

Lunch • Brunch

Vago
RESTAURANT

APPETIZERS \$10

Octopus (add \$3)

grill octopus, roasted potatoes, cherry tomato & parsley

Calamari

rings of fresh local squid – fried

Mussels

white wine sauce or tomato sauce

Polenta “Pugliese”

soft & creamy polenta topped with ragout of spicy sausage

Eggplant

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

Vegetable Platter

grilled asparagus, artichoke & Portobello mushroom with virgin olive oil

Beef Carpaccio

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

Asparagus Parmigiano

baked asparagus with olive oil & parmigiano cheese on top

Meatballs

fresh daily meatballs with tomato sauce & basil

Clams Oreganata

baked clams with bread crumbs & oregano

Shrimp Saltati

pan seared shrimp, garlic, butter, lemon, parsley

SALAD \$9

White Salad

artichoke, fennels, mushrooms, parmesan cheese, lemon dressing

Vago Salad

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

Pear Salad

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

Arugula Salad

arugula salad, feta cheese, black olives, tomato, onions, olive oil dressing

Classic Caesar Salad

romaine lettuce, croutons, parmesan cheese

Caprese

fresh mozzarella cheese with tomato and basil

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

PASTA \$16

(gluten free pasta available on request)

Ravioli

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

Cavatelli “Barese”

small pasta shells with broccoli rabe & sausage

Spaghetti “Vongole”

spaghetti, white wine, manila clams, garlic

Spaghetti Meatballs

spaghetti, tomato sauce, veal & beef meatballs

Fusilli bolognese

corkscrew shaped pasta with veal & beef ragu

Rigatoni

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

Gnocchi “Al Taleggio”

homemade potatoes gnocchi with radicchio & taleggio cheese sauce

Fettuccine Funghi

with mix mushroom & truffle oil

Spaghetti Meatballs

homemade fresh meat balls with tomato sauce

Penne Caprese

penne pasta with cherry tomatos,mozzarella, and fresh besil

Orecchiette

little ears shape pasta, bacon, onions, cream, tomato pink sauce

Linguine ai Frutti di Mare (add \$7)

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

Pappardelle Pesto

pappardelle pasta in pesto sauce

Gnocchi Sorrentina

homemade ricotta gnocchi with tomato sauce and mozzarella cheese

ENTREES

(add \$10 for 2 hours unlimited Mimosas, Bloody Mary or Bellini)

Vago Burger

American kobe beef, hand cut fries

Chicken Parmigianna

breaded chicken breast topped with tomato sauce & mozzarella

Chicken Rollatini

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

Chicken Cacciatore

chicken breast with peppers, mushroom over capellini pasta

Chicken Paillard

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

Chicken “ 4 Seasons ”

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

chicken Scarpariello

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

Veal Sorrentina

scaloppini with eggplant, prosciutto, mozzarella

Veal “My Way”

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

Veal Scaloppini

marsala or francese

Zuppa di pesce “Amalfi

amalfi style stir cooked scallops, shrimp, calamari, mussels, clams into tomato mixture & roasted garlic crostini

Organic Salmon

grilled salmon fillet, zucchini, mustard sauce

Fish of the Day

13

17

19

17

18

17

17

18

17

17

25

23

P.A.

2 Eggs Any Style

home fries, smoke bacon and toast

Egg White Omelette

goat cheese, baby kale and mix greens

Simple Scramble

home fries, apple smoke bacon

French Toast

honey syrup, bananas and seasonal berries

Salmon Benedict

poached eggs and smoke salmon served with green salad

Lobster Benedict

poached eggs and fresh lobster

Shrimp Benedict

poached eggs and fresh shrimp

Avocado Benedict

poached eggs and avocado

Vago Omelette

feta cheese, spinach, cherry tomato and basil

Vegetarian Omelette

mushroom, tomatoes, onions, pepper and spinach

Signature Crab Cake

handpicked jumbo limp crab cake and mustard sauce

Lobster Avocado salad

fresh lobster with avocado, mango and baby arugula with organic citrus sauce

Steak & Eggs

grilled flatiron steak, eggs sunny side up, béarnaise sauce

Mussels

prepared with white wine sauce (or tomato sauce), garlic, parsley

13

14

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14

SANDWICH \$12

Chicken Paillard

Chicken Parmesan

Turkey

Vegetables

Mozzarella

Prosciutto

SIDE \$6

Spinach

Broccoli Rabe

Toast & Jam

Home fries

Broccoli

Bowl of Berries

Pork sausage

Smoke bacon

Truffle Fries (add\$1)

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Food Allergies?

If you have a food allergy, please speak to the manager or your server