



APPETIZERS

PINO PUFFS	6
Shredded zucchini and 3 cheeses formed into a light puffy ball, served with besciamella sauce	
BRUSCHETTA	5
Seasoned tomatoes & fresh basil	
STUFFED EGGPLANT ROLLS	7
With marinara, ricotta & mozzarella	
BAKED CLAMS	8 (half dozen) 16 (dozen)
Served with Tabasco & lemon	
BAKED GOAT CHEESE	8
Sun-dried tomato and marinara with basil toast tips	
FRIED OR GRILLED CALAMARI	10
Fried: Served with marinara	
Grilled: Sautéed with tomatoes, spinach, green onions in a spicy broth	
BREADED RIGATONI	7
Stuffed with crumbled sausage, spinach, four cheeses & served with meat sauce	
CRAB CAKES	8
With spicy roasted tomato aioli	
MINI ASIAGO ARANCINI	6
Rice balls served with a side of marinara	

PIZZA *Additional toppings \$1 • Gluten Free available*

MARGHERITA	10
Tomato & basil with mozzarella	
4 CHEESE	10
Romano, fontinella, mozzarella & gorgonzola	
SAUSAGE & HOT GIARDINIERA	11
SAUSAGE & RED PEPPER	11
SHRIMP PESTO	13

SIDES

TWO MEATBALLS	5
GARLIC MASHED POTATOES	4
VESUVIO POTATOES <i>with peas</i>	5
SAUTÉED SPINACH	4
GRILLED SAUSAGE	5
GRILLED ASPARAGUS	4
POLENTA MARINARA	5

GLUTEN FREE OPTIONS AVAILABLE

Space available for private events.

SALADS & SOUP

HOUSE	5	RUSTIC	7
Served with house Italian or creamy garlic dressing		Field greens, pears, strawberries, walnuts & gorgonzola	
CAESAR	6	SALMON SALAD	14
Romaine, sun-dried tomatoes, croutons & shaved parmesan		Field greens, artichokes, red peppers, red onions, tomatoes & grilled salmon	
CAPRESE	7	PISTACHIO CHICKEN SALAD	13
Cherry mozzarella, fresh basil & tomatoes served over field greens with a balsamic reduction		Spinach, tomatoes, red onions, goat cheese & pistachio crusted chicken	
BEET	7	SOUP OF THE DAY	3
Arugula, roasted beets and crumbled goat cheese			

Add Chicken, Shrimp, Salmon, or Calamari to any salad for an additional charge

PASTA *Add Chicken, Shrimp, Sausage, or Salmon to any dish for an additional charge*

CHOOSE A PASTA & HOMEMADE SAUCE	12		
Spaghetti, Penne, Bowtie, Angel Hair, Linguine, Shells Whole Wheat (\$1) Gnocchi or Gluten Free (\$2) Marinara, Besciamella, Garlic & Oil, Alfredo, Meat Sauce (Touch Of Cream), Ricotta & Marinara			
BOWTIE ARROSTO	15	SEAFOOD RAVIOLI	15
Marinara, sausage, roasted red peppers, ricotta cheese		Shrimp filled in a spicy chopped clam sauce	
PENNE PANCETTA	15	PENNE ASIAGO	16
Italian bacon, oven roasted tomatoes, onions, fresh mozzarella, garlic & olive oil		Diced tomatoes and peas in an asiago cream sauce, topped with blackened chicken breast	
PENNE BROCCOLI	14	SHELLS MARINARA	15
Oven-roasted tomatoes in garlic & olive oil		Sliced sausage, peas, fresh basil & mushrooms with fresh mozzarella	
4 CHEESE RAVIOLI	14	BOWTIE CHICKEN	16
Homemade marinara sauce topped with Romano, mozzarella & gorgonzola cheeses		Spinach, oven-roasted tomatoes & sun-dried tomato cream sauce	
LASAGNA	13	MUSHROOM RAVIOLI	15
Rolled with ricotta & mozzarella with marinara Add meat sauce (\$2)		Sautéed in garlic & olive oil, trio of wild mushrooms, crumbled goat cheese	

ENTRÉES

CHICKEN VESUVIO	17
Oven roasted half chicken with peas & roasted potatoes	
CHICKEN WITH MUSHROOMS	18
Served in a marsala wine sauce with sautéed spinach & roasted potatoes	
PISTACHIO CRUSTED CHICKEN	19
Served with roasted pepper cream sauce, polenta, grilled asparagus & balsamic reduction	
ASIAGO CRUSTED CHICKEN	18
Served with sautéed linguine, fresh tomato, basil & topped with an asiago cream sauce	
PORK BALSAMIC	19
Grilled pork tenderloin, topped with balsamic glaze & grapes, with roasted potatoes & grilled asparagus	
RIBEYE <i>12 oz.</i>	28
Served with a Chianti demi-glaze with garlic-mashed potatoes & grilled asparagus	
SHRIMP SCAMPI	18
Served over sautéed linguine with fresh tomato, basil & topped with toasted breadcrumbs	
BLACKENED SALMON	21
Grilled, served with roasted potatoes & spinach	
TROUT	21
Grilled and topped with a caper vinaigrette served with garlic mashed potatoes and grilled asparagus	
VEAL PARMIGIANA	24
Served with a side of Penne Marinara	