

## CLASSIC SEAFOOD ENTREES

**Oratta Whole Fish** 25.50

*oven roasted Mediterranean sea bream  
with cherry tomatoes, capers, black olives*

**Scallop** 23.50

*jumbo scallops pan seared in lemon & white wine,  
served with mix vegetables*

**Shrimp Scampi** 18.50

*shrimp with garlic, scampi sauce over linguine pasta*

**Organic Salmon** 23.50

*grilled salmon fillet, zucchini, mustard sauce*

**Halibut** 26.50

*w. cherry tomatoes, potatoes, capers,  
black olives in white wine sauce*

**Mahi - Mahi** 26.50

*with shiitake mushroom, white wine & light tomato sauce*

## VAGO EUROPEAN SANDWICHES ON BAGUETTE 10.50

**Soppressa salami arugula & fontina cheese**

**Mortadella & Motasio cheese**

**Mozzarella di bufala- tomato- black olives**

**Smoke salmon & cream cheese**

**Prosciutto san Daniela & mozzarella di bufala**

( all sandwiches come with salad or fried potatoes )

## SIDE VEGETABLES 6.50

**Spinach** *sauté spinach with garlic oil*

**Broccoli** *sauté broccoli with garlic oil*

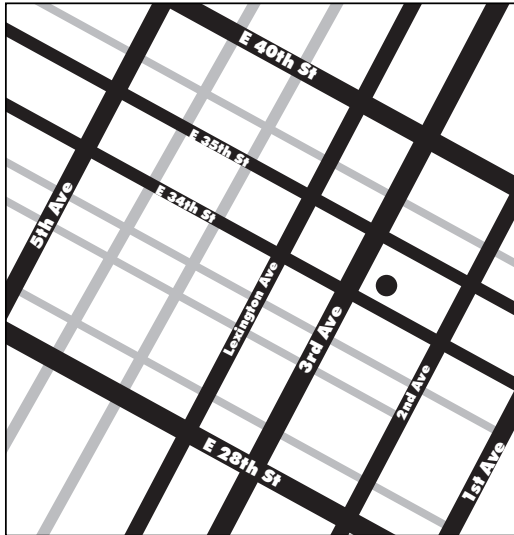
**Potatoes** *shoe string fried potatoes*

**Broccoli Rabe** *sauté or steam*

### Food Allergies?

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

## DELIVERY AREA



**Tel 646-559-0609**

**509 3<sup>rd</sup> Avenue  
New York, NY 10016  
Between 34th & 35th**

### FREE DELIVERY HOURS:

#### Lunch

12:00pm – 3:00pm

#### Dinner

**Monday:** 5:00pm – 10:30 pm

**Sunday:** 3:00pm – 10:00pm

**Fax (646) 559-9368**

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

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eggs may increase your risk of foodborne illness.*



## SOUP

<b>Vegetable or Carrots</b>	<b>8.50</b>
<b>Italian Cured Meats</b>	<b>11.50</b>
<i>assortment of Italian cured meats and cheeses</i>	

## APPETIZERS

<b>Octopus</b>	<b>13.50</b>
<i>sushi grade Mediterranean grilled octopus, onions, capers, fava puree, lemon and herbs</i>	
<b>Calamari</b>	<b>10.50</b>
<i>rings of fresh local squid – fried</i>	
<b>Polenta “Pugliese”</b>	<b>10.50</b>
<i>soft &amp; creamy polenta topped with ragout of spicy sausage</i>	
<b>Mussels</b>	<b>10.50</b>
<i>New Zealand mussels prepared with white wine, dill – garlic and parsley</i>	
<b>Mushrooms</b>	<b>10.50</b>
<i>grilled marinated organic variety of wild mushrooms &amp; sage infuse oil</i>	
<b>Eggplant</b>	<b>10.50</b>
<i>eggplant rolls stuffed with ricotta cheese, tomato sauce, organic parsley</i>	
<b>Vegetable Platter</b>	<b>11.50</b>
<i>grilled asparagus, artichoke &amp; Portobello mushroom with virgin olive oil</i>	
<b>Asparagus Parmigiano</b>	<b>10.50</b>
<i>baked asparagus with olive oil &amp; parmigiano cheese on top</i>	
<b>Meatballs</b>	<b>10.50</b>
<i>homemade fresh short rib meatballs with tomato sauce</i>	
<b>Clams Oreganata</b>	<b>9.50</b>
<i>baked clams with bread crumbs &amp; oregano</i>	
<b>Signature Crab Cake</b>	<b>14.50</b>
<i>handpicked fresh jumbo lump crab cake, mustard sauce</i>	
<b>Shrimp Sizzling</b>	<b>10.50</b>
<i>sizzling shrimp, olive oil, garlic, guindilla pepper</i>	

