



LUNCH

SALADS

Market Greens 9.

w/fine herbs & red wine-Dijon vinaigrette

Caprese 13.

Sliced buffalo mozzarella, fresh tomato, basil, aged balsamic

Artichoke & Arugula 12.

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

Italian Cured Meats 12.

Assortment of Italian meat & cheeses

Caesar 11.

Lettuce, homemade Caesar dressing, parmesan, garlic croutons

Beet Salad 12.

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

Beef Carpaccio 14.

Thinly sliced raw beef with parmesan cheese, arugula salad & truffle oi

SOUP

Tortellini Brodo 10.

Minestrone 8.

APPETIZERS

Calamari 12.

Golden fried calamari

Clams & Shrimp 16.

Shrimp & clams in a light tomato sauce, crostini bread

Eggplant 12.

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

Grilled Octopus 14.

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

Vago Meatballs 12.

Fresh daily meatballs w/tomato sauce & basil

Clams Oreganata 12

Traditional Italian Baked clams

SANDWICHES 14

Chicken Parmesan Chicken Paillard

Chicken Pesto Meatball

Vegetables Prosciutto & Mozzarella

Angus Burger (add \$2)

SIDES 9.

Mashed Potatoes

Broccoli Rabe

Spinach

Broccoli

PASTA

(add buffalo mozzarella 6)

Spaghetti al Pomodoro 16.

*Organic NJ tomatoes, shaved parmesan,
fresh basil*

Squid Ink Linguine 22.

*w/gulf shrimp, serrano chile, cherry tomatoes,
chorizo oil*

Linguine "Vongole" 22.

Linguine w/ clam sauce, red or white

Veal Pappardelle 22.

*Veal ragout, porcini mushrooms,
diced mirepoix, parmesan*

Cavatelli Barese 21.

Small pasta shells with broccoli rabe & sausage

Fettuccine Carbonara 21.

*Imported pancetta, organic egg,
parmesan cheese*

Rigatoni Bolognese 20.

*Large rigatoni pasta w/ home made style
beef & veal ragu, tomato sauce, fresh herbs*

Ricotta Ravioli 17.

w/swiss chard, cherry tomatoes, butter, lemon

Gnocchi Pesto 20.

Homemade fresh gnocchi in a basil pesto

Wild Mushroom Risotto 20.

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

(Risotto Of The Day P.A.)

ENTREES

Chicken "Pizzaiola" 22.

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

Chicken "Scarpariello" 21.

*Chunks of chicken w/white wine,
rosemary & garlic*

Chicken "Parmigiana" 24.

*Fresh mozzarella in a light tomato sauce
over spaghetti*

Veal "Saltimbocca" 23.

Veal Scallopini w/ spinach, prosciutto

Veal Chop "Parmigiana" 40.

*Fresh mozzarella in a light tomato sauce
over spaghetti*

Calamari "Alla Luciana" 23.

*Sautee w/ garlic, oregano, parsley,
white wine & lemon sauce*

Tilapia "Mediterranean" 25.

*Mediterranean style w/ shrimp, cherry tomatoes,
white wine & lemon sauce*

Chicken "Alla Moda" 23.

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

Chicken Marsala 21.

*Chicken breast w/mushrooms
in a rich marsala wine sauce*

Veal "Fiorentina" 23.

Veal Scallopini w/spinach, mozzarella cheese

Veal "Martini" 26.

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

Veal Chop "Capricciosa" 37.

*Breaded veal chop topped w/fresh arugula salad,
cherry tomatoes & onion*

Lamb Shank 28.

Braised lamb shank over spinach

Shrimp "Fra Diavolo" 25.

Shrimp w/ spicy tomato sauce over linguine

Scottish Salmon 25.

Sautee salmon filet w/mustard sauce

(Fish Of The Day P.A.)

Chef's hand pick