

STARTERS

BRUSCHETTA toasted tuscan bread topped with chopped tomatoes garlic basil & olive oil	10.25	COLD ANTIPASTO provolone salami mortadelle prosciutto roasted peppers olives artichoke hearts & fresh mozzarella	for one 16 for two 19
MOZZARELLA IN CARROZZA fried mozzarella with marinara sauce	10.75	PULPO SALAD octopus red potato tomato caper onion lemon olive oil	17
MOZZARELLA STICKS (4)	10.25	SEAFOOD SALAD calamari pulpo shrimp clams & mussels in a lemon celery garlic & olive oil dressing	18.75
ZUCCHINI STICKS	12	CALAMARI FRITTI crispy calamari served with marinara sauce	14.75
FRIED RAVIOLI (4)	9.25	ZUPPA DI MUSSELS sautéed in marinara sauce	14.25
GARLIC BREAD add mozzarella	7.50 8.50	CALAMARI ARRABIATA fried calamari tossed with hot cherry peppers & marinara sauce	15.50
BUFFALO WINGS (8) served with bleu cheese & celery	12	BAKED CLAMS (8)	15
EGGPLANT ROLLATINI with ricotta baked with homemade tomato sauce & fresh mozzarella	13	SHRIMP COCKTAIL (6)	16
HOT ANTIPASTO baked clams eggplant rollatini stuffed peppers & stuffed mushrooms	for one 16 for two 19		

FOR THE TABLE

BROCCOLI RABE sautéed in garlic & oil	12.50	MEATBALL OR SAUSAGE (2)	7.50
BROCCOLI SPEARS sautéed in garlic & oil	10.50	POTATO CROQUETTES (4)	7.50
SPINACH sautéed in garlic & oil	10.50	GRILLED VEGETABLES eggplant, portobello & zucchini	11.50
FAMOUS FRIES	6.50		

HEROS

VEAL PARMIGIANA	12.50	PROSCIUTTO SALAMI PROVOLONE LETTUCE TOMATO OIL VINEGAR	11
CHICKEN PARMIGIANA	12	GRILLED CHICKEN MELTED MOZZARELLA & ROASTED PEPPERS BALSAMIC REDUCTION	12
MEATBALL PARMIGIANA	11	GRILLED PORTOBELLO EGGPLANT ZUCCHINI & MELTED MOZZARELLA	12
EGGPLANT PARMIGIANA	11	GRILLED SKIRT STEAK MUSHROOM SAUTEED ONIONS & PROVOLONE SPICY AIOLI SAUCE	14
SHRIMP PARMIGIANA	13		
SAUSAGE PARMIGIANA	11		
BROCCOLI RABE & SAUSAGE OR CHICKEN	13		
POTATO OR MOZZARELLA OR PEPPERS & EGG	10.50		
SAUSAGE & PEPPERS	11		

BURGERS

Toppings: Fried Onions, Sautéed Spinach and/or Sautéed Mushrooms Add .50

BEEF OR TURKEY BURGER (6oz)	9	PIZZABURGER tomato sauce & mozzarella	9.50
CHEESEBURGER mozzarella or american cheese	9.50	DELUXE add lettuce tomato pickles & famous fries	4.50

FROM THE COUNTER

SLICE, SQUARE OR GRANDMA	2.75	FRIED RAVIOLI	2 ea
WHITE SLICE	4	PEPPERONI PINWHEEL	5
VODKA SLICE	4	SPINACH PINWHEEL	5
FRESH TOMATO SLICE	4.25	CHEESE CALZONE	7
LASAGNA SLICE	4.75	GARLIC KNOTS (6)	3
BUFFALO CHICKEN SLICE	4.75	MOZZARELLA PANINI	7
MEAT STROMBOLI	7	CHICKEN PANINI	8
CHICKEN OR SAUSAGE ROLL	7	VEGETABLE PANINI	8
BROCCOLI ROLL, SPINACH ROLL OR EGGPLANT ROLL	7	RICE BALL	6.50
POTATO CROQUETTES	2 ea	RICE BALL SPECIAL topped with tomato sauce & mozzarella	7

GOURMET PIZZA FOR ONE

MARGHERITA marinara sauce, fresh mozzarella & basil	12.50
MARINARA marinara sauce, garlic, oregano, olive oil no cheese	12.50
WHITESTONE fresh mozzarella and ricotta	13.50
MANHATTAN tomato sauce, fresh mozzarella & sausage	13.50
BROOKLYN tomato sauce, fresh mozzarella & pepperoni	13.50
ARUGULA arugula, prosciutto, fresh mozzarella & shaved parmigiano	14.50
INSALATA chopped lettuce, tomatoes, black olives & onions	13.50
VERDURA grilled eggplant, zucchini portobello, tomato sauce & fresh mozzarella	13.50
PORTOBELLO tomato sauce, portobello mushrooms, roasted peppers, sundried tomatoes & fresh mozzarella	13.50
QUATTRO GUSTI prosciutto, artichoke hearts, mushrooms, olives, fresh mozzarella & tomato sauce	13.50
FORMAGGI tomato sauce, provolone, fresh mozzarella, & goat cheese	13.50
CAPRICCIOSA fresh mozzarella, prosciutto, mushrooms & olive oil	13.50

