

DINNER MENU

----- Appetizers-----

Bruschetta \$6.95

Baked Clams \$8.95
(Six per order)

Antipasto Italiano \$6.95
Variety of Italian cured meat (Per person)

Goat Cheese Marinara \$10.95

(All appetizers serve two)

Calamari \$9.95
(Grilled or Fried)

Black Mussels \$9.95
(Red or White sauce)

Polenta "La Notte" \$8.95
Creamy corn with sausage & peas

Sausage and Peppers \$8.95

-----Soups-----

Minestrone
\$ 2.00 Cup \$4.00 Bowl

Soup of the day (Ask your server)
\$ 2.00 Cup \$4.00 Bowl

----- Salads -----

Insalata Paesana \$7.95
Tomato, red onion & cucumbers

Caesar Salad \$5.95

House Salad \$2.50
Romaine, tomatoes, carrots,
onions and cucumbers

Caprese Suprema \$7.95
Tomatoes slices layered with mozzarella, basil and
roasted peppers, drizzled with oil and balsamic glaze.

----- Pastas -----

Spaghetti Amatriciana \$13.95
White wine , onions, cherry tomatoes
and pancetta

Rigatoni "La Notte" \$14.95
Garlic & oil with roasted peppers escarole
and mushrooms

Gnocchi "Arrabbiata" \$14.95
Potatoes dumplings in spicy marinara sauce

Baked Cavatelli \$14.95
Tossed with ricotta & Marinara,
topped with mozzarella cheese

Farfalle Con Broccoli \$14.95
Bow tie pasta in garlic & oil with broccoli

Fusilli Alfredo \$13.95
Cork screw pasta in a classic cream sauce
(Add Chicken \$4.00 - Add Shrimps \$6.00)

Linguini & Shrimps "Fra Diavolo" \$18.95
Shrimps, green & red peppers, olives, capers
anchovies in spicy white wine tomatoes sauce

Orecchiette della Casa \$19.95
In garlic and oil with sun dried
tomatoes shrimps and rapini

Ravioli Marinara \$14.95
Cheese ravioli in marinara sauce

Fettuccine Bolognese \$14.95
Classic Bolognese meat sauce

Pappardelle Vodka \$14.95
Home made flat square pasta in
creamy Marinara sauce with vodka

Linguini with Clams \$17.95
Fresh baby clams in red or white sauce

8 Finger Cavatelli "Barese" \$18.95
Home made 8 fingers cavatelli in garlic & oil
with sausage and rapini

Rigatoni "Filo di Fumo" \$15.95
Onions, smoked pancetta, fresh mozzarella
in light creamy tomatoes sauce with rigatoni
pasta

OUR PHILOSOPHY "PANCIA PIENA CUORE CONTENTO"

DINNER MENU

----- Risotti -----

Risotto con Funghi \$17.95

Mixed wild mushrooms risotto

Risotto 4 Formaggi \$16.95

4 cheeses with peas

Risotto del Mare \$24.95

With shrimps, mussels, clams and calamari over Italian Arborio rice. (Red or White sauce)

----- Entrees -----

Vitello al Marsala \$21.95

Tender veal cutlets in Marsala wine sauce
& mushrooms with a side of pasta .

Vitello alla Parmiggiana \$21.95

Served with a side of pasta.

Vitello Piccata \$21.95

In a lemon butter sauce with artichoke
hearts, mushrooms and capers over capellini.

Vitello Saltinbocca \$21.95

Tender veal cutlets topped with prosciutto,
mozzarella and sage in light sauce.

Salmone alla Fumagalli \$18.95

12oz of salmon fillet in a classic white
wine olive oil & garlic sauce with jalapeno.

Lobster Tail (*Market Price*)

● When Available●

Chicken Florentina \$16.95

In lemon butter sauce with
mozzarella and spinach.

Chicken Oreganata \$16.95

In lemon, oregano sauce with potatoes.

Sausage "Barese" \$16.95

In white wine, garlic sauce with peppers
mushrooms, onions in marinara sauce.

Pork Chop Vesuvio \$17.95

12oz bone in pork chop, in classic
Vesuvio sauce with peas and potatoes.

Tilapia Giovanni \$19.95

Tilapia filet in a tomato cream sauce
with artichoke hearts, roasted red
peppers and asparagus over risotto.

Filet Mignon (*Market Price*)

●When Available●

----- Sides -----

Sauteed Spinach \$4.95

Sautéed Escarole \$5.50

Vesuvio Potatoes \$3.95

Side of Sausage \$4.00

Side of Chicken \$4.00

Side of Asparagus \$6.95

Sautéed Mushrooms \$4.95

Sautéed Rapini \$6.95

Side of Meatballs \$4.00

Side of Broccoli \$4.00

Side of Pasta \$3.95

Side of Mix Veggie \$5.95

●Many other dishes are available ● Please ask your server●
●Split Charge \$3.00● ●18% Gratuity for parties of 6 or more●
●Menu items and Prices Subject to change●

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