

antipasti *start*

Antipasto Vesuvio \$11.25

Capicollo, Salami, Prosciutto, Pickled Vegetables & Bocconcini cheese

Gamberi All' Aglio \$12.55

Sautéed shrimps in a wine & garlic sauce

Impepata DiCozze \$12.55

Mussels & Clams in our marinara sauce

Lumache \$11.50

Snails baked with butter, garlic sauce & flamed with Brandy

minestresoups



Minestrone \$6.75

Fresh Vegetable Soup

Zuppa DiCipolla \$7.75

Onion Soup, topped with Mozzarella & Parmesan Cheese

insalatesalads

Caesar \$8.25

Romaine lettuce in our caesar house dressing

Chef Salad \$7.25

Tossed lettuce with our vinigerette house dressing

Caprese Salad \$12.50

Sliced tomatos & buffalo cheese topped with a balsamic vinigerette, olive oil & fresh basil.

Spinach Salad \$9

Spinach salad, topped with strawberries, kiwi, chopped almonds, sesame seeds & our blueberry vinigerette



primipasta

Spaghetti Vesuvio \$16.75

Spaghetti pasta topped with a meat ball, green peppers, mushrooms, ham & meat sauce

Lasagna \$18.50

Thin sheets of pasta, deliciously layered with a combination of ground meat, boiled egg & ham, in our special tomato sauce topped with mozzarella cheese

Cannelloni \$18

Meat filled pasta tubes topped with mozzarella cheese & meat sauce

Ravioli \$18.50

Pasta squares stuffed with meat & topped with our meat sauce

Manicotti \$18.50

Ricotta cheese & spinach filled crepes, topped with tomato sauce & mozzarella cheese

Linguine Mussels & Clams \$20.75

Linguine pasta simmered in our marinara sauce with fresh mussels & clams

Gnocchi \$18.50

Potato pasta topped with your choice of tomato meat sauce or gorgonzola sauce

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all dishes include vegetables, roasted potatos or pasta of the day

Vitello Vesuvio \$22.85

Veal rolled & stuffed with ham & cheese topped with a light Brandy gravy & mushroom sauce

Vitello alla Griglia \$22.80

Tender veal lightly spiced, drizzled with extra virgin olive oil, a splash of lemon & grilled

Vitello Cacciatora \$21.25

Scaloppini cut of veal sautéed in our sauce of green peppers, mushrooms, onions & tomatos

Vitello Parmigiana \$21.75

Veal parmesan topped with mozzarella cheese & our meat sauce

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**all dishes include vegetables,
potatos or pasta of the day**

Vitello Piccata \$21.25

Scaloppini cut with lemon sauce

Vitello alla Marsala \$21.25

Scaloppini cut sautéed in Marsala Sherry

Medaglioni Michelangelo \$28.75

Veal tenderloin with peppercorn & fresh mushrooms
in our Brandy sauce

Bistecca al Pepe \$28.75

Classic 12oz pepper steak

Filetto Amalfitana \$27.75

Veal tenderloin, grilled sliced & laid on thinly
cut fried potatos, & topped with our
Brandy gravy mushroom sauce

Seafood Platter (for one) \$58.50

Combination of shrimps, lobster tail, king crab,
salmon & mussels baked & topped with our garlic sauce

Filetto di Sogliola \$21.75

Filet of Sole delicately simmered in lemon sauce

Fish of the Day

Ask your server

Shrimp alla Vesuvio \$22.75

Lightly breaded shrimps in our wine sauce

Pollo Vesuvio \$21.75

Rolled breast of chicken, stuffed with ham & cheese
simmered in a mild Brandy gravy mushroom sauce

Pollo Piccata \$21.75

Sauteed chicken breasts with lemon sauce

Pollo Parmigiana \$21.75

Boneless breasts lightly breaded & topped
with mozzarella cheese & tomato sauce

woodburning *pizza*

\$15.45

1. Bocconcini cheese, sliced tomatoes
2. Spicy giardiniera, Italian salami
3. Prosciutto, red peppers, mushrooms
4. Chicken, mushrooms, onions
5. Pesto, goat cheese, black olives
6. Italian sausage, green peppers, onions
7. Goat cheese, black olives, sundried tomatos
8. Eggplant, red peppers
9. Anchovies, capers, fresh basil
10. Pepperoni, mushrooms, green peppers, bacon
11. Chicken, goat cheese, sundried tomatos
12. Ham, red peppers, mushrooms, artichokes

dolcedessert

Dessert of the Day \$6.75

Tartufo (ice cream) \$6.45

Ask your server for available flavours

Assorted Cakes \$6.75

Special Coffee (1½ oz) \$12

Ask your server for available flavours

