

DINNER

SALADS

Market Greens 10.
w/fine herbs & Italian dressing

Caprese 15.
*Sliced buffalo mozzarella, fresh tomato,
basil, aged balsamic*

Vago Salad 14
Baby arugula, Radichio, endive, peppers, olives

Italian Cured Meats 14.
Assortment of Italian meat & cheeses

Caesar 12.
*Lettuce, homemade Caesar dressing,
parmesan, garlic croutons*

Beet Salad 14.
*Roasted beets, Cashel blue cheese, pistachios,
baby greens, sherry vinaigrette*

Beef Carpaccio 15.
*Thinly sliced raw beef w/ parmesan cheese,
arugula salad & truffle oil*

SOUP

Pasta fagioli 10.
Minestrone 10.

APPETIZERS

Calamari 14.
Golden fried calamari

Mussels "Posillipo" 16.
*Prince Edward mussels w/ tomatoes, fresh
garlic, crostini bread*

Eggplant 14.
*Eggplant rolls stuffed with ricotta cheese,
tomato sauce, organic parsley*

Grilled Octopus 16.
*Tender octopus, avocado, pine nuts,
baby arugula & balsamic reduction*

Scallops "Scampi" 16.
Pan seared scallops w/ scampi sauce

Vago Meatballs 13.
Fresh daily meatballs w/ tomato sauce & basil

Clams Oreganata 14
Traditional Italian Baked clams

SIDES 9.

Mashed Potatoes Broccoli Rabe
Spinach Broccoli

PASTA

(add buffalo mozzarella 6)

Spaghetti al Pomodoro 18.

*Organic NJ tomatoes, shaved parmesan,
fresh basil*

Squid Ink Linguine 24.

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

Linguine "Vongole" 24.

Linguine w/ clam sauce, red or white

Veal Pappardelle 24.

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

Orecchiette Barese 23

Small pasta shells with broccoli rabe & sausage

Fettuccine Carbonara 22.

*Imported pancetta, organic egg,
parmesan cheese*

Rigatoni Bolognese 22.

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

Ricotta Ravioli 19.

w/swiss chard, cherry tomatoes, butter, lemon

Gnocchi Pesto 22.

Homemade fresh gnocchi in a basil pesto

Risotto "Porcini" 25.

*Italian arborio risotto w/
porcini mushroom & parmesan*

Shrimp "Fra Diavolo" 27.

Shrimp w/ spicy tomato sauce over linguine

(Risotto Of The Day P.A.)

ENTREES

Chicken "Pizzaiola" 24.

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

Chicken "My Way" 25.

Chicken breast, artichokes, asparagus.

Chicken "Scarpariello" 23.

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

Chicken "Parmigiana" 26.

*Fresh mozzarella in a light tomato sauce
over spaghetti*

Veal "Saltimbocca" 25.

Veal Scallopini w/ spinach, prosciutto

Veal Chop "Parmigiana" 42.

*Fresh mozzarella in a light tomato sauce
over spaghetti*

Calamari "Alla Luciana" 25.

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

Baccala "Livornese" 26.

Fresh salt cod, olives, capers, tomatoes & onions

Chicken "Alla Moda" 25.

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

Chicken Marsala 22.

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

Veal "Fiorentina" 25

Veal Scallopini w/spinach, mozzarella cheese

Veal "Victoria" 25.

*Veal scallopini with tomatoes, mozzarella cheese
And light brandy sauce*

Veal "Martini" 28.

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

Veal Chop "Capricciosa" 39.

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

Lamb Shank 30.

Braised lamb shank over spinach

Rib Eye Steak 32.

Grilled rib eye steak, portobello mushrooms

Scottish Salmon 27.

Sautee salmon filet w/mustard sauce

(Fish Of The Day P.A.)

Chef's pick