PIZZA

Sausage, Pepperoni, Meatball, Prosciutto, Chicken, Mushrooms, Peppers, Onions, Capers, Garlic, Eggplant, Broccoli, Spinach, Anchovies, Fresh Mozzarella, Extra Cheese

ROUND mozzarella & tomato	med 15.50	lrg 17.50
SQUARE mozzarella & tomato		20.50
WHITE ricotta & mozzarella	med 18.50	lrg 20.50
VESUVIO tomato mozzarella pepperoni sausages mushrooms peppers & onions	med 20.50	lrg 24.50
PRIMAVERA broccoli peppers mushrooms onions eggplant mozzarella & tomato	med 19.50	lrg 22.50
GRANDMA fresh mozzarella & marinara thin crust square		22
BRUSCHETTA fresh tomato basil & garlic thin crust square		22.50
FOCCACCIA plum tomato olive oil & oregano square		18
MARGHERITA fresh mozzarella marinara & basil	med 20.50	lrg 24.50
BUFFALO buffalo chicken & mozzarella	med 21.50	lrg 25.50
LASAGNA chop meat ricotta mozzarella & tomato	med 21.50	lrg 25.50
TOMATO sliced tomato mozzarella marinara & basil	med 19.50	lrg 22.50

SOUPS & SALADS

TORTELLINI IN BRODO cheese tortellini in a chicken broth	9.50
MINISTRONE vegetable soup with pasta	8.50
PASTA FAGIOLI traditional white bean & pasta	8.50
GARDEN SALAD lettuce tomatoes onions olives cucumbers & vinaigrette	10.50
CAPRINO SALAD mixed greens tomatoes goat cheese & nuts with a raspberry vinaigrette	11.50
MOZZARELLA DI CASA mozzarella tomatoes roasted peppers & olive oil	12
TOMATO SALAD sliced tomatoes red onions basil sundried tomatoes in a balsamic vinaigrette	11.50
ARUGULA SALAD tomatoes & red onions lemon olive oil dressing	11.50
CAESAR SALAD romaine lettuce with homemade garlic croutons & parmigiano cheese in a creamy dressing	10.50

ADD TO ANY SALAD: grilled chicken 7 fresh mozzarella 6 grilled shrimp 8 grilled salmon 8 grilled marinated skirt steak 9

FOR THE FAMILY

FAMILY MEAL
Large Pie 10 Garlic Knots Large Garden Salad & 2 Liter Soda 26

FAMILY DINNER
Half Tray Penne Pomodoro 10 Garlic Knots & Large Garden Salad 27

PASTA

Spaghetti, Angel Hair, Linguini, Fusilli, Rigatoni, Penne
(Whole Wheat: Spaghetti or Penne Gluten Free: Penne
Fresh Pasta: Fettucine, Tortellini, Gnocchi and Cavatelli - Add \$2.00)

TREMEZZO shrimp & artichoke hearts sautéed in garlic & oil	18.25	MARINARA fresh plum tomatoes basil garlic & olive oil	14.75
AL SALMONE chunks of salmon with spinach & garlic oil	18.75	POMODORO homemade Italian tomato sauce	13.75
BUON GUSTAIO grilled shrimp green peas onions & prosciutto in a light cream sauce	18.25	meatball or sausage add	4.50
RIO MARE calamari clams & mussels (fra diavolo or marinara)	19.75	CAPRESE plum tomato & basil sauce with fresh mozzarella	15.75
VONGOLE clams sautéed with fresh garlic & oil (red or white)	18.25	VODKA pink cream sauce with a touch of vodka	15.75
TOSCANA broccoli rabe shrimp white wine topped with breadcrumb	18.75	ALFREDO classic cream sauce	14.75
PUTTANESCA anchovies capers olives garlic & tomatoes	15.75	CARBONARA cream sauce with prosciutto & onions	15.75
AL FILETTO DI POMODORO basil tomatoes prosciutto & onions	14.75	BOLOGNESE "old fashioned" Italian meat ragu	15.75
RUSTICA grilled chicken breast roasted peppers spinach sundried tomatoes roasted garlic & oil	18.75	PRIMAVERA fresh vegetables diced tomatoes garlic & olive oil	15.75
CAMPAGNOLA crumbled Italian sausage spinach cannellini beans in a white wine brodino	18.75	BANDIERA sundried tomatoes & broccoli sautéed in light garlic & oil	15.75
RAVIOLI	14.75	BARESE broccoli rabe red pepper flakes garlic & oil	16.75
		add sausage	4.50
		AGLIO E OLIO garlic & oil	13.75

