



# DINNER MENU

## Antipasti

GARLIC BREAD WITH MOZZARELLA	9
FRIED FRESH MOZZARELLA	11
MEATBALLS AND RICOTTA (2)	14
SICILIAN RICE BALLS (2)	14
FRIED CALAMARI	15
BURRATA WITH TRUFFLE OIL	15
MUSSELS (BIANCO OR ROSSO)	16
STUFFED LONG-STEM ARTICHOKE	16
BRUSCHETTA	14
CHICKEN WING (10)	18
HOT - MILD - BBQ - GARILC PARMIGIAN	

## Zuppe

PASTA FAGIOLI (CONTAINS PORK)	8
STRACCIATELLA ALLA ROMANA	8

## Contorni

MEATBALLS (2)	10
SAUSAGES (2)	10
POTATOES, GREEN BEANS	9
FRESH SPINACH	9

## Secondo

**PICATTA**  
 FLOUR, LEMON, BUTTER, CAPERS, WHITE WINE, GREEN, BEANS, POTATOES

**MARSALA**  
 CREMINI MUSHROOMS, FLOUR, VEAL DEMI-GLAZE SAUCE, GREEN BEANS, POTATOES

**FRANCAISE**  
 LEMON, BUTTER, FLOUR, WHITE WINE, GREEN BEANS, POTATOES

**POLLO SCARPARELLO**  
 CHICKEN BREAST, FLOUR, ITALIAN SAUSAGE, PEPPERONCINI, BALSAMIC SAUCE, GREEN BEANS, POTATOES

**SALMON PICATTA**  
 FLOUR, LEMON, BUTTER, CAPERS, WHITE WINE, GREEN, BEANS, POTATOES

**CREAMY TUSCAN SALMON**  
 ROASTED TOMATO, FRESH SPINACH, MUSHROOM, CREAMY SHERRY WINE SAUCE

## Insalate

**ADD PROTEIN: CHICKEN 9 SHRIMP 10 -  
 MEATBALLS 10 - SAUSAGE 10 - SALMON 12**

**VICI'S FAMOUS CHOPPED SALAD 15**  
 MIXED GREENS, CUCUMBER, OLIVES, RED ONIONS, ARTICHOKE,  
 TOMATOES, ROASTED RED PEPPERS, BALSAMIC VINAIGRETTE

**CAPRESE SALAD 15**  
 FRESH MOZZARELLA, TOMATOES, ROASTED RED PEPPERS,  
 BASIL, EVOO, HOUSE BALSAMIC REDUCTION

**SPINACH AND GOAT CHEESE 15**  
 BABY SPINACH, RED ONIONS, ORANGES,  
 FRIED GOAT CHEESE, LEMON VINAIGRETTE

**PEAR AND GORGONZOLA 15**  
 MIXED GREENS, PEARS, GORGONZOLA, CANDIED WALNUTS,  
 RED ONIONS, LEMON GORGONZOLA VINAIGRETTE

**CRANBERRY WALNUT SALAD 15**  
 SPINACH, ARUGULA, DRIED CRANBERRY, GOAT CHEESE,  
 RED ONIONS, CANDIED WALNUT, LEMON VINAIGRETTE

**HOUSE SALAD 7 / 11**  
 MIXED GREENS, RED ONIONS, TOMATOES, CUCUMBERS,  
 OLIVES, BALSAMIC VINAIGRETTE.

**CAESAR SALAD 7 / 11**  
 ROMAINE HEARTS, PARMIGIANA CHEESE, CROSTINIS, CAESAR DRESSING

BENVENUTO IN ITALIA **Chicken - Veal**

24 / 29

24 / 29

24 / 29

29

29

29

\*\*Please No Modifications, Unless Omitting an Item\*\*

\*\*Automatic 20% Gratuity for Parties of 6 or More Adults\*\*

\*\*Consuming Raw, Undercooked Meat, Poultry, Seafood or Eggs May Increase Risk of Food Borne Illness\*\*

