

DESSERT 11.

TIRAMISU

ladyfingers dipped in espresso with sweetened mascarpone cheese, topped with cocoa

RICOTTA CHEESECAKE

an Italian classic

PEAR TART

Warm Pear tarte, vanilla Ice Cream

CHOCOLATE SOUFFLE

w/warm chocolate ganache, vanilla ice cream

SANDWICHES 14

Chicken Parmesan

Chicken Paillard

Chicken Pesto

Meatball

Vegetables

Prosciutto & Mozzarella

Angus Burger (add \$2)

SIDES 8.

Spinach

Broccoli Rabe

Mashed Potatoes

Broccoli

HAPPY HOUR

Tue-Sat

4:30pm-8:00pm

Sun & Mon

4:30pm-10:00pm

Beer 6.

House Wine 7.

Select Cocktail 8.

Well Martinis 11.



(646) 559-0609

495 3RD Avenue
New York NY 10016
Between 33rd & 34th

FREE DELIVERY MINIMUM \$15
7 DAYS A WEEK
11:30AM-9:30PM

www.vagorestaurant.com

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SOUP 9

Vegetable or Stracciatella

SALADS

Market Greens 9.

w/fine herbs & Italian dressing

Caesar 11.

lettuce, homemade Caesar dressing,
parmesan, garlic croutons

Vago Salad 12

Baby arugula, radicchio, endive, peppers, olives

Caprese 14.

sliced buffalo mozzarella, fresh tomato, basil, aged
balsamic

Beet Salad 13.

roasted beets, cashel blue cheese, pistachios,
baby greens, sherry vinaigrette

APPETIZERS

Bruschetta 11.

fresh diced tomato, basil, extra virgin olive oil, aged
balsamic

Italian Cured Meat 13.

Assortment of Italian meat & cheeses

Mussels "Posillipo" 14.

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

Clams Oreganata 12

Traditional Italian Baked clams

Octopus 16.

Grilled tender octopus, avocado, pine nuts, baby
arugula & balsamic reduction

Calamari 13.

Golden fried calamari

Eggplant 12.

Eggplant rolls stuffed w/ricotta cheese,
tomato sauce & organic parsley

Vago Meatballs 12.

Fresh daily meatballs w/tomato sauce & basil

PASTA

Spaghetti al Pomodoro 16.

organic NJ tomatoes, shaved parmesan,
fresh basil

Spaghetti "Meatballs" 22.

Spaghetti w/our daily made meatballs
in tomato sauce & basil

Fettuccine "Carbonara" 19.

Classic carbonara w/egg, pancetta
& parmesan

Rigatoni "Bolognese" 20.

Tube pasta w/meat sauce

Orecchiette Barese 22.

Small pasta shells w/ broccoli rabe
& sausage

Squid Ink Linguine 23.

w/gulf shrimp, serrano chili,
cherry tomatoes, chorizo oil

Capellini "Primavera" 18

Angel hair pasta w/fresh vegetables

Linguine "Vongole" 23.

Linguine w/ clam sauce, red or white

Linguine "Seafood" 25.

Linguine pasta w/baby clams,
calamari & shrimp in a light spicy
tomato sauce

Shrimp "Fra Diavolo" 25.

Shrimp w/ spicy tomato sauce over linguine

Shrimp Scampi 23

shrimp w/garlic, scampi sauce, over linguine pasta

Ricotta Ravioli 17.

w/swiss chard, cherry tomatoes,
butter, lemon

Veal Pappardelle 23.

veal ragout, porcini mushrooms,
diced mirepoix, parmesan

Gnocchi Pesto 21.

Homemade fresh gnocchi in a basil pesto

Shrimp "Fra Diavolo" 25.

Shrimp w/ spicy tomato sauce over linguine

Risotto "Porcini" 23.

Italian arborio risotto w/
porcini mushroom & parmesan

Risotto Seafood 25.

Arborio risotto w/ seafood in light tomato

(gluten free pasta available on request)

ENTREES

(w/daily vegetables, add pasta \$6)

Chicken "Marsala" 18.

Chicken cutlet w/mushrooms & marsala wine

Chicken "Piccata" 18.

Chicken cutlet w/ white wine, lemon & capers

Chicken Parmesan 22.

Breaded chicken breast topped w/ tomato sauce, fresh
mozzarella & basil,

Chicken "Scarpariello" 23.

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

Chicken Cacciatore 22.

Chicken breast w/peppers, mushrooms

Chicken "My Way" 23.

Chicken breast, artichokes, asparagus

Chicken "Alla Moda" 23.

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

Veal Pizzaiola 23.

Scallopini w/oregano, peppers, tomatoes,

Veal Francaise 22.

Egg dipped scallopini w/white wine & lemon

Veal Piccata 22.

Scallopini w/white wine, lemon & capers

Veal "Fiorentina" 24

Veal scallopini w/ spinach & mozzarella cheese

Veal Victoria 23.

Veal scallopini, fresh tomatoes, mozzarella cheese

Veal Parmesan 24.

Breaded veal topped w/tomato sauce, fresh Mozzarella &
basil

Veal "Martini" 27.

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

Veal "Saltimbocca" 24.

Veal scallopini w/ spinach, prosciutto

Lamb Shank 29.

Braised lamb shank over spinach

Rib eye steak 29.

Grilled rib eye steak, portobello mushrooms

Baccala "Livornese" 24.

Fresh salt cod, olives, capers, tomatoes & onions

Scottish Salmon 25.

Sautee salmon filet w/mustard sauce

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