

Antipasti

CALAMARI, fried or grilled squid 13.25

CHICKEN BROTH, with pastina, cup 4.75, bowl 5.25

- * ITALIAN ANTIPASTO (FOR ONE), Prosciutto, Salami, Mortadella, Pepperoni, Marinated mushrooms and artichokes, green olives, Kalamata olives, tomato, anchovy, roasted red pepper, Buffalo mozzarella, Fontinella cheese, pepperocini, hard-boiled egg, radish and celery 15.25
- * MINISTRONE SOUP, hearty classic Italian vegetable soup, cup 4.75, bowl 5.75
- BAKED CLAMS OREGANATA, with light oregano bread crumbs, ½ dozen 13.50
- PIZZA BREAD, baked with our famous pizza sauce, Mozzarella cheese, oregano 6.95
- BAKED CLAMS GIUSEPPE, with sun-dried tomato, pancetta and basil, ½ dozen 13.50
- SHRIMP CASALINGA, sautéed with shallots and mushrooms in a sherry wine sauce 13.25
- GARLIC BREAD, oven baked with garlic and olive oil, sprinkled with Parmesan cheese 6.95
"Baked" with cheese add 2.50
- * PRINCE EDWARD ISLAND MUSSELS, steamed in marinara or garlic-white wine sauce 12.25
- * FRESH ICED SHRIMP COCKTAIL, 6 pieces white Gulf shrimp, cocktail sauce and lemon 13.25
- * PRIME BEEF CARPACCIO, thinly sliced Prime raw beef, arugula, Parmigiano-Reggiano, extra virgin olive oil 14.95

Insalate

- * MIXED GREEN SALAD red onion, croutons, and cherry tomatoes 5.00
- CAESAR SALAD ENTREE Romaine, croutons, Parmesan, Caesar dressing 15.95
- BEEFSTEAK TOMATO AND BURRATA CHEESE STACK, Beefsteak tomatoes layered with housemade Burrata Mozzarella, basil, pesto sauce and balsamic syrup 15.95
- CHICKEN CAESAR SALAD, grilled boneless chicken breast, Romaine, croutons, Parmesan, Caesar dressing 18.25
- * CAPRESE SALAD, sliced tomato, red onion, Buffalo Mozzarella, fresh basil, vinaigrette 13.25
- * GRILLED CHICKEN SALAD, grilled chicken breast, mixed greens, red onions, oranges, apples, crumbled Bleu cheese and pine nuts tossed in balsamic vinaigrette 17.50
- * SEAFOOD SALAD, octopus, calamari, and shrimp marinated in mild giardiniera, extra virgin olive oil 17.95

Panini

Served on Italian bread with cottage fries

- ITALIAN MEATBALL SANDWICH PARMIGIANA, with tomato sauce, topped with baked Mozzarella cheese 13.25
- VINNIE'S PRIME STEAK SANDWICH, thinly sliced Prime steak, grilled onions and Mozzarella cheese 16.75
- CHICKEN BREAST SANDWICH, roasted red peppers, Scamorza cheese, sautéed onions 15.75
- SAUSAGE SANDWICH PARMIGIANA, with peppers, onions and mushrooms, topped with baked Mozzarella cheese 14.75

Our Famous Pizza – Thin Crust

Hand made to order, requires 30 minutes..... Small 12" Large 14"

- CHEESE PIZZA Small 16.00 Large 19.00
- EACH ADDITIONAL INGREDIENTS (\$1.75 each) Sausage, bacon, salami, pepperoni, green pepper, tomato, mushroom, onion, spinach, broccoli, garlic, black olives, green olives

Village Specialty Pizzas

- MARGHERITA Fresh Mozzarella, basil, sliced tomato Small 21.95 Large 24.95
- ORTOLANA Roasted peppers, mushrooms, onion, tomato, basil, olives, Mozzarella and Fontina cheeses Small 29.95 Large 32.95
- QUATTRO FORMAGGI Cream sauce, Gorgonzola, Fontina, Mozzarella and Parmesan cheeses Small 24.95 Large 27.95
- CONNOISEUR Sausage, green peppers, mushrooms and onions Small 22.95 Large 25.95
- ROASTED VEGETABLE Garlic olive oil crust, zucchini, red onion, artichoke hearts, broccoli, roasted red peppers, Mozzarella and Parmesan cheese Small 24.95 Large 27.95

Contorni

Sides serve two people

- VESUVIO POTATOES
- * STEAMED BROCCOLI
- * ESCAROLE AND CANNELLINI BEANS
- * SAUTÉED MUSHROOMS
- * SAUTÉED SPINACH WITH GARLIC
- * SAUTÉED PEPPERS, ONIONS & MUSHROOMS

All of the above, each 5.95

** Indicates Gluten Free*

**All Entrees Include Choice of Mixed Green Salad or Soup
(Minestrone or Chicken Broth) Blue cheese or Caesar dressing add 1.75**

