



SECONDI MAIN

Vitello Sorrentina NEW

Tenderized veal topped with sliced tomato, buffalo mozzarella, fresh basil, in a lemon butter white wine sauce, served with penne cream sauce and green peas

Vitello alla Marsala

Veal scaloppini, mushrooms, sautéed in marsala sherry

Filetto Amalfitana NEW

Veal tenderloin, grilled sliced & laid on thinly cut fried potatoes & topped with our brandy mushroom sauce

Filetto di Sogliola alla Scaurese NEW Oven baked filet of sole with cherry tomatoes, black olives, capers, oregano in a light tomato sauce

Salmone NEW

Pan seared salmon served with saffron risotto

Gamberi alla Vesuvio

Lightly breaded shrimp in our lemon, white wine sauce

Pollo Vesuvio NEW

Rolled breast of chicken, stuffed with mozzarella cheese simmered in a mild brandy mushroom sauce

Pollo Piccata

Pan seared chicken breast in our lemon butter sauce

Ossobuco

Veal shank braised in a tomato sauce, served with spaghetti

Seafood Platter

Combination of shrimp, lobster tail, scallops snow crab, salmon & mussels in a white wine, garlic sauce

All dishes are served with seasonal vegetables and potatoes OR pasta with our homemade tomato sauce *UPGRADE rose sauce OR cream sauce for
OR gnocchi tomato sauce for
OR gorgonzola for



12" PIZZA NAPOLETANA

1. Buffalo mozzarella and fresh basil
2.  Smoked salmon, arugula, capers, red onions, buffalo mozzarella in a lemon olive oil dressing
3. Red onion, green peppers, mushrooms, hot peppers
4. Chicken, mushrooms, onions
5. Pesto, goat cheese, black olives, sundried tomatoes
6. Sausage, rapini, buffalo mozzarella
7.  NEW Porchetta, mushrooms, onions, pan seared yellow hot peppers & red hot peppers
8.  Prosciutto, arugula, shaved parmigiano, buffalo mozzarella
9.  NEW Potatoes, bacon, rosemary, oregano, garlic and olive oil
10. Pepperoni, mushroom, green peppers, bacon
11. Chicken, goat cheese, sundried tomatoes

Add extra toppings: Protein, Vegetable, Buffalo Mozzarella

Dolce Dessert

Homemade Tiramisu

Tartufo (Italian Ice Cream)

Please Ask Your Server for Available Flavours

Assorted Cakes

Please Ask Your Server

ANTIPASTI - START

Antipasto Vesuvio

Chef Selection
 For One For Two

Gamberi Mamma Mia!!!

Sautéed shrimp in a spicy tomato sauce

Impepata di Cozze

Mussels & clams in our marinara sauce

Lumache

Snails, baked with butter, garlic sauce & flambé with brandy topped with mushrooms and mozzarella

Frittura di Pesce

Platter of fried seafood, squid, calamari, shrimp, served with our creamy spicy sauce

ZUPPA - SOUPS

Minestrone

Fresh Vegetable Soup

Zuppa Di Cipolla

Onion soup, topped with mozzarella, parmesan cheese

INSALATE - SALADS

Caesar

Romaine lettuce in our caesar house dressing

Dello Chef

Mixed greens, tomatoes, cucumber, red onion, red pepper, tossed lettuce with our vinaigrette house dressing

Caprese

Sliced tomatoes & buffalo mozzarella topped with a balsamic vinaigrette, olive oil, fresh basil, pesto

Giuseppe NEW

Mixed Greens, dried figs, dried apricot, raisins, goat cheese, chianti wine poached pear in our blueberry vinaigrette

Maurizio's Spicy Sauce

Maurizio specialy prepares his homemade hot sauce for purchase to take home and enjoy with your family



PRIMI PASTA

All Pastas - Homemade and Fresh

Spaghetti Vesuvio

Topped with meat balls, green peppers, mushrooms & meat sauce

Lasagna NEW

Thin sheets of pasta, deliciously layered with a combination of ground beef, boiled egg, in our tomato sauce topped with mozzarella cheese

Mezze Lune con Salmone NEW

Stuffed with goat cheese, baby spinach, salmon, in a baby shrimp rose' sauce

Ravioli

Stuffed with ground beef & topped with our meat sauce

Fettuccine Alfredo alla Vesuvio NEW

Mushrooms, broccoli, red peppers served in a cream sauce

add chicken

Agnollotti NEW

Stuffed with ricotta cheese and spinach in our tomato sauce

Linguine Pescatora NEW

Simmered in our marinara sauce with mussels, clams, shrimp & calamari

Gnocch NEW

Topped with your choice of tomato meat sauce or tomato sauce
Gorgonzola Sauce

SECONDI MAIN

Vitello Parmigiana

Veal parmesan topped with mozzarella cheese & our meat sauce

Vitello Pizzaiola

Veal scaloppini braised in a tomato sauce, with cherry tomatoes and fresh herbs

*Maurizio's
 Nonna Recipe*

