

# LUNCH

## SALADS

### Market Greens 9.

*w/fine herbs & red wine-Dijon vinaigrette*

### Caesar 10.

*romaine lettuce, homemade Caesar dressing, parmesan, garlic croutons*

### Artichoke & Arugula 13.

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

### Caprese 12.

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

### Beet Salad 12.

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

### Italian Cured Meats 13

*Assortment of Italian meat & cheeses*

## PASTA

*(add buffalo mozzarella 6)*

### Spaghetti al Pomodoro 16.

*organic NJ tomatoes, shaved parmesan, fresh basil*

### Squid Ink Linguine 22.

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

### Linguine "Vongole" 21.

*Linguine w/ clam sauce, red or white*

### Ricotta Ravioli 17.

*w/swiss chard, cherry tomatoes, butter, lemon*

### Veal Pappardelle 21.

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

### Cavatelli Barese 21.

*Small pasta shells w/broccoli rabe & sausage*

### Gnocchi Pesto 19.

*Homemade fresh gnocchi in a basil pesto*

### Wild Mushroom Risotto 20.

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

## SIDES 9.

Mashed Potatoes    Broccoli Rabe  
Spinach                Broccoli

## APPETIZERS

### Calamari 12.

*Golden fried calamari*

### Clams & Shrimp 14.

*Shrimp & clams in a light tomato sauce, crostini bread*

### Grilled Asparagus 12.

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

### Grilled Octopus 12

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

### Vago Meatballs 11.

*Fresh daily meatballs w/tomato sauce & basil*

### Eggplant 11.

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

## ENTREES

### Chicken "Abruzzo" 23.

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

### Chicken "Scarpariello" 20.

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

### Veal "Martini" 25.

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

### Veal "Saltimbocca" 22.

*Veal Scallopini w/ spinach, prosciutto*

### Lamb Shank 27.

*braised lamb shank over spinach*

### Shrimp "Mediterranean" 24.

*Shrimp in a light pink sauce w/ anchovies & capers*

### Scottish Salmon 23.

*w/zucchini noodles, capers, white port*

### Fish Of The Day P.A.

*Chef's hand pick*

## SANDWICH 14.

Chicken Paillard / Chicken Parmesan  
Meatball / Chicken Pesto / Vegetable  
Angus Burger (add \$2) / Prosciutto & Mozzarella