

## DESSERT \$11

### **TIRAMISU**

*ladyfingers dipped in espresso with sweetened mascarpone cheese, topped with cocoa*

### **RICOTTA CHEESECAKE**

*an Italian classic*

### **PEAR TART**

*warm pear tarte, vanilla ice cream*

### **CHOCOLATE SOUFFLE**

*w/ warm chocolate ganache, vanilla ice cream*

## SANDWICHES \$14

### **CHICKEN PARMESAN**

### **CHICKEN PAILLARD**

### **CHICKEN PESTO**

### **MEATBALL**

### **VEGETABLES**

### **PROSCIUTTO & MOZZARELLA**

### **ANGUS BURGER (ADD \$2)**

## SIDES \$8

### **SPINACH**

### **BROCCOLI RABE**

### **MASHED POTATOES**

### **BROCCOLI**

## HAPPY HOURS



TUE.-SAT.  
**4:30pm - 8:00pm**

SUN. & MON.  
**4:30pm - 10:00pm**

Beer 6

House Wine 7

Selected Cocktail 8

Well Martinis 11



**Tel 646-559-0609**

**495 3<sup>rd</sup> Avenue**  
**New York, NY 10016**  
Between 33<sup>rd</sup> & 34<sup>th</sup>

**FREE DELIVERY Min \$15**

**7 DAYS A WEEK**  
11:30 am – 9:30 pm

**ORDER ONLINE AT**  
[www.vagorestaurant.com](http://www.vagorestaurant.com)



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**GRUBHUB**

**seamless**

# SOUP \$9

## Vegetable or Stracciatella

# SALADS

**Market Greens** w/fine herbs & Italian dressing **9**

**Caesar** **11**  
lettuce, homemade Caesar dressing, parmesan, garlic croutons

**Vago Salad** **12**  
Baby arugula, radicchio, endive, peppers, olives

**Caprese** **14**  
sliced buffalo mozzarella, fresh tomato, basil, aged balsamic

**Beet Salad** **13**  
roasted beets, cashel blue cheese, pistachios, baby greens, sherry vinaigrette

# APPETIZERS

**Bruschetta** **11**  
fresh diced tomato, basil, extra virgin olive oil, aged balsamic

**Italian Cured Meat** **13**  
Assortment of Italian meat & cheeses

**Mussels "Posillipo"** **14**  
Prince Edward mussels w/ tomatoes, fresh garlic, crostini bread

**Clams Oreganata** **12**  
Traditional Italian Baked clams

**Octopus** **18**  
Grilled tender octopus, avocado, pine nuts, baby arugula & balsamic reduction

**Calamari** Golden fried calamari **16**

**Eggplant** **12**  
Eggplant rolls stuffed w/ricotta cheese, tomato sauce & organic parsley

**Vago Meatballs** **14**  
Fresh daily meatballs w/tomato sauce & basil

**Warning:**  
If you have a food allergy please let us know. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

# PASTA

**Spaghetti al Pomodoro** **16**  
organic NJ tomatoes, shaved parmesan, fresh basil

**Spaghetti "Meatballs"** **22**  
Spaghetti w/our daily made meatballs in tomato sauce & basil

**Fettuccine "Carbonara"** **21**  
Classic carbonara w/egg, pancetta & parmesan

**Rigatoni "Bolognese"** **20**  
Tube pasta w/meat sauce

**Orecchiette Barese** **22**  
Small pasta shells w/ broccoli rabe & sausage

**Squid Ink Linguine** **23**  
w/gulf shrimp, serrano chili, cherry tomatoes, chorizo oil

**Capellini "Primavera"** **18**  
Angel hair pasta w/fresh vegetables

**Linguine "Vongole"** **23**  
Linguine w/ clam sauce, red or white

**Linguine "Seafood"** **25**  
Linguine pasta w/baby clams, calamari & shrimp in a light spicy tomato sauce

**Shrimp "Fra Diavolo"** **25**  
Shrimp w/ spicy tomato sauce over linguine

**Shrimp Scampi** **23**  
shrimp w/garlic, scampi sauce, over linguine pasta

**Ricotta Ravioli** **17**  
w/swiss chard, cherry tomatoes, butter, lemon

**Veal Pappardelle** **23**  
veal ragout, porcini mushrooms, diced mirepoix, parmesan

**Gnocchi Pesto** **21**  
Homemade fresh gnocchi in a basil pesto

**Shrimp "Fra Diavolo"** **25**  
Shrimp w/ spicy tomato sauce over linguine

**Risotto "Porcini"** **23**  
Italian arborio risotto w/ porcini mushroom & parmesan

**Risotto Seafood** **26**  
Arborio risotto w/ seafood in light tomato

**(gluten free pasta available on request)**

# ENTREES

**(w/daily vegetables, add pasta \$6)**

**Chicken "Marsala"** **22**  
Chicken cutlet w/mushrooms & marsala wine

**Chicken "Piccata"** **22**  
Chicken cutlet w/ white wine, lemon & capers

**Chicken Parmesan** **25**  
Breaded chicken breast topped w/ tomato sauce, fresh mozzarella & basil,

**Chicken "Scarpariello"** **23**  
Chunks of chicken, sausage, hot cherry peppers, rosemary & garlic

**Chicken Cacciatore** **23**  
Chicken breast w/peppers, mushrooms

**Chicken "My Way"** **25**  
Chicken breast, artichokes, asparagus

**Chicken "Alla Moda"** **25**  
Chicken breast w/artichokes, mushrooms, cherry peppers & scallion

**Veal Pizzaiola** **25**  
Scallopini w/oregano, peppers, tomatoes,

**Veal Francaise** **24**  
Egg dipped scallopini w/white wine & lemon

**Veal Piccata** **23**  
Scallopini w/white wine, lemon & capers

**Veal "Fiorentina"** **24**  
Veal scallopini w/ spinach & mozzarella cheese

**Veal Victoria** **25**  
Veal scallopini, fresh tomatoes, mozzarella cheese

**Veal Parmesan** **26**  
Breaded veal topped w/tomato sauce, fresh Mozzarella & basil

**Veal "Martini"** **27**  
Veal encrusted in parmesan cheese sautéed w/ asparagus, white wine & lemon

**Veal "Saltimbocca"** **25**  
Veal scallopini w/ spinach, prosciutto

**Lamb Shank** **29**  
Braised lamb shank over spinach

**Rib eye steak** **31**  
Grilled rib eye steak, portobello mushrooms

**Scottish Salmon** **26**  
Sautee salmon filet w/mustard sauce