

DINNER

SALADS

Market Greens 10.

w/fine herbs & red wine-Dijon vinaigrette

Caesar 12.

romaine lettuce, homemade Caesar dressing, parmesan, garlic croutons

Artichoke & Arugula 14.

shaved baby artichokes, baby arugula, parmesan, lemon & olive oil

Caprese 15.

sliced buffalo mozzarella, fresh tomato, basil, aged balsamic

Beet Salad 14.

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

Italian Cured Meats 14.

Assortment of Italian meat & cheeses

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

Ricotta Ravioli 19.

w/swiss chard, cherry tomatoes, butter, lemon

Veal Pappardelle 24.

veal ragout, porcini mushrooms, diced mirepoix, parmesan

Cavatelli Barese 23

small pasta shells with broccoli rabe & sausage

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.

APPETIZERS

Calamari 14.

Golden fried calamari

Clams & Shrimp 18.

Shrimp & clams in a light tomato sauce, crostini bread

Grilled Asparagus 15.

asparagus spears, wild mushrooms, creme fraiche, black truffle butter

Grilled Octopus 16.

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

Vago Meatballs 13.

Fresh daily meatballs w/tomato sauce & basil

Eggplant 13.

eggplant rolls stuffed with ricotta cheese, tomato sauce, organic parsley

ENTREES

Chicken "Abruzzo" 26.

chicken w/sweet cherry peppers, in an aged balsamic reduction

Chicken "Scarpariello" 23.

chunks of chicken w/white wine, rosemary & garlic

Veal "Martini" 28.

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

Veal "Fiorentina" 25

Veal Scallopini w/spinach, mozzarella cheese

Veal "Saltimbocca" 25.

Veal Scallopini w/ spinach, prosciutto

Lamb Shank 30.

braised lamb shank over spinach

Shrimp "Mediterranean" 27.

Shrimp in a light pink sauce w/ anchovies & capers

Scottish Salmon 27.

w/zucchini noodles, capers, white port

Fish Of The Day P.A.

Chef's hand pick

SIDES 9.

Mashed Potatoes Broccoli Rabe
Spinach Broccoli