

Mt. Vesuvius in the Campania Region of Italy is one of the most beautiful and powerful volcanos in all of Europe.

Almost 2,000 years ago it erupted and buried the ancient cities of Pompeii and Herculaneum.

Today Vesuvius and the surrounding area are home to over two million people.

The land, thanks to the lava that flows from the volcano is rich in minerals and excellent for growing a variety of produce. Tomatoes, Lemons and Grapes are some of the finest in the world. Many classic and well-known Italian dishes have originated from this area. Pizza and Pasta were born here. Fresh seafood was in abundance. The Foothills and mountain slopes were ideal for raising beef, pork and lamb.

Here the Italian people were known for their simplistic style of cooking - Fresh ingredients and seasonings to enhance not disguise the true flavors and an ability to make wonderful dishes that have been passed along for many generations.

And now the splendor and traditions of this region are reborn at Vesuvio.

Experience the true meaning of Italian cooking the way it is enjoyed by the people who live in the countryside village of Vesuvius.

- Let us take you back to where it began.

Vesuvio

Sapore Delvecchio Mondo

Ambiente Contemporaneo

- Old World Taste, Contemporary Setting

OPEN TUESDAY - FRIDAY LUNCH & DINNER • CLOSED MONDAY • SATURDAY & SUNDAY DINNER ONLY

Tuesday - Friday: 11:30am - 9:30pm • Saturday: 11:30am - 1:00am • Sunday: 11:00am - 8.00pm

Appetizers

- Prosciutto, Melon & Buffalo Mozzarella** . . . 9.00
Drizzled with Honey Lime Vinaigrette
- Mozzarella Napolitano** 9.00
Fresh Buffalo Mozzarella, Roasted Red & Yellow Peppers,
& Vine ripe tomatoes. Dressed with olive oil and fresh basil.
- Snail Salad** 10.45
- Shrimp Cocktail** 3.25 each
- Stuffed Hot Cherry Peppers** 8.75
Stuffed with Italian Ham & Provolone Cheese
- Mozzarella Vincenzo** 9.00
Fresh Buffalo Mozzarella Wrapped with Italian Ham
& Fresh Basil, lightly Breaded & Pan Fried with
Marinara Sauce
- Clams Casino** 8.45
Fresh Littlenecks Baked with Bacon, Garlic Butter &
Bread Crumbs
- Clams Zuppa** 9.00
Fresh Whole Baby Littlenecks Sautéed with Garlic,
Oil, White Wine & Fresh Herbs (White or Red)
- Fried Squid Vesuvio.** 9.00
Tender Calamari Rings Rolled In Corn Flour.
Fried Golden Brown & Served with Hot Peppers
in White Wine Garlic Sauce
- Omstead Fresh Water Smelts** 9.00
Small to Medium Lake Smelts Lightly Breaded &
Fried with Hot Peppers and Garlic Sauce
- Crispy Fried Chicken Wings** 9.00
Buffalo Style served with Blue Cheese Dressing or
Sorrentina Style with Lemon Rosemary Sauce
- Jumbo Shrimp Dante** 10.45
Four Jumbo Shrimp Rolled In Fresh Ground Bread, Sautéed
in Olive Oil & Finished with a Fresh Lemon Sauce
- Cajun Grilled Shrimp Vesuvio.** 10.45
Four Jumbo Shrimp Blackened Cajun style & Served with Red
Roasted Peppers, Fresh Melon, Crumbled Bacon & a Honey
Lime Vinaigrette on a Bed of Spring Mix Greens

Soups

- Chicken Escarole Cup** . . . 3.00 **Bowl** . . . 4.00
- Soup of the Day** . . . *Please See Server for Today's Special*

Salads

- Fresh Garden Salad** 3.50
- Caesar Salad** . .6.25 *With Chicken Breast (add)* 3.75
- Antipasto Grande**
Red Roasted Peppers, Fontinella Sharp Cheese, Buffalo
Mozzarella, Lupini, Assorted Olives & Cured Meats,
Served with Shredded Lettuce & Olive Oil and
Fresh Garlic Dip. . . **Sm.(1-2) 9.50 . . . Lg.(3-5) 13.95**

*All Of Our Salad Dressings Are Made Here
In Our Kitchen with the Very Best Ingredients.*

Honey Lime Vinaigrette, Red Wine Vinaigrette,
Creamy French, Gorgonzola Cheese,
(Olive Oil & Balsamic Vinegar Available Upon Request)

