

# Antipasti

## CALAMARI FRITTI

Tender Squid, lightly floured and fried

## VONGOLE AL FORNO

½ doz. Baked clams with seasoned bread crumbs

## BRUSCHETTA

Toasted italian bread topped with diced tomatoes, garlic, basil & olive oil

## ZUPPA DI COZZE

Mussels in red sauce or steamed in garlic, tomatoes and spices

## MARGHERITA FLATBREAD

Fresh Mozzarella, red grape tomatoes, fresh basil, extra virgin olive oil

## SCAMPI FRANCESE

Shrimp sauteed in egg batter with white wine, lemon and butter

## POLENTA BOLOGNESE AL FORNO

Baked with meat sauce and cheese

## FORMAGGIO DI CAPRA AL FORNO

Baked goat cheese on garlic croutons in a mildly spicy tomato sauce

## FUNGHI RIPIENI

Baked stuffed mushroom caps with seasoned bread crumbs and cheese

## SALSICCIA PEPPERONI

Sauteed sausage and peppers, white wine, garlic and spices

## POLENTA BOLOGNESE AL FORNO

Baked with meat sauce and cheese

## ITALIAN SALSICCIA FLATBREAD

Four cheese blend, housemade tomato sauce, Italian sausage

# Insalate e Zuppa

## POMODORI E CIPOLL CON GORGONZOLA

Sliced tomato, red onion, gorgonzola cheese (anchovies upon request)

## INSALATA DI CESARE

Classic caesar salad

## ZUPPA

## POMODORI E MOZZARELLA

Sliced beefsteak tomatoes with fresh mozzarella, basil & olive oil

## INSALATA DI BROCCOLI

Fresh broccoli, red onions, red pepper, gorgonzola cheese

## HOUSE SALAD

# House Specialties

Served with house salad and choice of mostaccioli or spaghetti

## MELANZANE AL FORNO

Eggplant baked in rich tomato sauce with cheese topping

## FILETTO DI MANZO PORTABELLO

Sauteed beef tenderloin medallions, portebello mushrooms, Pork chops sauteed with sweet peppers, onions, tomatoes artichoke hearts, sweet peppers in a red wine sauce. And white wine

## SALSICCIA E PEPPERONI

Sauteed sausage and peppers, white wine, garlic and spices

## COSTOLETTE DI MIAILE NAPOLETANO

# Pasta e Risotto

Served with house salad

## SPAGHETTI, MOSTACCIOLI OR LINGUINE

With marinara sauce  
With meat sauce

## CAPELLINI DEL ANGELINA

Very fine pasta with plum tomato and basil sauce

## CAVATELLI AL FORNO

Baked with ricotta cheese in meat or marinara sauce

## FETTUCINE ALFREDO

Classic cheese and cream sauce  
With Grilled Chicken Breast

## LINGUINE CON VONGOLE

Pasta with littleneck clams, red or white sauce

## RAVIOLI

Cheese w/marinara sauce  
Meat w/marinara sauce  
With meat sauce

## SPAGHETTI CON AGLIO E OLIO

With olive oil and garlic  
add anchovies

## LINGUINI DEL MARE

Shrimp, clams, calamari, mussels, in white wine with plum tomato

## CAVATELLI ALLA BETOLLA

Cavatelli in a plum tomato cream and vodka sauce

## LINGUINI CON SCAMPI E BROCCOLI

Shrimp and broccoli sauteed w/olive oil & garlic, tossed with linguine

## RIGATONI PRIMAVERA

Rigatoni pasta with artichoke hearts, spinach, onions & plum tomatoes

## CAPELLINI CON SCAMPI FRANCO

Very fine pasta with shrimp & spinach in a light alfredo sauce

## PENNE CON POLLO BOSCAIOLA

Pasta w/chicken, portabello mushrooms, plum tomato,

## RISOTTO BOLOGNESE

Aborio rice with meat sauce, mushrooms and cheese white wine sauce and a touch of cream

### SCALLOPINE ALLA MARSALLA

Veal sauteed with mushrooms in Marsala sauce

### SCALLOPINE ALLA PARMIGIANA

Veal breaded and baked with a rich tomato sauce and cheese

### SCALLOPINE DI VITELLO BELLA VISTA

Sauteed veal topped with prosciutto, eggplant, tomato sauce & cheese

### POLLO AL VESUVIO

Half chicken, olive oil, garlic, wine & spices served w/vesuvio potatoes

### PETTO DI POLLO ALLA PARMIGIANA

Breast of chicken lightly breaded, baked w/tomato sauce & cheese

### POLLO CON VERDURE

Grilled chicken breast over broccoli, red pepper, mushrooms and Onions with aged balsamic

### BISTECCA DI MANZO ALLA GRIGLIA

16 oz. New York strip steak, char-broiled

### COSTOLETTE DI MIAILE

Char-broiled pork chops  
Prepared Vesuvio style

## Vitello

### SCALLOPINE ALLA PICCANTE

Veal sauteed with lemon, capers, tomato and white wine

### SCALLOPINE ALLA LIMONE

Veal sauteed in white wine, lemon and butter

### SCALLOPINE DI VITELLO FESTIVO

Veal sauteed w/sweet peppers, mushrooms, tomato & white wine

## Pollo

### PETTO DI POLLO MARSALA

Breast of chicken sauteed with marsala wine and mushrooms

### PETTO DI POLLO ALLA FRANCESE

Breast of chicken in egg batter w/lemon, wine and butter

### PETTO DI POLLO PORTABELLO

Breast of chicken sautéed with portebello mushrooms, plum tomato Rosemary, red wine w/portabello mushroom ravioli

## Carne

Served with house salad and choice of mostaccioli or spaghetti

### FILETTO DI MANZO ALLA GRIGLIA

10 oz. Filet Mignon, char-broiled, au-jus

### BISTECCA DI MANZO ALLA VESUVIO

16 oz. New York strip steak sauteed in olive oil, garlic, wine & spices

# Pesce

Served with house salad

## SCAMPI ALLA DIAVALO

Shrimp sauteed in a spicy red sauce over capellini

## PESCE FRESCO DEL GIORNO

Fresh fish of the day, choice of mostaccioli or spaghetti

## SCAMPI "VILLA SASSI"

Large shrimp sauteed with garlic, wine & butter with capellini

## FILETTI DI PESCE ORANCIA

Sauteed New Zealand Orange Roughy with lemon, capers, white wine,  
Butter with choice of mostaccioli or spaghetti

# Side Orders

VESUVIO POTATOES

SAUTEED SPINACH

SAUTEED BROCCOLI

SPAGHETTI with marinara

SPAGHETTI with meat sauce

MOSTACCIOLI w/marinara

MOSTACCIOLI w/ meat sauce

MEATBALLS (2)

SAUSAGE

# Dolce

TIRAMISU

FRESH CANNOLI

ASSORTED DESSERT OF THE DAY

LEMON ICE

SPUMONI

COFFEE, TEA

MILK

ESPRESSO

CAPPUCCINO

SOFT DRINKS

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