



APPETIZERS

BRUSCHETTA 11

TOASTED BREAD TOPPED WITH BRUSCHETTA MIX

MOZZARELLA, PROSCIUTTO E POMODORO 14

PROSCIUTTO, FRESH MOZZARELLA, TOMATOES, ONIONS AND BASIL

CALAMARI 15

FLASH FRIED SQUID SERVED WITH MARINARA

MUSSELS 14

STEAMED 1LB (SCAMPI STYLE OR FRA DIAVOLO (SPICY RED))

MOZZARELLA FRITTI 11

FRIED CHEESE SERVED WITH MARINARA

SAUSAGE & PEPPERS 16

MILD ITALIAN SAUSAGE WITH ROASTED BELL PEPPERS

SOUP

SOUP OF THE DAY 6

SALADS

HOUSE SALAD S 7 L 10

MIXED GREENS, BLACK OLIVES, RED ONIONS, PEPPERONCINI, TOMATOES, HOMEMADE ITALIAN DRESSING

CAESAR SALAD S 8 L 12

ROMAINE LETTUCE – CAESAR DRESSING

POMODORO GORGONZOLA 14

RED ONIONS, GORGONZOLA CHEESE, TOMATOES, BALSAMIC

SANDWICHES SERVED WITH FRIES

CHICKEN PARMESAN BREADED CHICKEN - MARINARA - MELTED MOZZARELLA CHEESE 15

SAUSAGE AND PEPPERS ITALIAN SAUSAGE - CARAMELIZED BELL PEPPERS - MELTED MOZZARELLA CHEESE 15

MEATBALL HOMEMADE MEATBALLS - MARINARA - MELTED MOZZARELLA CHEESE 15

CHICKEN TUSCAN CHICKEN BREAST - SUNDRIED TOMATOES - CREAMY PESTO SAUCE - SPRING MIX - MOZZARELLA CHEESE 16

CREATE YOUR PASTA DISH

PASTA STYLES

ANGEL HAIR

SPAGHETTI

LINGUINE

FETTUCCINE

PENNE

GNOCCHI*

RAVIOLI* CHEESE OR MEAT

TORTELLINI* CHEESE

GLUTEN FREE PASTA*

ALL PASTAS MARKED WITH (*) ADD 3

PASTA SAUCES

MARINARA TOMATO SAUCE 14

BASILICA TOMATO SAUCE, FRESH BASIL, WINE, AND GARLIC 15

AGLIO E OLIO OLIVE OIL AND GARLIC SAUCE 15

ARRABBIATA SPICY TOMATO SAUCE 15

BOLOGNESE GROUND BEEF, TOMATO SAUCE, CHEESE 18

VODKA TOMATO SAUCE, VODKA, CREAM 17

PUTTANESCA ANCHOVIES, CAPERS, OLIVES, AND TOMATO SAUCE 16

PAESANO MUSHROOMS, PEAS, PROSCIUTTO, AND CREAM 18

ALFREDO CREAMY SAUCE 16

ADD YOUR FAVORITES

CHICKEN 6

ITALIAN SAUSAGE 7

HOMEMADE MEATBALLS 6 (2 PIECES)

SHRIMP 8 (4 PIECES)

VEGETABLES (CHEF'S CHOICE) 3

BAKED PASTA

MANICOTTI ROLLED PASTA STUFFED WITH ITALIAN BLEND OF CHEESES 16

LASAGNA BOLOGNESE (ALL BEEF) – BAKED WITH IMPORTED CHEESES 18

CHICKEN & VEAL

CHICKEN BREAST 22 | **VEAL CUTLETS** 25

BASIL TREE ARTICHOKE HEARTS, BABY SPINACH, SUN DRIED TOMATOES, LEMON BUTTER AND WHITE WINE SAUCE

CALABRESE VINEGAR PEPPERS, PEPPERONCINI, RED BELL PEPPERS, WHITE WINE, OLIVE OIL, GARLIC AND ROASTED POTATOES

CAPRESE OLIVE OIL, TOMATOES, WHITE WINE, AND GARLIC, MOZZARELLA CHEESE, AND ROASTED POTATOES

FRANCHESE EGG-BATTERED, WHITE WINE AND LEMON BUTTER SAUCE, OVER BED OF SPINACH

MARSALA MUSHROOMS, SWEET MARSALA WINE SAUCE, AND ROASTED POTATOES

PARMESAN BREADED MARINARA, BAKED WITH OUR BLEND OF IMPORTED CHEESES. SERVED OVER PENNE MARINARA

VESUVIO ROASTED POTATOES, WHITE WINE, OLIVE OIL, GARLIC, ITALIAN HERBS AND PEAS

STEAK & SEAFOOD

FILET MIGNON 8OZ BLACK ANGUS | BALSAMIC GLAZED MUSHROOMS | GORGONZOLA SAUCE | VESUVIO POTATOES 38

RIB EYE STEAK 16 OZ BLACK ANGUS AGED RIB EYE | SAUTEED MUSHROOMS | VESUVIO POTATOES 36

ZUPPA DI PESCE SHRIMP, MUSSELS, SCALLOPS, CALAMARI AND CLAMS IN A RED SAUCE 32

HALIBUT LIVORNESE 8OZ, TOMATOES, BLACK OLIVES, CAPERS, WHITE WINE AND TOUCH OF RED SAUCE, OVER BED OF SPINACH 35

MUSSELS AND CLAMS DI GIOVANI HOMEMADE SEASONED BUTTER, ONIONS, GARLIC AND WHITE WINE SAUCE, OVER LINGUINE 26

SALMON PICCATA 8OZ SALMON, CAPERS, LEMON BUTTER SAUCE, OVER SPINACH 24

SHRIMP | SCALLOPS SCAMPI STYLE (BUTTER, EVOO, GARLIC) OR **FRA DIAVOLO** (SPICY RED) OVER LINGUINE 24 | 27

SIDES

ITALIAN SAUSAGE 7

HOMEMADE MEATBALLS 6 (2 PIECES)

PENNE MARINARA 8

FRIES 7

VESUVIO POTATOES (ROASTED POTATOES) 6

SAUTÉED SPINACH 8

BROCCOLINI 11

MOST DISHES CAN BE PREPARED GLUTEN-FREE. PLEASE ASK YOUR SERVER FOR DETAILS.

NO SEPARATE CHECKS FOR PARTIES OF 8 OR MORE AND AUTOMATIC 20% GRATUITY WILL BE ADDED

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION