

TO GO MENU

Antipasti

CALAMARI FRITTI Tender squid, lightly floured and fried.....	\$12.95
BRUSCHETTA Toasted Italian bread topped with diced tomatoes, garlic, basil, and olive oil.....	\$7.50
ZUPPA DI COZZE Mussels in red sauce or steamed in garlic, tomatoes, and spices.....	\$12.50
POLENTA BOLOGNESE AL FORNO Baked with meat sauce and cheese.....	\$8.50
TORTE DI RISOTTO CON GAMBERI Shrimp risotto cakes with smoked pancetta, roasted tomato and calabrese pepper aioli.....	\$12.95
CROSTINI DI BURRATA Toasted crostini topped with burrata cheese, roasted peppers, basil, balsamic glaze.....	\$12.50
VONGOLE AL FORNO Half Dozen baked clams with seasoned bread crumbs.....	\$9.50
PEPE FARCITE Baked stuffed pepper with sausage risotto, fresh mozzarella and parmesan.....	\$9.95
SCAMPI FRANCESE Shrimp sautéed in egg batter with white wine, lemon and butter.....	\$13.95
BURRATA E POMODORI Burrata cheese, tomatoes, pesto, olive oil, balsamic glaze.....	\$12.50
Insalate e Zuppa	
INSALSATA CUNEO Wedge salad with tomatoes, red onion, crumbled blue cheese, pancetta and blue cheese dressing.....	\$9.50
INSALATE DI BROCCOLI Fresh broccoli, red onions, red pepper, gorgonzola cheese.....	\$8.95
INSALATE DI CESARE Classic Caesar Salad.....	\$7.95
HOUSE SALAD	\$4.75

ZUPPA

BOWL OF SOUP	\$5.50
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Pasta e Risotto Served with house salad

SPAGHETTI, MOSTACCIOLI OR LINGUINE With marinara sauce.....	\$12.95
With meat sauce.....	\$13.95
CAVATELLI AL FORNO Baked with ricotta cheese In marinara sauce.....	\$15.95
In meat sauce.....	\$16.95
RAVIOLI Cheese ravioli with marinara sauce.....	\$14.95
Meat ravioli with marinara sauce (meat sauce with either choice please add \$1)	\$15.95
SPAGHETTI CON AGLIO E OLIO With olive oil and garlic.....	\$12.95
Add anchovies.....	\$14.95
CAVATELLI ALLA BETOLLA Cavatelli in a plum tomato, cream, and vodka sauce.....	\$16.95
RIGATONI ALLA ANTHONY Rigatoni pasta with artichoke hearts, spinach, onions and plum tomatoes.....	\$16.95
LINGUINE CON SCAMPI E BROCCOLI Shrimp and broccoli sautéed with olive oil and garlic, tossed with linguine.....	\$22.95
GNOCCHI CON SALSICCIA Crumbled sausage, mushrooms, peas, onions, plum tomato, white wine.....	\$18.95
CAPELLINI DEL ANGELINA Very fine pasta with plum tomato and basil sauce.....	\$15.95
FETTUCINE ALFREDO Classic cheese and cream sauce	\$16.25
with grilled chicken breast please add \$5.50)	
LINGUINE DEL MARE Shrimp, clams, calamari, mussels in white wine with plum tomato.....	\$25.95
CASONCELLI Stuffed pasta with prosciutto, mortadella, in cream sauce with spinach and mushrooms.....	\$17.95
LINGUINE CON VONGOLE Pasta with Littleneck clams, red or white sauce.....	\$18.95
RISOTTO BOLOGNESE Arborio rice with meat sauce, mushrooms, and cheese.....	\$16.95

