

## Antipasti

<b>CALAMARI FRITTI</b> Tender squid, lightly floured and fried.....	\$ 15.95
<b>BRUSCHETTA</b> Toasted Italian bread topped with diced tomatoes, garlic, basil, and olive oil.....	\$ 10.95
<b>ZUPPA DI COZZE</b> Mussels in red sauce or steamed in garlic, tomatoes, and spices.....	\$ 15.95
<b>POLENTA BOLOGNESE AL FORNO</b> Baked with meat sauce and cheese.....	\$ 10.95
<b>TORTE DI RISOTTO CON GAMBERI</b> Shrimp risotto cakes with smoked pancetta, roasted tomato and calabrese pepper aioli.....	\$ 14.95
<b>CROSTINI DI BURRATA</b> Toasted crostini topped with burrata cheese, roasted peppers, basil, balsamic glaze.....	\$ 13.95
<b>VONGOLE AL FORNO</b> Half dozen baked clams with seasoned bread crumbs.....	\$ 13.95
<b>PEPE FARCITE</b> Baked stuffed pepper with sausage risotto, fresh mozzarella, parmesan.....	\$ 12.95
<b>SCAMPI FRANCESE</b> Shrimp sauteed in egg batter with white wine, lemon and butter.....	\$ 16.95
<b>BURRATA E POMODORI</b> Burrata cheese, tomatoes, pesto, olive oil, balsamic glaze.....	\$ 13.95

## Insalata e Zuppa

<b>INSALATA CUNEO</b> Wedge salad with tomatoes, red onion, crumbled blue cheese, pancetta, and blue cheese dressing.....	\$ 12.95
<b>INSALATA DI BROCCOLI</b> Fresh broccoli, red onions, red pepper, gorgonzola cheese.....	\$ 11.95
<b>INSALATA DI CESARE</b> Classic Caesar Salad.....	\$ 11.95
<b>HOUSE SALAD</b> .....	\$ 5.50

## Zuppa

<b>CUP OF SOUP</b> .....	\$ 4.50
<b>BOWL OF SOUP</b> .....	\$ 5.95

Gluten Free Menu Available Upon Request  
Please allow time, all meals are prepared to order. No separate checks, please!  
Sharing dinners, please add \$5.00 (includes salad)

## Pasta e Risotto

Served with house salad

### SPAGHETTI, MOSTACCIOLI OR LINGUINE

With marinara sauce.....	\$ 14.95
With meat sauce.....	\$ 15.95

### CAVATELLI AL FORNO

Baked with ricotta cheese with marinara sauce.....	\$ 18.95
with meat sauce.....	\$ 19.95

### RAVIOLI

Cheese ravioli with marinara sauce.....	\$ 16.95
Meat ravioli with marinara sauce .....	\$ 17.95
(meat sauce, add \$1.00 )	

### SPAGHETTI CON AGLIO E OLIO

With olive oil and garlic.....	\$ 14.95
Add anchovies.....	\$ 16.95

### CAVATELLI ALLA BETOLLA

Cavatelli in a plum tomato, cream, and vodka sauce.....	\$ 18.95
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### RIGATONI ALLA ANTHONY

Rigatoni pasta with artichoke hearts, spinach, onions, and plum tomatoes.....	\$ 18.95
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### LINGUINE CON SCAMPI E BROCCOLI

Shrimp and broccoli sautéed with olive oil and garlic, tossed with linguine.....	\$ 25.95
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### GNOCCHI CON SALSICCIA

Crumbled sausage, mushrooms, peas, onions, plum tomato, in white wine.....	\$ 20.95
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### CAPELLINI DEL ANGELINA

Very fine pasta with plum tomato and basil sauce.....	\$ 16.95
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### FETTUCINE ALFREDO

Classic cheese and cream sauce .....	\$ 17.95
with grilled chicken add (\$7.50)	

### LINGUINE DEL MARE

Shrimp, clams, calamari, mussels in white wine with plum tomato.....	\$ 32.95
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### CASONCELLI

Stuffed pasta with prosciutto, mortadella in cream sauce with spinach and mushroom.....	\$ 21.95
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### LINGUINE CON VONGOLE

Pasta with littleneck clams, red or white sauce.....	\$ 23.95
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### RISOTTO BOLOGNESE

Arborio rice with meat sauce, mushrooms, and cheese.....	\$ 18.95
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## House Specialties

House Specialties, Vitello and Pollo served with a house salad and a choice of spaghetti or mostaccioli

### MELANZANE AL FORNO

Eggplant baked in rich tomato sauce with cheese ..... \$ 19.95

### FILETTO DI MANZO PORTOBELLO

Sautéed beef tenderloin medallions, Portobello mushrooms, artichoke hearts and sweet peppers in a red wine sauce..... \$ 34.95

