

Antipasti

CALAMARI FRITTI Tender squid, lightly floured and fried.....	\$ 18.95
BRUSCHETTA Toasted Italian bread topped with diced tomatoes, garlic, basil, and olive oil.....	\$ 12.95
ZUPPA DI COZZE Mussels in red sauce or steamed in garlic, tomatoes, and spices.....	\$ 18.25
POLENTA BOLOGNESE AL FORNO Baked with meat sauce and cheese.....	\$ 12.95
ARANCINI RIPIENI FORMAGGIO Fried risotto balls stuffed with smoked gouda and fontina cheese served with roasted tomato and calabrese pepper aioli	\$ 14.50
CROSTINI DI BURRATA Toasted crostini topped with burrata cheese, roasted peppers, basil, balsamic glaze.....	\$ 15.95
VONGOLE AL FORNO Half dozen baked clams with seasoned bread crumbs.....	\$ 16.50
PEPE FARCITE Baked stuffed pepper with sausage risotto, fresh mozzarella, parmesan.....	\$ 15.50
SCAMPI FRANCESE Shrimp sauteed in egg batter with white wine, lemon and butter.....	\$ 18.95
BURRATA E POMODORI Burrata cheese, tomatoes, pesto, olive oil, balsamic glaze.....	\$ 15.95

Insalata e Zuppa

INSALATA CUNEO Wedge salad with tomatoes, red onion, crumbled blue cheese, pancetta, and blue cheese dressing.....	\$ 14.50
INSALATA DI BROCCOLI Fresh broccoli, red onions, red pepper, gorgonzola cheese.....	\$ 13.95
INSALATA DI CESARE Classic Caesar Salad.....	\$ 13.95
HOUSE SALAD	\$ 6.95

Zuppa

CUP OF SOUP	\$ 5.95
BOWL OF SOUP	\$ 7.50

Gluten Free Menu Available Upon Request
Please allow time, all meals are prepared to order. No separate checks, please!
Sharing dinners, please add \$6.00 (includes salad)

Pasta e Risotto

Served with house salad

SPAGHETTI, MOSTACCIOLI OR LINGUINE	
With marinara sauce.....	\$ 17.50
With meat sauce.....	\$ 18.50
CAVATELLI AL FORNO	
Baked with ricotta cheese	
with marinara sauce.....	\$ 21.95
with meat sauce.....	\$ 22.95
RAVIOLI	
Cheese ravioli with marinara sauce.....	\$ 19.95
Meat ravioli with marinara sauce	\$ 20.95
(meat sauce, add \$1.00)	
SPAGHETTI CON AGLIO E OLIO	
With olive oil and garlic.....	\$ 17.95
Add anchovies.....	\$ 19.95
CAVATELLI ALLA BETOLLA	
Cavatelli in a plum tomato, cream, and vodka sauce.....	\$ 21.95
RIGATONI ALLA ANTHONY	
Rigatoni pasta with artichoke hearts, spinach, onions, and plum tomatoes.....	\$ 21.50
LINGUINE CON SCAMPI E BROCCOLI	
Shrimp and broccoli sautéed with olive oil and garlic, tossed with linguine.....	\$ 27.95
GNOCCHI CON SALSICCIA	
Crumbled sausage, mushrooms, peas, onions, plum tomato, in white wine.....	\$ 23.50
CAPELLINI DEL ANGELINA	
Very fine pasta with plum tomato and basil sauce.....	\$ 18.50
FETTUCINE ALFREDO	
Classic cheese and cream sauce	\$ 20.95
with grilled chicken add (\$9.00)	
LINGUINE DEL MARE	
Shrimp, clams, calamari, mussels in white wine with plum tomato.....	\$ 36.50
RAVIOLI SALSICCIA E BROCCOLINI	
Stuffed pasta with sausage and broccolini in a roasted garlic cream sauce	
with roasted peppers and basil.....	\$ 23.95
LINGUINE CON VONGOLE	
Pasta with littleneck clams, red or white sauce.....	\$ 26.95
PENNE CON RICOTTA E SPINACI	
Creamy ricotta, spinach, four cheeses topped with a touch of marinara.....	\$ 20.50
RISOTTO BOLOGNESE	
Arborio rice with meat sauce, mushrooms, and cheese.....	\$ 21.50

