

Vago

RESTAURANT

LUNCH MENU

Appetizers

Octopus / 12.50

grilled baby octopus over
vegetable pesto sauce

Calamari / 9.50

rings of fresh local squid – fried

Mussels / 9.50

prince Edward island mussels prepared
with white wine, dill garlic and parsley

Polenta “Pugliese” / 9.50

soft & creamy polenta topped with ragout of spicy sausage

Eggplant / 9.50

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

Vegetable Platter / 10.50

grilled asparagus, artichoke & Portobello
mushroom with virgin olive oil

Beef Carpaccio / 9.50

Paper thin slices of raw beef served with
arugula salad, parmesan cheese & truffle oil

Asparagus Parmigiano / 9.50

baked asparagus with olive oil
& parmigiano cheese on top

Mushrooms / 8.50

grilled marinated organic variety of
wild mushrooms & sage infuse oil

Meatballs / 9.50

fresh daily meatballs with tomato sauce & basil

Clams Oreganata / 9.50

baked clams with bread crumbs & oregano

Shrimp Sizzling / 10.50

sizzling shrimp, olive oil, garlic,
guindilla pepper

Salad

White Salad / 8.50

artichoke, fennels, mushrooms,
parmesan cheese, lemon dressing

Spinach Salad / 8.50

spinach salad with asparagus, frisee,
crispy bacon & parmesan cheese

Vago Salad / 8.50

arugula radicchio, endive, mushrooms,
olives, tomatoes, radish, peppers

Arugula Salad / 8.50

arugula with pear, walnut, shaved parmesan
cheese, light balsamic dressing

Classic Caesar Salad / 8.50

romaine lettuce, croutons,
parmesan cheese

Caprese / 8.50

fresh mozzarella cheese with
tomato and basil

(Add chicken \$3 Add shrimp \$5)

Side Vegetables / 5.50

Spinach

sauté spinach with garlic oil

Potatoes

shoe string fried potatoes

Broccoli

sauté broccoli with garlic oil

Broccoli Rabe

sauté or steam

Pasta

Ravioli / 13.50

homemade fresh four chesses ravioli in a light pesto sauce or in butter & sage sauce

Cavatelli "Barese" / 15.50

small pasta shells with broccoli rabe & sausage

Spaghetti "Vongole" / 15.50

spaghetti, white wine, manila clams, garlic

Fusilli Bolognese / 16.50

corkscrew shaped pasta with veal & beef ragu

Pappardelle "Con Agnello" / 17.50

homemade flat pasta with lamb ragu

Rigatoni / 15.50

tube pasta with eggplant, fresh tomato sauce, basil & dry ricotta cheese on top

Gnocchi "Al Taleggio" / 15.50

homemade potatoes gnocchi with radicchio & taleggio cheese sauce

Fettuccine Funghi / 15.50

with mix mushroom & truffle oil

Penne Caprese / 15.50

penne pasta with cherry tomatos, mozzarella, and fresh besil

Orecchiette / 15.50

little ears shape pasta with fresh anchovies, cauliflowers, black olives

Linguine Ai Frutti Di Mare / 21.50

linguine pasta with baby clams, mussels, squid & shrimp in a light spicy tomato sauce

Risotto Del Giorno risotto of the day

(gluten free pasta available on request)

Classic Meat Entrees

Vago Burger / 12.50

American kobe beef, hand cut fries

Chicken Parmigianna / 16.50

breaded chicken breast topped with tomato sauce & mozzarella

Chicken Rollatini / 18.50

stuffed chicken with spinach, mozzarella, sundried tomatoes in mushroom sauce

Chicken Cacciatore / 16.50

chicken breast with peppers, mushroom over capellini pasta

Chicken Paillard / 17.50

chicken breast pounded grill served with mix green salad, garnish with peppers, onion & mango

Chicken " 4 Seasons " / 16.50

chicken white meat, artichoke, asparagus, sundried tomatoes, mushrooms, lemon white wine sauce

Chicken Scarpariello / 16.50

white meat, sweet sausage, peppers, garlic, white wine

Veal Sorrentina / 17.50

scaloppini with eggplant, prosciutto, mozzarella

Veal "My Way" / 16.50

veal scaloppini with artichokes. Capers, lemon & white wine, served with roast potatoes

Veal Scaloppini / 16.50

marsala or francese

Classic Seafood Entrees

Branzino / 24.50

filet of Mediterranean sea bass gilled with mixed veggie

Scallop / 21.50

jumbo scallops pan seared in lemon & white wine, served with mix vegetables

Organic Salmon / 22.50

grilled salmon fillet, zucchini, mustard sauce

Mahi - Mahi / 23.50

with shiitake mushroom, white wine & light tomato sauce