioli in a marinara meat sauce with cream and cheese ~ 17.

Linguini alla Sorrentina

Linguini with tomatoes, basil, mozzarella cheese and onions ~ 15.

Fettuccini al Prosciutto & Asparagus

Fettuccini with prosciutto, asparagus, onions in a cream sauce ~ 19.

Linguini con Gamberi & Asparagus

Linguini with shrimp and asparagus sautéed in olive oil and garlic ~ 18.

Spaghetti alla Rabiata

With a spicy red tomato sauce ~ 14.

Spaghetti alla Paisana

Tomato sauce with mushrooms, artichokes, peas and asparagus ~ 17.

Fettuccini Alfredo ~ 16.

Gnocchi, Ravioli or Tortellini

With Alfredo or pesto sauce ~ 17.

Linguini Calamari

With garlic and white wine in a marinara sauce ~ 16.

Baked Ravioli or Tortellini

Filled with finely ground beef, topped with marinara sauce and mozzarella cheese ~ 16.

Ravioli or Tortellini

Filled with finely ground beef and served with marinara sauce ~ 15.

Cheese Ravioli

Served with marinara sauce ~ 15.

Manicotti

Homemade crêpe filled with cheese and marinara sauce, then baked and topped with mozzarella ~ 15.

Cannelloni

Homemade crêpe filled with meat, spinach, cheese and marinara sauce ~ 16.

Gnocchi

Potato dumplings with marinara sauce ~ 16.

Angel Hair Pasta or Spaghetti

With pesto sauce ~ 15.

Spaghetti di Campagna

Spaghetti tossed with olive oil, fresh raw tomatoes, garlic, basil and parmesan cheese. Tomatoes served cold ~ 15.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

DINNERS

PIZZAS

Bambino 9" Small 11" Medium 13" Large 17"

Half and half pizza priced on higher half. Thin crust available.

Garlic bread is not included.

☞ Additional Cheese or Thick Crust ☛

Bambino ~ 50¢ Small ~ 75¢ Medium ~ 1. Large ~ 1.25

Toppings

Bambino ~ 25¢

Small ~ 50¢

Medium ~ 75¢

Large ~ 1.

Italian Sausage	Bell Peppers
Pepperoni	Onions
Salami	Pineapple
Linguica	Fresh Tomato
Beef	Anchovies
Canadian Bacon	Ham
Jalapeños	Mushrooms
Olives	Fresh Garlic
Artichoke Hearts	

Combo

Pepperoni, salami, Italian sausage, linguica, mushrooms, bell peppers, onions and olives

Bambino ~ 12. Small ~ 15.

Medium ~ 18. Large ~ 24.

Vegetarian

Mushrooms, bell peppers, onions, tomatoes and olives

Bambino ~ 11. Small ~ 12.

Medium ~ 16. Large ~ 22.

Meat Combo

Pepperoni, salami, sausage, beef, linguica, ham and Canadian bacon

Bambino ~ 13. Small ~ 16.

Medium ~ 20. Large ~ 26.

Cheese

Bambino ~ 10. Small ~ 12.

Medium ~ 14. Large ~ 20.

CALZONES

Combo Calzone

Pepperoni, salami, ham, mushrooms, onions, bell peppers, cheese and mozzarella

Large ~ 16. Small ~ 14.

Vegetarian Calzone

Mushrooms, onions, tomatoes, bell peppers and olives

Large ~ 14. Small ~ 11.

CHILDREN'S MENU

12 years old and under

Spaghetti & Meatballs ~ 8.

Meat or Cheese Ravioli or Meat Tortellini ~ 8.

Fettuccini Alfredo ~ 8.

Tortellini Alfredo ~ 8. Mostaccioli & Butter ~ 7.

BEVERAGES

San Pellegrino Mineral Water
Large or Small

Soft Drinks, Milk or Iced Tea

Draft Beer

Large or Small

Bottled Beer

Imported or Domestic

Wines

Ask your server for our wine list

CAFÉ

Espresso

Cappuccino

Café Latté

Café Mocha

Brewed Coffee

Hot Tea

Please be patient, all our food is prepared to order. There will be a charge for substitutions. A 20% service fee will be added to parties of eight or more.

We reserve the right to refuse service to anyone. Not responsible for lost or stolen items.

Split plate charge ~ 2. Corkage fee ~ 12. A \$100.00 deposit is required to hold reservations for parties of 10 or more.