

CLASSIC SEAFOOD ENTREES

- Zuppa di Presce "Amalfi"** 25
amalfi style stir cooked scallops, shrimps, calamari, mussels, clams into tomato mixture & roasted garlic crostini
- Shrimp Scampi** 19
shrimp with garlic, scampi sauce over linguine pasta
- Organic Salmon** 24
grilled salmon fillet, zucchini, mustard sauce in white wine sauce
- Branzino** 26
grilled Mediterranean seabass over mixed vegetables

SANDWICHES \$12

- Chicken Parmigiano**
- Chicken Paillard**
- Veggies**
- Mozzarella**
- Prosciutto**
- (all sandwiches come with salad or fried potatoes)

SIDE VEGETABLES \$7

- Spinach** *sauté spinach with garlic & oil*
- Potatoes** *fried potatoes*
- Mushrooms** *sauté*
- Broccoli** *sauté broccoli with garlic & oil*
- Broccoli Rabe** *sauté or steam*

Food Allergies?

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

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

EVENTS



MONDAY
Pastas \$10

TUESDAY
Lady's Night
50% OFF wine or cocktail

WEDNESDAY
Wine Bottle Discount
30% OFF all wines

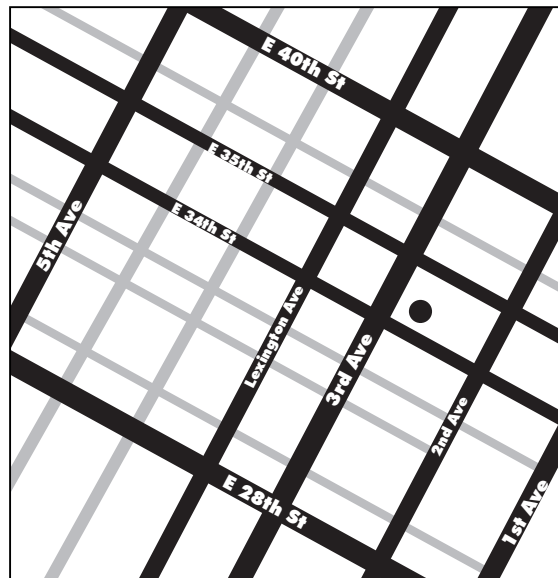
FRIDAY & SUNDAY
Live Jazz
(7pm-10pm)

SATURDAY
Summertime in Venice
Venetian prix fixe menu \$25

A spritz aperitif, octopus carpaccio with a choice of shrimp over creamy polenta or squid ink risotto



DELIVERY AREA



Tel 646-559-0609

509 3rd Avenue
New York, NY 10016
Between 34th & 35th

FREE DELIVERY HOURS

7 DAYS A WEEK
12:00pm – 9:00 pm

Fax (646) 559-9368

ORDER ONLINE AT

www.vagorestaurant.com



SOUP OF THE DAY

Vegetable or Stracciatella 8

APPETIZERS

Octopus 14
grilled octopus, roasted potatoes, cherry tomatoes & parsley

Calamari 10
rings of fresh local squid – fried

Mussels 11
prepared with white wine sauce or tomato sauce

Polenta "Pugliese" 10
soft & creamy polenta topped with ragout of spicy sausage

Funghi "ripieni" 10
stuffed mushroom with spinach, bacon & manchego cheese

Eggplant 10
eggplant rolls stuffed with ricotta cheese, tomato sauce, organic parsley

Vegetable Platter 12
grilled asparagus, artichoke & Portobello mushroom with virgin olive oil

Asparagus Parmigiano 11
baked asparagus with olive oil & parmigiano cheese on top

Meatballs 11
homemade fresh short rib meatballs with tomato sauce

Signature Crab Cake 15
handpicked fresh jumbo lump crab cake, mustard sauce

Shrimp Saltati 11
shrimp, olive oil, garlic & white wine

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SALAD \$10

White Salad
artichoke, fennels, celer, 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 feta cheese, black olives, tomatoes, onions

Classic Caesar Salad
romaine lettuce, croutons, parmesan cheese

Caprese fresh mozzarella cheese with tomato and basil
(Add chicken \$3 Add shrimp \$5)

PASTA

Spaghetti 15
spaghetti pasta with homemade fresh short rib meatballs in tomato sauce

Ravioli 16
homemade fresh four chesses ravioli in a light pesto sauce or in butter & sage sauce

Cavatelli small pasta shells with broccoli rabe & sausage 18

Spaghetti "Vongole" white wine, manila clams, garlic 18

Paglia e fieno 18
combination of plain fresh pasta & green pasta with rock shrimp, broccoli, mushroom, & sundried tomatoes

Fusilli Bolognese 17
corkscrew shaped pasta with veal & beef ragu

Pappardelle homemade flat pasta with lamb ragu 19

Rigatoni 16
tube pasta with eggplant, fresh tomato sauce, basil & dry ricotta cheese on top

Farfalle "Modena" 17
bow tie pasta with chicken, asparagus & ricotta cheese

Fettuccine with mix mushrooms & truffle oil 17

Gnocchi 16
with tomato sauce, fresh basil, mozzarella cheese

Lasagna 17
homemade fresh lasagna with meat sauce & fresh mozzarella

Risotto Funghi Arborio risotto with mix mushroom & parmigiano 22

Risotto Seafood 24
Arborio risotto with seafood in light tomato sauce

Linguine ai Frutti di Mare 24
linguine pasta with baby clams, mussels, squid & shrimps in a light spicy tomato sauce

(gluten free pasta available on request)

CLASSIC MEAT ENTREES

Lamb Shank 25
braised lamb shank with red wine & vegetables, serve with Spinach orzo pasta

Lamb Chops 30
grilled Colorado lamb chops with oregano & rosemary juice

Vago Burger 14
American Kobe beef, hand cut fries

Chicken Paillard 16
chicken breast pounded grill served with mix green salad, Garnish, with peppers, onion & mango

Chicken " 4 Seasons " 18
chicken white meat, artichoke, asparagus, sundried tomatoes, mushrooms, lemon white wine sauce

Chicken scarpariello 18
chunks of chicken with sausage, peppers, garlic, white wine

Chicken Rollatini 20
stuffed chicken with spinach, mozzarella, sundred tomatoes In mushroom sauce

Chicken Cacciatore 20
chicken breast with peppers, mushrooms over capellini pasta

Chicken Parmigiano 18
breaded chicken breast topped with tomato sauce & mozzarella

Chicken caprese 18
Chicken breast topped with fresh mozzarella, basil & cherry tomatoes

Veal pizzaiola 19
Scaloppini with oregano, peppers, tomatoes, over spaghetti

Veal chop malfata 29
Tuscan style veal chop breaded, topped with arugula, melted with fresh mozzarella

Veal Scaloppini 18
marsala or francese

Veal " Martini " 20
veal encrusted in parmesan cheese sauté with fresh zucchini, white wine, lemon

Veal "My Way" 20
veal scaloppini with artichokes. Capers, lemon & white wine, served with roast potatoes

Veal Sorrentino 20
scaloppini with eggplant, prosciutto, mozzarella

Veal Parmigiano 19
breaded veal scaloppini topped with tomato sauce & mozzarella

Rib Eye Steak 30
grilled aged prime rib eye steak, served with fingerling potatoes & arugula salad