BAKED PASTA

STUFF SHELLS	14.75	BAKED ZITI SICILIANA with sliced eggplant	15.25
LASAGNA	14.75	MANICOTTI	14.75
BAKED ZITI	14.75		

ENTRÉES

Served with potato and vegetable of the day - except where indicated with a "*"

MELANZANA eggplant baked with tomato sauce & mozzarella served with spaghetti *	19.75	PIZZAIOLA thin veal scallopini sautéed in a mushroom marinara sauce served with penne *	22.75
SEMI FREDDO fried chicken or veal cutlet topped with romaine tomatoes red onions & fresh mozzarella	21.75	SHRIMP FRA DIAVOLO (6) shrimp sautéed in spicy marinara served over linguini *	23.75
GRILLED SKIRT STEAK spicy aioli sauce	26.25	SHRIMP SCAMPI (8) shrimp sautéed in garlic olive oil & white wine	23.75
VESUVIO sautéed chicken breast topped with roasted peppers & fresh mozzarella	21.75	SALMONE broiled salmon with lemon white wine & artichoke hearts	23.75
SCARPARELLO boneless chicken pieces sautéed in white wine rosemary garlic & olive oil	21.75	ZUPPA DI PESCE shrimp clams mussels lobster tail & calamari sautéed in marinara sauce served over linguini *	27.75
LIMONE tender veal scallopini sautéed in lemon & white wine	22.75		

TRADITIONAL ENTRÉE

Served with potato and vegetable of the day - except where indicated with a "*"

	Chicken	Veal	Shrimp	Filet of Sole
PARMIGIANA breaded with tomato sauce & melted mozzarella served with penne *	19.75	20.75	22.75	21.75
FRANCESE egg battered & sautéed in a white wine lemon butter sauce	20.75	22.75	22.75	21.75
MARSALA sautéed in a light marsala wine sauce with mushrooms	20.75	22.75	-	-
OREGANATA baked with garlic, olive oil, white wine & bread crumbs	20.75	-	21.75	21.75
PICATA sautéed with capers, artichoke hearts in a white wine lemon sauce	20.75	22.75	21.75	21.75

DESSERTS

CARROT CAKE carrots, pineapples, walnuts & spices with a cream cheese frosting	8	TARTUFO vanilla & chocolate ice cream divided by a red glazed cherry with sliced roasted almonds marinated in spice & liquor, dipped in chocolate	8.50
NEW YORK APPLE CRUMB CAKE filled with sautéed apples, butter & spices topped with buttery crumbs & vanilla gelato served warm	8.50	TORTONI a cup of amaretto & rum flavored ice cream covered with macaroon crunch & a cherry	7.50
NUTELLA PIZZETE pizza crust topped with nutella & vanilla gelato	10	TIRAMISU lady finger cookies dipped in espresso, layered with a whipped mixture of mascarpone cheese	9
CANNOLI ricotta with mini chocolate chips inside a crisp shell	7.50	WARM CHOCOLATE CAKE baked valrona chocolate topped with vanilla ice cream	9.50
ITALIAN CHEESECAKE ricotta cheese, orange zest, vanilla & limoncello	7.50	VANILLA OR CHOCOLATE GELATO	7.50
SPUMONI	7.50		

BEVERAGES

POLAND SPRING WATER .5 liter 1.5 1.5 liter 3.5		STELLA ARTOIS	5
ACQUA PANNA liter 5.25		HEINEKEN	5
S.PELLEGRINO med 3.25 lrg 5.25		PERONI	5
SODA & SNAPPLE BOTTLE 2.25		O'DOUL'S NON ALCOHOLIC	4.5
TWO LITER SODA BOTTLE COKE, SPRITE & DIET COKE 3.5		WINE BY THE GLASS/BOTTLE	p/a
FOUNTAIN SODA COKE, CHERRY COKE, DIET COKE, ROOTBEER, SUNKIST, GINGERALE, NESTEA & HI-C GRAPE, UNSWEET TEA med 1.75 lrg 2		ESPRESSO	2.75
SLUSH PUPPIE CHERRY, BLUE RASPBERRY, ORANGE, WATERMELON, GRAPE, LEMON LIME, KIWI STRAWBERRY, BUBBLE GUM med 2.75 lrg 3.25		DOUBLE ESPRESSO	4.5
BUDWEISER 4.5		CAFE LATTE	5
COORS LIGHT 4.5		CAPPUCCINO	5
CORONA 5		NUTTELLACCINO	5.5
		MOCHACCINO	5.5
		CARAMELCCINO	5.5
		ICED ESPRESSO	4
		ICED CAPPUCCINO	5
		AMERICAN COFFEE	3
		MIGHTY LEAF HERBAL TEA	3
		HOT CHOCOLATE	4

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