



DINNER

SALADS

Market Greens 10.

w/fine herbs & red wine-Dijon vinaigrette

Caprese 15.

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

Artichoke & Arugula 14.

*Shaved artichokes, baby arugula, parmesan,
lemon & olive oil*

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

Tortellini Brodo 12.

Minestrone 10.

APPETIZERS

Calamari 14.

Golden fried calamari

Clams & Shrimp 18.

*Shrimp & clams in a light tomato sauce,
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*

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*

Cavatelli 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

Wild Mushroom Risotto 22.

*Mixed wild mushrooms, spring peas,
mascarpone, black truffle oil*

(Risotto Of The Day P.A.)

ENTREES

Chicken "Pizzaiola" 24.

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

Chicken "Scarpariello" 23.

*Chunks of chicken w/white wine,
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*

Tilapia "Mediterranean" 27.

*Mediterranean style w/ shrimp, cherry tomatoes,
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

Shrimp "Fra Diavolo" 27.

Shrimp w/ spicy tomato sauce over linguine

Scottish Salmon 27.

Sautee salmon filet w/mustard sauce

(Fish Of The Day P.A.)

Chef's hand pick