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 \$ 24.50

FILETTO DI MANZO PORTOBELLO

Sautéed beef tenderloin medallions, Portobello mushrooms, artichoke hearts and sweet peppers in a red wine sauce..... \$ 38.95

SALSICCIA E PEPPERONI

Sautéed sausage and peppers, white wine, garlic and spices..... \$ 24.50

COSTOLETTE DI MIALE NAPOLETANO

Pork chops sautéed with sweet peppers, onions, tomatoes and white wine..... \$ 38.95

Pollo

PETTO DI POLLO ALLA GRIGLIA

Grilled breast of chicken with roasted vegetables, sautéed spinach, balsamic glaze..... \$ 28.95

PETTO DI POLLO MARSALA

Breast of chicken sautéed with Marsala wine and mushrooms..... \$ 27.50

PETTO DI POLLO PORTOBELLO

Breast of chicken sautéed with Portobello mushrooms, plum tomato, rosemary, red wine with Portobello mushroom ravioli..... \$ 28.95

PETTO DI POLLO ALLA FRANCESE

Breast of chicken in egg batter with lemon, wine and butter..... \$ 27.50

POLLO AL VESUVIO

Half chicken, olive oil, garlic, wine and spices served with Vesuvio potatoes..... \$ 25.95

PETTO DI POLLO ALLA PARMIGIANA

Breast of chicken, lightly breaded, baked with tomato sauce and cheese..... \$ 28.50

Vitello

SCALLOPINE AL MARSALA

Veal sautéed with mushrooms in Marsala wine..... \$ 31.50

SCALLOPINE ALLA PARMIGIANA

Veal breaded and baked with a rich tomato sauce and cheese..... \$ 32.50

SCALLOPINE CARCIOFO

Veal sautéed with artichoke hearts, lemon, capers, pine nuts, white wine..... \$ 32.50

SCALLOPINE ALLA PICCANTE

Veal sautéed with lemon, capers, tomato with white wine..... \$ 31.50

SCALLOPINE ALLA LIMONE

Veal sautéed in white wine, lemon and butter..... \$ 30.95

Carne

Served with house salad and choice of spaghetti or mostaccioli.

BISTECCA DI MANZO ALLA GRIGLIA 16 oz. New York strip steak, char-broiled.....	\$ 47.95
COSTOLETTE DI MAIALE Char-broiled pork chops..... (prepared Vesuvio style—add \$2.00)	\$ 37.95
FILETTO DI MANZO ALLA GRIGLIA 10 oz. filet mignon, char-broiled, au jus.....	\$ 47.95
BISTECCA DI MANZO ALLA VESUVIO 16 oz. New York strip steak sautéed in olive oil, garlic, wine and spices with potatoes.....	\$ 49.95

Pesce

Served with house salad.

SCAMPI ALLA DIAVLO Shrimp sautéed in a spicy red sauce over capellini.....	\$ 28.50
SCAMPI "VILLA SASSI" Large shrimp sautéed with garlic, wine and butter over capellini.....	\$ 28.50
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.....	\$ 28.95
GAMBERI CON GNOCCHI GIOVANNI Sautéed shrimp with potato gnocchi, tomatoes, basil, goat cheese cream.....	\$ 28.50

Side Orders

SAUTÉED BROCCOLI.....	\$ 6.95
MEATBALLS (2).....	\$ 8.25
SAUSAGE.....	\$ 7.25
SPAGHETTI WITH MARINARA.....	\$ 6.50
SPAGHETTI WITH MEAT SAUCE.....	\$ 6.95
MOSTACCIOLI WITH MARINARA.....	\$ 6.50
MOSTACCIOLI WITH MEAT SAUCE.....	\$ 6.95
VESUVIO POTATOES.....	\$ 6.50
SAUTÉED SPINACH.....	\$ 6.95

Dolce e Caffé

TIRAMISU.....	\$ 8.95
FRESH CANNOLI.....	\$ 7.50
LEMON ICE.....	\$ 6.95
SPUMONI.....	\$ 6.75
COFFEE or HOT TEA.....	\$ 3.95
MILK.....	\$ 3.25
ESPRESSO.....	\$ 4.50
CAPPUCINO.....	\$ 5.25
FRESH BREWED ICE TEA.....	\$ 3.95
SOFT DRINKS.....	\$ 3.95