House Specialties

Served with house salad and choice of spaghetti or mostaccioli.	
MELANZANE AL FORNO Eggplant baked in rich tomato sauce with cheese	\$17.50
FILETTO DI MANZO PORTOBELLO Sautéed beef tenderloin medallions, Portobello mushrooms, artichoke hearts, sweet peppers in a red wine sauce.....	\$27.95
SALSICCIA E PEPPERONI Sautéed sausage and peppers, white wine, garlic and spices.....	\$16.95
COSTOLETTE DI MIALLE NAPOLETANO Pork chops sautéed with sweet peppers, onions, tomatoes and white wine.....	\$27.95
Pollo	
Served with house salad and choice of spaghetti or mostaccioli.	
PETTO DI POLLO ALLA GRIGLIA Grilled breast of chicken with roasted vegetables, sautéed spinach, balsamic glaze....	\$20.95
PETTO DI POLLO MARSALA Breast of chicken sautéed with Marsala wine and mushrooms.....	\$18.95
PETTO DI POLLO PORTOBELLO Breast of chicken sautéed with Portobello mushrooms, plum tomato, rosemary, red wine with Portobello mushroom ravioli.....	\$20.95
PETTO DI POLLO ALLA FRANCESE Breast of chicken in egg batter with lemon, wine, and butter.....	\$18.95
POLLO AL VESUVIO Half chicken, olive oil, garlic, wine and spices served with Vesuvio potatoes.....	\$17.95
PETTO DI POLLO ALLA PARMIGIANA Breast of chicken, lightly breaded, baked with tomato sauce and cheese.....	\$19.95
Vitello	
Served with house salad and choice of spaghetti or mostaccioli.	
SCALLOPINE AL MARSALA Veal sautéed with mushrooms in Marsala wine.....	\$23.95
SCALLOPINE ALLA PARMIGIANA Veal breaded and baked with a rich tomato sauce and cheese.....	\$23.95
SCALLOPINE CARCIOFO Veal sautéed with artichoke hearts, lemon, capers, pine nuts, white wine.....	\$24.95
SCALLOPINE ALLA PICCANTE Veal sautéed with lemon, capers, tomato, white wine.....	\$23.95
SCALLOPINE ALLA LIMONE Veal sautéed in white wine, lemon, and butter.....	\$23.95
Carne	
Served with house salad and choice of spaghetti or mostaccioli.	
BISTECCA DI MANZO ALLA GRIGLIA 16 oz. New York strip steak, char-broiled.....	\$33.95
COSTOLETTE DI MAIALE Char-broiled pork chops (prepared Vesuvio style—add \$2.00).....	\$26.95
FILETTO DI MANZO ALLA GRIGLIA 10 oz. filet mignon, char-broiled, au jus.....	\$33.95
BISTECCA DI MANZO ALLA VESUVIO 16 oz. New York strip steak sautéed in olive oil, garlic, wine, and spices with Potatoes.....	\$35.95
Pesce	
Served with house salad.	
SCAMPI ALLA DIAVLO Shrimp sautéed in spicy red sauce over capellini.....	\$22.95
SCAMPI "VILLA SASSI" Large shrimp sautéed with garlic, wine, and butter over capellini.....	\$22.95
PESCE FRESCO DEL GIORNO Fresh fish of the day, choice of mostaccioli or spaghetti.....	Market Price
FILETTI DI PESCE ARANCIONE Sautéed New Zealand Orange Roughy with lemon, capers, wine, butter, choice of mostaccioli or spaghetti.....	\$23.95
GAMBERI CON GNOCCHI GIOVANNI Sautéed shrimp with potato gnocchi, tomatoes, basil, goat cheese cream.....	\$23.95
Side Orders	
SAUTEED BROCCOLI	\$ 4.50
MEATBALLS (2)	\$ 4.75
SAUSAGE	\$ 4.50
SPAGHETTI WITH MARINARA	\$ 4.25
SPAGHETTI WITH MEAT SAUCE	\$ 4.75
MOSTACCIOLI WITH MARINARA	\$ 4.25
MOSTACCIOLI WITH MEAT SAUCE	\$ 4.75
VESUVIO POTATOES	\$ 4.50
SAUTEED SPINACH	\$ 4.75
Dolce e Caffè	
TIRAMISU	\$8.50
FRESH CANNOLI	\$5.25

We accept Visa, Master Card, Discover and American Express. Sorry no personal checks accepted

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