Pollo

CHICKEN DELLA NONNA, grilled chicken breasts with roasted red peppers, mushrooms, capers and white wine sauce, served with linguine 21.50

CHICKEN MARSALA, grilled chicken breasts with fresh mushrooms and Marsala wine with linguini 21.25

* CHICKEN CACCIATORA, half chicken baked with tomatoes and mushrooms, served with grilled polenta 22.50

CHICKEN PARMIGIANA, breaded chicken breast baked with tomato sauce and Mozzarella cheese, mostaccioli 23.50

* CHICKEN VESUVIO, oven-roasted half chicken, potatoes, herbs, garlic, white wine (requires 30 minutes) 24.50

ORIGINAL CHICKEN "ALFREDO", 1-1/2 lb. pan-roasted half chicken with homemade sausage, herbs, whole mushrooms, roasted garlic and potatoes (30 minutes) 25.50

CHICKEN ROTOLINI, rolled chicken with sausage, prosciutto and sage in a mushroom sherry wine sauce, served with Fettuccine Alfredo 22.50

Specialità della Casa

Served with choice of mostaccioli tomato sauce, cottage fries or vegetable

OSSOBUCO, Veal shank slowly braised with sherry wine, aromatic root vegetables, herbs and tomato sauce, served over saffron risotto with sage gremolata 34.75

VEAL SALTIMBOCCA "SCALLOPINE", topped with prosciutto, sautéed in a white wine, light tomato sage sauce 33.50

VEAL MARSALA "SCALLOPINE", sautéed with fresh mushrooms and Marsala wine 28.50

VEAL PICCATA "SCALLOPINE", sautéed with lemon and capers in a white wine butter sauce 28.50

EGGPLANT PARMIGIANA, baked with Panko breadcrumbs tomato sauce, Mozzarella and Parmesan cheeses 17.95

VEAL CUTLET PARMIGIANA, baked with seasoned breadcrumbs and tomato sauce with Mozzarella, served with spaghetti 28.50

Frutta di Mare

* FRESH ATLANTIC SALMON PUTTANESCA, broiled with tomatoes, capers, olives, garlic, basil and white wine, served over sautéed escarole 26.50

* FRESH LAKE SUPERIOR WHITEFISH LEMON, broiled with capers and parsley in white wine butter sauce, served with fresh vegetables 24.50

CACCIUCCO, Tuscan seafood stew with caramelized fennel, fresh fish, scallops, calamari and clams in a tomato garlic saffron herb broth 28.50

FETTUCINE ALFREDO WITH SHRIMP flat noodles tossed in a sauce of cream, butter and Parmesan cheese, with six pieces of tail on Gulf shrimp 29.50

FRUTTA DI MARE LINGUINE, fresh mussels, squid, clams, scallops and shrimp sautéed in a zesty tomato sauce served over linguine 28.50

SEAFOOD RAVIOLI, filled with blended seafood, topped with shrimp and scallops, creamy tomato sauce 21.50

LOBSTER FETTUCINE Tender ribbons of pasta tossed with Maine Lobster meat, mushrooms, diced tomato and scallions in a cream sauce 29.50

Pasta

SPAGHETTI, choice of tomato sauce, meat sauce or spicy arrabiata sauce 15.50

MOSTACCIOLI choice of tomato sauce, meat sauce or spicy arrabiata sauce 15.50

MEAT RAVIOLI, choice of tomato sauce, meat sauce or spicy arrabiata sauce 15.50

Add Italian sausage or meatballs 4.00

LASAGNE, "House Specialty", traditional style of pasta layers, meat sauce, white cream sauce and Parmesan cheese (No Ricotta Cheese) 16.50

Above pastas can be "baked" with Mozzarella cheese add 2.50

CANNELLONI, oven baked "housemade" crepes with meat filling, choice of tomato or cream sauce 16.25

MANICOTTI, oven baked "housemade" crepes with seasoned Ricotta filling, choice of tomato or cream sauce 16.25

THREE CHEESE TORTELLI, pillow shaped pasta, filled with Mascarpone, Mozzarella and Ricotta cheeses in a light cherry tomato-garlic broth 16.50

AGNOLOTTI, "housemade" half moon shaped pasta filled with cheese and spinach, tomato-basil sauce 18.25

FETTUCINE ALFREDO, flat noodles tossed in a sauce of cream, butter and Parmesan cheese 18.50

With chicken 20.95

Carne

Served with choice of mostaccioli tomato sauce, cottage fries or vegetable

* 14 OUNCE NEW YORK STRIP STEAK, pesto encrusted and char-broiled 36.50

* 12 OUNCE CENTER CUT FILET MIGNON char-broiled, mushroom Marsala sauce 37.50

Above steaks can be prepared "Vesuvio Style, herbs and potato wedges" add 3.75

* BROILED ITALIAN SAUSAGE, green peppers, onions and mushrooms in tomato sauce 20.50

* CENTER CUT PORK CHOPS VESUVIO, pan roasted with herbs, garlic, white wine and potatoes 23.50