### SALSICCIA E PEPPERONI

Sautéed sausage and peppers, white wine, garlic and spices..... \$ 21.95

### COSTOLETTE DI MIALE NAPOLETANO

Pork chops sautéed with sweet peppers, onions, tomatoes and white wine..... \$ 34.95

## Pollo

### PETTO DI POLLO ALLA GRIGLIA

Grilled breast of chicken with roasted vegetables, sautéed spinach, balsamic glaze..... \$ 26.95

### PETTO DI POLLO MARSALA

Breast of chicken sautéed with Marsala wine and mushrooms..... \$ 24.95

### PETTO DI POLLO PORTOBELLO

Breast of chicken sautéed with Portobello mushrooms, plum tomato, rosemary, red wine with Portobello mushroom ravioli..... \$ 26.95

### PETTO DI POLLO ALLA FRANCESE

Breast of chicken in egg batter with lemon, wine, and butter..... \$ 24.95

### POLLO AL VESUVIO

Half chicken, olive oil, garlic, wine and spices served with Vesuvio potatoes..... \$ 23.95

### PETTO DI POLLO ALLA PARMIGIANA

Breast of chicken, lightly breaded, baked with tomato sauce and cheese..... \$ 25.95

## Vitello

### SCALLOPINE AL MARSALA

Veal sautéed with mushrooms in Marsala wine..... \$ 28.95

### SCALLOPINE ALLA PARMIGIANA

Veal breaded and baked with a rich tomato sauce and cheese..... \$ 29.95

### SCALLOPINE CARCIOFO

Veal sautéed with artichoke hearts, lemon, capers, pine nuts, white wine..... \$ 29.95

### SCALLOPINE ALLA PICCANTE

Veal sautéed with lemon, capers, tomato with white wine..... \$ 28.95

### SCALLOPINE ALLA LIMONE

Veal sautéed in white wine, lemon and butter..... \$ 28.95

**Carne**

Served with house salad and choice of spaghetti or mostaccioli.

<b>BISTECCA DI MANZO ALLA GRIGLIA</b> 16 oz. New York strip steak, char-broiled.....	\$ 44.95
<b>COSTOLETTE DI MAIALE</b> Char-broiled pork chops..... (prepared Vesuvio style—add \$2.00)	\$ 34.95
<b>FILETTO DI MANZO ALLA GRIGLIA</b> 10 oz. filet mignon, char-broiled, au jus.....	\$ 44.95
<b>BISTECCA DI MANZO ALLA VESUVIO</b> 16 oz. New York strip steak sautéed in olive oil, garlic, wine, and spices with potatoes.....	\$ 46.95

**Pesce**

Served with house salad.

<b>SCAMPI ALLA DIAVLO</b> Shrimp sautéed in a spicy red sauce over capellini.....	\$ 25.95
<b>SCAMPI “VILLA SASSI”</b> Large shrimp sautéed with garlic, wine, and butter over capellini.....	\$ 25.95
<b>PESCE FRESCO DEL GIORNO</b> Fresh fish of the day, choice of mostaccioli or spaghetti.....	Market Price
<b>FILETTI DI PESCE ARANCIONE</b> Sautéed New Zealand Orange Roughy with lemon, capers, wine, butter choice of mostaccioli or spaghetti.....	\$ 25.95
<b>GAMBERI CON GNOCCHI GIOVANNI</b> Sautéed shrimp with potato gnocchi, tomatoes, basil, goat cheese cream.....	\$ 25.95

**Side Orders**

SAUTÉED BROCCOLI.....	\$ 5.95
MEATBALLS (2).....	\$ 6.95
SAUSAGE.....	\$ 6.50
SPAGHETTI WITH MARINARA.....	\$ 5.25
SPAGHETTI WITH MEAT SAUCE.....	\$ 5.75
MOSTACCIOLI WITH MARINARA.....	\$ 5.25
MOSTACCIOLI WITH MEAT SAUCE.....	\$ 5.75
VESUVIO POTATOES.....	\$ 5.95
SAUTÉED SPINACH.....	\$ 6.75

**Dolce e Caffé**

TIRAMISU.....	\$ 8.95
FRESH CANNOLI.....	\$ 6.95
LEMON ICE.....	\$ 6.95
SPUMONI.....	\$ 6.50
COFFEE or HOT TEA.....	\$ 3.25
MILK.....	\$ 3.25
ESPRESSO.....	\$ 3.95
CAPPUCINO.....	\$ 4.50
FRESH BREWED ICE TEA.....	\$ 3.00
SOFT DRINKS.....	\$ 3.25