

# LUNCH

## SALADS

### **Market Greens 9.**

*w/fine herbs & Italian dressing*

### **Caprese 13.**

*Sliced buffalo mozzarella, fresh tomato, basil, aged balsamic*

### **Vago Salad 12**

*Baby arugula, radicchio, endive, peppers, olives*

### **Italian Cured Meats 12.**

*Assortment of Italian meat & cheeses*

### **Caesar 11.**

*Lettuce, homemade Caesar dressing, parmesan, garlic croutons*

### **Beet Salad 12.**

*Roasted beets, Cashel blue cheese, pistachios, baby greens, sherry vinaigrette*

### **Beef Carpaccio 14.**

*Thinly sliced raw beef with parmesan cheese, arugula salad & truffle oi*

## SOUP

*Pasta fagioli 8.*

*Minestrone 8.*

## APPETIZERS

### **Calamari 12.**

*Golden fried calamari*

### **Mussels "Posillipo" 14.**

*Prince Edward mussels w/ tomatoes, fresh garlic, crostini bread*

### **Eggplant 12.**

*Eggplant rolls stuffed with ricotta cheese, tomato sauce, organic parsley*

### **Grilled Octopus 14.**

*Tender octopus, avocado, pine nuts, baby arugula & balsamic reduction*

### **Vago Meatballs 12.**

*Fresh daily meatballs w/tomato sauce & basil*

### **Clams Oreganata 12**

*Traditional Italian Baked clams*

## SANDWICHES 14

Chicken Parmesan

Chicken Paillard

Chicken Pesto

Meatball

Vegetables

Prosciutto & Mozzarella

Angus Burger (add \$2)

## SIDES 9.

Mashed Potatoes  
Spinach

Broccoli Rabe  
Broccoli

## PASTA

(add buffalo mozzarella 6)

### **Spaghetti al Pomodoro 16.**

*Organic NJ tomatoes, shaved parmesan,  
fresh basil*

### **Squid Ink Linguine 22.**

*w/gulf shrimp, serrano chile, cherry tomatoes,  
chorizo oil*

### **Linguine "Vongole" 22.**

*Linguine w/ clam sauce, red or white*

### **Veal Pappardelle 22.**

*Veal ragout, porcini mushrooms,  
diced mirepoix, parmesan*

### **Orecchiette Barese 21.**

*Small pasta shells with broccoli rabe & sausage*

### **Fettuccine Carbonara 21.**

*Imported pancetta, organic egg,  
parmesan cheese*

### **Rigatoni Bolognese 20.**

*Large rigatoni pasta w/ home made style  
beef & veal ragu, tomato sauce, fresh herbs*

### **Ricotta Ravioli 17.**

*w/swiss chard, cherry tomatoes, butter, lemon*

### **Gnocchi Pesto 20.**

*Homemade fresh gnocchi in a basil pesto*

### **Risotto "Porcini" 23.**

*Italian arborio risotto w/ porcini mushroom & parmesan*

### **Shrimp "Fra Diavolo" 25.**

*Shrimp w/ spicy tomato sauce over linguine*

**(Risotto Of The Day P.A.)**

## ENTREES

### **Chicken "Pizzaiola" 22.**

*Chicken breast w/ mushrooms, peppers  
in a light tomato sauce*

### **Chicken "My Way" 23.**

*Chicken breast, artichokes, asparagus.*

### **Chicken "Scarpariello" 23.**

*Chunks of chicken, sausage,  
hot cherry peppers, rosemary & garlic*

### **Chicken "Parmigiana" 24.**

*Fresh mozzarella in a light tomato sauce  
over spaghetti*

### **Veal "Saltimbocca" 23.**

*Veal Scallopini w/ spinach, prosciutto*

### **Veal Chop "Parmigiana" 40.**

*Fresh mozzarella in a light tomato sauce  
over spaghetti*

### **Calamari "Alla Luciana" 23.**

*Sautee w/ garlic, oregano, parsley,  
white wine & lemon sauce*

### **Baccala "Livornese" 24.**

*Fresh salt cod, olives, capers, tomatoes & onions*

### **Chicken "Alla Moda" 23.**

*Chicken breast w/artichokes, mushrooms,  
cherry peppers & scallion*

### **Chicken Marsala 21.**

*Chicken breast w/mushrooms  
in a rich marsala wine sauce*

### **Veal "Fiorentina" 23.**

*Veal Scallopini w/spinach, mozzarella cheese*

### **Veal "Victoria" 23.**

*Veal scallopini, fresh tomatoes, mozzarella cheese*

### **Veal "Martini" 26.**

*Veal encrusted in parmesan cheese sautéed  
w/ asparagus, white wine & lemon*

### **Veal Chop "Capricciosa" 37.**

*Breaded veal chop topped w/fresh arugula salad,  
cherry tomatoes & onion*

### **Lamb Shank 28.**

*Braised lamb shank over spinach*

### **Rib eye steak 29.**

*Grilled rib eye steak, portobello mushrooms*

### **Scottish Salmon 25.**

*Sautee salmon filet w/mustard sauce*

**(Fish Of The Day P.A.)**

*Chef's hand pick*