## SALAD

<b>White Salad</b>	<b>10.50</b>
<i>artichoke, fennels, celery, parmesan cheese, lemon dressing</i>	
<b>Spinach Salad</b>	<b>9.50</b>
<i>spinach salad with asparagus, frisee, crispy bacon &amp; parmesan cheese</i>	
<b>Vago Salad</b>	<b>9.50</b>
<i>arugula radicchio, endive, mushrooms, olives, tomatoes, radish, peppers</i>	
<b>Arugula Salad</b>	<b>9.50</b>
<i>arugula with pear, walnuts, shaved parmesan cheese, light balsamic dressing</i>	
<b>Classic Caesar Salad</b>	<b>9.50</b>
<i>romaine lettuce, croutons, parmesan cheese</i>	
<b>Caprese</b>	<b>10.50</b>
<i>fresh mozzarella cheese with tomato and basil</i>	
<b>Mozzaarella Dello Chef</b>	<b>10.50</b>
<i>home stuffed fresh mozzarella cheese with asparagus, peppers &amp; prosciutto</i>	

**(Add chicken \$4 Add shrimp \$6)**

## PASTA

<b>Spaghetti</b>	<b>15.50</b>
<i>spaghetti pasta with homemade fresh short rib meatballs in tomato sauce</i>	
<b>Ravioli</b>	<b>16.50</b>
<i>homemade fresh four chesses ravioli in a light pesto sauce or in butter &amp; sage sauce</i>	
<b>Orecciette</b>	<b>18.50</b>
<i>little ears shape pasta with broccoli rabe &amp; sausage</i>	
<b>Linguine</b>	<b>18.50</b>
<i>white wine, manila clams, garlic</i>	
<b>Fusilli Bolognese</b>	<b>17.50</b>
<i>corkscrew shaped pasta with veal &amp; beef ragu</i>	
<b>Pappardelle</b>	<b>19.50</b>
<i>homemade flat pasta with lamb ragu</i>	
<b>Rigatoni</b>	<b>16.50</b>
<i>tube pasta with eggplant, fresh tomato sauce, basil &amp; dry ricotta cheese on top</i>	
<b>Fettuccine</b>	<b>17.50</b>
<i>with mix mushroom &amp; truffle oil</i>	
<b>Gnocchi</b>	<b>15.50</b>
<i>w. tomato sauce, fresh basil, mozzarella cheese</i>	
<b>Lasagna</b>	<b>17.50</b>
<i>homemade fresh lasagna with meat sauce &amp; fresh mozzarella</i>	
<b>Linguine ai Frutti di Mare</b>	<b>25.50</b>
<i>linguine pasta with baby clams, mussels, squid &amp; shrimp in a light spicy tomato sauce</i>	
<b>Risotto Funghi</b>	<b>22.50</b>
<i>Arborio risotto with mix mushroom &amp; parmigiano</i>	
<b>Risotto Seafood</b>	<b>24.50</b>
<i>arborio risotto with seafood in light tomato sauce</i>	

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

## CLASSIC MEAT ENTREES

<b>Lamb Shank</b>	<b>25.50</b>
<i>braised lamb shank with red wine &amp; vegetables, serve with Spinach orzo pasta</i>	
<b>Lamb Chops</b>	<b>31.50</b>
<i>grilled Colorado lamb chops with oregano &amp; rosemary juice</i>	
<b>Vago Burger</b>	<b>14.50</b>
<i>American Kobe beef, hand cut fries</i>	
<b>Chicken Paillard</b>	<b>17.50</b>
<i>chicken breast pounded grill served with mix green salad, Garnish, with peppers, onion &amp; mango</i>	
<b>Chicken “ 4 Seasons ”</b>	<b>19.50</b>
<i>chicken white meat, artichoke, asparagus, sundried tomatoes, mushrooms, lemon white wine sauce</i>	
<b>Chicken Scarpariello</b>	<b>19.50</b>
<i>chunks of chicken with sausage, peppers, garlic, white wine</i>	
<b>Chicken Rollatini</b>	<b>20.50</b>
<i>stuffed chicken with spinach, mozzarella, sundred tomatoes in mushroom sauce</i>	
<b>Chicken Cacciatore</b>	<b>20.50</b>
<i>chicken breast with peppers, mushroom over capellini pasta</i>	
<b>Chicken Parmigiano</b>	<b>17.50</b>
<i>breaded chicken breast topped with tomato sauce &amp; mozzarella</i>	
<b>Veal Scaloppini</b>	<b>17.50</b>
<i>marsala or francese</i>	
<b>Veal “ Martini ”</b>	<b>20.50</b>
<i>veal encrusted in parmesan cheese sauté with fresh zucchini, white wine, lemon</i>	
<b>Veal “My Way”</b>	<b>20.50</b>
<i>veal scaloppini with artichokes. Capers, lemon &amp; white wine, served with roast potatoes</i>	
<b>Veal Sorrentino</b>	<b>20.50</b>
<i>scaloppini with eggplant, prosciutto, mozzarella</i>	
<b>Veal Parmigiano</b>	<b>18.50</b>
<i>breaded veal scaloppini topped with tomato sauce &amp; mozzarella</i>	
<b>Rib Eye Steak</b>	<b>29.50</b>
<i>grilled aged prime rib eye steak, served with fingerling potatoes &amp; arugula salad</i>	

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