Italian Specialties

- Eggplant Parmigiana** 13.50
- Eggplant Vairano.** 14.50
Tender pieces of Eggplant Fried Golden Brown and Layered
with Italian Ham, Roasted Peppers, Mushrooms and
Mozzarella Cheese then Baked with Tomato Sauce

a la carte

- Polenta with Tomato Sauce & Cheese** . . . 9.50

*All Dinners Include Fresh Baked Italian Bread,
Garden Salad & your choice of (1) Side -
Fresh Vegetable, Potato, Linguine or Penne
(Marinara or Aglio Olio - \$.50 extra)*

Chicken

- Chicken Scarpata** 16.75
Boneless Chicken Breast Sautéed in Olive Oil & Garlic
with Roasted Potatoes, Fresh Mushrooms & thin slices
of mild Italian Sausage in a Brown Sherry Wine Sauce
with Fresh Rosemary
- Chicken Volcanello** 17.95
Boneless Chicken Breast Sautéed in a Rich Cream Sauce with
Imported Romano & Mozzarella Cheese, topped with Bread
Crumbs & served with a bed of Fettuccini Noodles
- Chicken Fra Diavolo** 16.75
Boneless Chicken Breast Sautéed with Hot Cherry
Peppers, Black Olives, Green Onion, White Wine,
Marinara Sauce & Fresh Herbs & Spices
- Chicken Marsala** 16.75
Sautéed Boneless Chicken Breast with Fresh Mushrooms
in a Light Brown Marsala Wine Sauce
- Chicken Saltimbocca.** 17.25
Boneless Chicken Breast Pressed with Prosciutto Ham
Sautéed with Fresh Mushrooms in a Marsala Wine Sauce
& Glazed with Mozzarella Cheese
- Chicken Franchise** 16.75
Boneless Breast Dipped in Egg, Sautéed in Olive Oil &
Finished with a Lemon White Wine Sauce
- Chicken Zingarella** 16.75
Boneless Chicken Breast Sautéed with Roasted Peppers,
Fresh Mushrooms, Green Onions, White Wine &
Marinara
- Chicken Vesuvio** 16.75
Boneless Chicken Breast, Rolled in Fresh Herbs
& Spices, Sautéed with Roasted Potatoes, Garlic,
White Wine & Butter
- Chicken Capriano** 16.75
Boneless Breast Sautéed with Artichoke Hearts, Roasted
Peppers, Mushrooms & Black Olives in a White Wine
Sauce with Fresh Basil
- Chicken Parmigiana** 14.95
Breaded Chicken Cutlets topped with Tomato Sauce
and Cheese

Beef & Pork

Bracciole 14.50

Thinly Sliced Beef Rolled & Stuffed with Italian Ham, Mozzarella, & Spicy Bread Stuffing Baked with Tomato Sauce

Twin Fillet Mignons (two Petit Fillets) 23.25

Your Choice Of -

(a) Plain grilled (b) Alla Mama Mushrooms & Garlic Butter or (c) Siciliano with Hot Cherry Peppers in a Red Wine Sauce

Grilled Pork Chops 17.95

Freshly Cut Center Pork Chops Charcoal Grilled Served Plain or with Garlic Butter or Marsala Wine Sauce

Pork Cutlets 14.95

Breaded Extra Lean Pork Cutlets served with Tomato Sauce or Brown Gravy Add Cheese 1.00 extra

Veal

Veal Marsala 21.95

Veal Scallopine Sautéed with Fresh Mushrooms in a Marsala Wine Sauce

Veal Pizzaiolla 21.95

Tender Veal Scallopine Sautéed in Olive Oil & Garlic with White Wine, Sun Dried Tomatoes, Black Olives, Marinara & Fresh Garlic

Veal Michael Angelo 21.95

Tender Veal Scallopine Sautéed with Porchini Mushrooms, Sun Dried Tomatoes, Peas, Black Olives, White Wine & Fresh Basil

Veal Sorrentina 20.95

Breaded Veal Cutlet Glazed with Italian Ham, Mozzarella Cheese & a small piece of Sliced Eggplant served with a Light Brown Marsala Wine Sauce with Mushrooms & Fresh Sage Leaves

Veal Cutlets 18.95

with Tomato Sauce or Brown Gravy

Veal Parmigiana 18.95

Breaded Veal Cutlets Topped with Tomato Sauce & Cheese

Pasta

All Pasta Entrees Are Cooked to Order & Served *'Al Dente'* (tender but firm). They Include Fresh Garden Salad & Fresh Baked Italian Bread

You May Choose Any of the Following Types of Pasta:

Linguine (*Flat*) Cappellini (*Angel Hair*)