SINCE 1965

## Primi Piatti

ADD: CHICKEN \$9 SHRIMP \$10 MEATBALLS \$10 SAUSAGE \$10 SALMON \$12

<b>SPAGHETTI AND MEATBALLS OR MEAT SAUCE</b>	ANGUS BEEF, TOMATO SAUCE	20
<b>SAUSAGE &amp; PEPPERS</b>	MARINARA SAUCE, ONIONS, SERVED OVER SPAGHETTI	24
<b>FETTUCCINE ALFREDO</b>	BUTTER, CREAM, PARMIGIANA REGGIANO	20
<b>PENNE RUSTICO</b>	FRESH SPINACH, RED PEPPERS, CREAMY BLUSH SAUCE, SERVED OVER PENNE PASTA	22
<b>SPAGHETTI CARBONARA</b>	PANCETTA (PORK), ONIONS, BUTTER, CREAM, EGG	21
<b>RIGATONI VODKA</b>	PANCETTA (PORK), ONIONS, VODKA, TOMATO SAUCE, CREAM	21
<b>BOLOGNESE (PAPPARDELLE OR GNOCCHI)</b>	ANGUS BEEF, TOMATO SAUCE, CREAM	25
<b>MUSHROOM (GNOCCHI OR TAGLIATELLE)</b>	WILD MUSHROOMS, GORGONZOLA CREAM SAUCE, TRUFFLE OIL	26
<b>CAVATELLI WITH SHRIMP</b>	SHRIMP, ARTICHOKE HEARTS, TOMATOES, GARLIC BROTH	27
<b>BRAISED SHORT RIBS (PAPPARDELLE OR GNOCCHI)</b>	BRAISED BEEF, VEAL DEMI-GLAZE SAUCE	28
<b>MUSHROOM RAVIOLI</b>	WILD MUSHROOM, MUSHROOM DEMI-GLAZE SAUCE	25
<b>LOBSTER RAVIOLI</b>	PINK CREAM SAUCE, ROASTED TOMATO	29
<b>LIGUINE CLAMS</b>	(WHITE OR RED SAUCE)	28
<b>SHRIMP SCAMPI</b>	SHRIMP, GARLIC, BUTTER LEMON SAUCE, SERVED OVER LIGUINE	28
<b>LIGUINE DI MARE</b>	SHRIMP, MUSSELS, CLAMS, CALAMARI IN LIGHT MARINARA	32

## Dal Forno

<b>EGGPLANT PARMIGIANA</b>	21	<b>CHICKEN PARMIGIANA</b>	22
<b>EGGPLANT ROLLATINI</b>	23	<b>VEAL PARMIGIANA</b>	28
<b>BAKED ZITI</b>	19	<b>LASAGNA</b>	22

## Pizza & Rotolos

Gluten Free/Medium

<b>NY STYLE PIZZA</b>	PIZZA SAUCE, MOZZARELLA	20 / 15
<b>GRANDMA'S MARGHERITA</b>	PLUM TOMATO SAUCE, MOZZARELLA, BASIL, GARLIC	20 / 17
<b>CARNE PIZZA</b>	SAUSAGE, MEATBALL, PEPPERONI	20 / 18
<b>PIZZA BIANCA</b>	MOZZARELLA, RICOTTA, PARMIGIANO, GARLIC	20 / 18
<b>VEGETARIAN PIZZA</b>	SPINACH, MUSHROOM, GARLIC, ONIONS, PLUM TOMATOES	20 / 18
<b>SPICY ITALIAN SAUSAGE</b>	MOZZARELLA, HOT CHERRY PEPPERS, GARLIC OLIVE OIL	20 / 18
<b>PROSCIUTTO ARUGULA</b>	PROSCIUTTO DI PARMA, GORGONZOLA, MOZZARELLA, FIG JAM, ARUGULA, BASALMIC GLAZE	25 / 20
<b>CAULIFLOWER PIZZA</b>	PIZZA SAUCE, MOZZARELLA	14
<b>SICILIAN PIZZA</b>	PIZZA SAUCE, MOZZARELLA	16
<b>CHEESE CALZONE</b>	MOZZARELLA, RICOTTA	14
<b>CHICKEN ROLL</b>	FRIED CHICKEN, MOZZARELLA, SAUCE	16
<b>EGGPLANT ROLL</b>	FRIED EGGPLANT, MOZZARELLA, SAUCE	15
<b>STROMBOLI</b>	SAUSAGE, PEPPERONI, ONIONS, MEATBALLS, RED PEPPERS	16

TOPPINGS - \$3.00 MEATBALLS, SAUSAGE, PEPPERONI, HAM, MUSHROOMS, ONIONS, ANCHOVIES, B.PEPPERS, GREEN PEPPER, JALAPENOS, FRESH GARLIC, TOMATOES, PINEAPPLE, SPINACH.

GOURMET TOPPINGS - \$5.00 GOAT CHEESE, GORGONZOLA, ROASTED RED PEPPERS, KALAMATA OLIVES, GRILLED/FRIED CHICKEN, FRESH MOZZARELLA, RICOTTA.

PREMIUM TOPPINGS - \$7.00 PROSCIUTTO DI PARMA, ITALIAN PANCETTA (PORK)