

## *Pasta with Seafood*

### *Linguine with Shrimp & Broccoli*

*in garlic and oil*

*Full 23.95 Half 17.95*

### *Zuppa de Pesce over Cappellini*

*clams, mussels, shrimp, calamari  
scungille and fish in marinara sauce*

*Full 24.95 Half 18.95*

### *Shrimp Fradiavolo over Linguine*

*in spicy tomato sauce*

*Full 23.95 Half 17.95*

### *Lobster Fradiavolo over Linguine*

*in spicy tomato sauce (45 min.)*

*(28 -30 oz. Tail)*

*Market Price*

### *Mussels over Linguine*

*in red or white sauce*

*Full 18.95 Half 13.95*

### *Clams over Linguine*

*combination of whole and chopped  
clams in red or white sauce*

*Full 18.95 Half 13.95*

### *Calamari over Linguine*

*squid, capers, sliced black olives  
in marinara sauce*

*Full 18.95 Half 13.95*

### *Shrimps Francase*

*lightly battered in light lemon  
white wine sauce over Cappellini*

*Full 23.95 Half 17.95*

## *Poultry*

### *Poultry On The Bone - 35 min.*

#### *Chicken Vesuvio*

*white wine, olive oil, garlic, sweet  
peas and roasted potatoes 17.95*

#### *Chicken Cacciatore*

*with mushrooms, onions, black olives  
and green peppers in light marinara sauce  
with side of Penne marinara 17.95*

#### *Chicken Oreganato*

*broiled with lemon, olive oil  
and roasted potatoes 17.95*

*All White Meat on the Bone*

*Add 3.00*

### *Poultry - Boneless*

#### *Chicken Francase*

*egg batter, lemon white wine sauce  
with side of Penne marinara*

*Full 17.95 Half 12.95*

#### *Chicken Marsala*

*mushrooms, roasted peppers  
in sweet marsala wine sauce  
with side of Penne marinara*

*Full 17.95 Half 12.95*

#### *Chicken Saltin Bocca*

*prociutto and mozzarella cheese in light  
tomato sauce with side of Penne marinara*

*Full 17.95 Half 12.95*

## *Prime Aged Steaks and Chops*

### *Italian Steak*

*New York strip (14 oz.) sauteed with  
olive oil, white wine with roasted potatoes  
and Italian vinegar peppers 35.95*

### *Pork Chops Vesuvio*

*olive oil, white wine with roasted  
potatoes and sweet peas 22.95*

### *Veal Chops Oreganato*

*Veal Chops Siciliana*  
*breaded veal chop topped with diced*  
*tomatoes, onions and arugula 39.95*

*Bone-in Filet Mignon*  
*(16 oz.) flame broiled with broccoli*  
*and cottage fries 46.95*

*Lamb Chop Oreganato*  
*broiled with lemon, olive oil*  
*and roasted potatoes 35.95*

*broiled with lemon, olive oil and*  
*roasted potatoes 39.95*

*Porterhouse*  
*(26-28 oz.) flame broiled with broccoli*  
*and cottage fries 44.95*

## *Veal*

*Veal Marsala*  
*mushrooms in sweet wine marsala*  
*sauce with side of Penne marinara*  
*Full 22.95 Half 16.95*

*Veal Scallopini*  
*mushrooms, onions in light tomato*  
*sauce with side of Penne marinara*  
*Full 22.95 Half 16.95*

*Veal Lemon*  
*lemon white wine sauce with*  
*sauce with side of Penne marinara*  
*Full 22.95 Half 16.95*

*Veal Picante*  
*lightly breaded in a light lemon and*  
*white wine sauce with pine nuts*  
*Full 22.95 Half 16.95*

*Veal Vesuvio*  
*white wine, olive oil, garlic*  
*sweet peas and roasted potatoes*  
*Full 22.95 Half 16.95*

*Veal Parmigiana*  
*breaded, marinara sauce and mozzarella*  
*cheese with side of Penne marinara*  
*Full 22.95 Half 16.95*

## *Seafood Specials Daily*

*-Ask Your Server-*

## *Sides*

*Sauteed Escarole*  
*in olive oil and garlic 6.95*

*Sauteed Spinach*  
*in olive oil and garlic 6.95*

*Sauteed Broccoli*  
*in olive oil and garlic 6.95*

*Meatballs 4.00*

*Vesuvio Potatoes 5.95*

*Sauteed Rapini*  
*in olive oil and garlic with*  
*crushed red pepper 6.95*

*Cottage Fries 5.95*

*Sausage 4.00*

*Chicken 4.00*

*Prices Subject to Change*