Pennette (*Thin Macaroni*) Spaghettoni (*Round*)

With: Tomato Sauce, Marinara Sauce or Aglio Olio (Lots of Fresh Garlic, Olive Oil, Black Olives & Fresh Parsley) **12.95**

Arabiatta 14.25

Tossed with Sautéed Onions, Hot Peppers, Black Olives, Garlic, Marinara Sauce & Fresh Herbs

Clam Sauce 14.25

Made with Fresh Whole & Chopped Baby Clams, Fresh Clam Juice, White Wine & Fresh Herbs in a Red or White Sauce

Pasta Specialties

Gnocchi Piemontese 14.25

Homemade Pasta Dumplings (Made with Ricotta Cheese) Tossed in Marinara Sauce With Mozzarella & Romano Cheese & Fresh Basil

Fettuccini Alfredo 14.25

Pasta Ribbons Tossed with Fresh Cream, Imported Romano Cheese, Butter & Egg

Fettuccini Carbonara 15.25

Tossed with Bacon, Onions, Fresh Cream, Romano Cheese & Egg

Cannelloni Sorrentina 16.25

Homemade Pasta Cylinders Filled with Grilled Chicken Breast, Spinach, Sun Dried Tomatoes, Ricotta & Mozzarella Cheese & Served with a Pink Vodka Cream Sauce

Ravioli Margherita 13.95

Homemade Cheese Ravioli Baked with Tomato Sauce, Fresh Basil & Shredded Mozzarella

Seafood

Scallops Danté 20.95

Jumbo Sea Scallops Lightly Rolled in Fresh Ground Bread, Sautéed in Olive Oil & Finished with a Lemon White Wine Sauce with Green Onion tips

Fillet of Sole Franchise 17.95

Fresh Sole Fillets Egg Battered and Sautéed with White Wine and Lemon Butter

Baked Schrod Milanese 17.95

Fresh Cod Fillets Baked with Seasoned Bread Crumbs, White Wine & Lemon

Baked Schrod Pizzaiolla 17.95

Baked with a Spicy Marinara with White Wine, Black Olives & Sun Dried Tomatoes

Shrimp Scampi 20.95

Jumbo Shrimp Sautéed in Olive Oil, Garlic, White Wine & Fresh Parsley Served over a Bed of Linguine

Baked Stuffed Shrimp 19.95

Baked with a Delicious Crabmeat Stuffing and Served with Drawn Butter

Shrimp Siciliano 23.95

Jumbo Shrimp Sautéed in Olive Oil and Garlic with Fresh Diced Tomatoes, Black Olives, Green Onions, Hot Cherry Peppers, White Wine, Butter, Fresh Herbs & Spices

Cioppino - Italian Fisherman Stew 20.50

Jumbo Shrimp, Scallops, Squid, Cod & Clams Simmered in a Spicy Tomato Broth with Fresh Celery, Onions & Seasonings, served in its own pot

Fish & Chips (Friday only) 12.95

Served with Garden Salad

Sandwiches with French Fries

(Available Tuesday through Friday Only)

Italian Ham, Provolone & Roasted Red Peppers	8.95	Meatball	7.95
Chicken Cutlets	8.95	Eggplant	8.50
Veal Cutlets	8.95	Add Cheese	1.50
		Add Lettuce & Tomato50

Side Dishes

Meatballs	3.75	French Fries	3.75
Grilled Chicken	4.75	Garlic Bread	3.95
Sausage	3.75	Vegetable	3.50
Olive Oil & Garlic Dip	3.00	Mashed Potatoes with Brown Gravy	3.50
Side of Pasta	3.50		
Angel Hair Pasta	3.50		

Children's Menu

Linguine or Pennette with Meatball	7.25
Ravioli with Meatball	8.25
Chicken Fingers with Smiley Fries	8.75
Coffee	1.50 each
Soda	1.50 each

*We Offer a Complete Line of
Homemade Desserts and International Coffee*

"Gluten Free" choices are available upon request.

We Accept MasterCard, Visa, American Express

Minimum Gratuity of 15% Added to Checks of All Parties 8 or more

"Please No Substitutions"

Take Out Service Available

Accommodations for Private Parties up to 100 People (*Bar Available*)

*Thank You for Dining at Vesuvio
We hope you have had a wonderful experience*

Your Host, The Vota Family

The logo for Vesuvio, featuring the name in a large, elegant, cursive script. The letter 'V' is particularly large and stylized, with a thick stroke and a long, sweeping tail that curves under the rest of the word.