

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, radicchio, 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 16.
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 18.
*Tender octopus, avocado, pine nuts,
baby arugula & balsamic reduction*

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

Vago Meatballs 14.
Fresh daily meatballs w/tomato sauce & basil

Clams Oreganata 14
Traditional Italian Baked clams

SIDES 9.

Mashed Potatoes

Spinach

Broccoli Rabe

Broccoli

Warning:

If you have a food allergy please let us know. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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 "Victoria" 26.

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

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*

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 "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