

# STARTERS

BRUSCHETTA toasted tuscan bread topped with chopped tomatoes garlic basil & olive oil	10.75
MOZZARELLA IN CARROZZA fried mozzarella with marinara sauce	11.25
MOZZARELLA STICKS (4)	10.75
ZUCCHINI STICKS	12.50
FRIED RAVIOLI (4)	9.75
GARLIC BREAD add mozzarella	8 9
BUFFALO WINGS (8) served with bleu cheese & celery	12.50
EGGPLANT ROLLATINI with ricotta baked with homemade tomato sauce & fresh mozzarella	13.50
HOT ANTIPASTO baked clams eggplant rollatini stuffed peppers & stuffed mushrooms for one 16.50 for two 19.50	

COLD ANTIPASTO provolone salami mortadelle prosciutto roasted peppers olives artichoke hearts & fresh mozzarella for one 16.50 for two 19.50	
PULPO SALAD octopus red potato tomato caper onion lemon olive oil	17.50
SEAFOOD SALAD calamari pulpo shrimp clams & mussels in a lemon celery garlic & olive oil dressing	19.25
CALAMARI FRITTI crispy calamari served with marinara sauce	15.25
ZUPPA DI MUSSELS sautéed in marinara sauce	14.75
CALAMARI ARRABIATA fried calamari tossed with hot cherry peppers & marinara sauce	16
BAKED CLAMS (8)	15.50
SHRIMP COCKTAIL (6)	16.50

## FOR THE TABLE

BROCCOLI RABE sautéed in garlic & oil	13	MEATBALL OR SAUSAGE (2)	8
BROCCOLI sautéed in garlic & oil	11	POTATO CROQUETTES (4)	8
SPINACH sautéed in garlic & oil	11	GRILLED VEGETABLES eggplant, portobello & zucchini	12
FAMOUS FRIES	7		

# HEROS

VEAL PARMIGIANA	13	PROSCIUTTO SALAMI PROVOLONE LETTUCE TOMATO OIL VINEGAR	11.50
CHICKEN PARMIGIANA	12.50	GRILLED CHICKEN MELTED MOZZARELLA & ROASTED PEPPERS BALSAMIC GLAZE	12.50
MEATBALL PARMIGIANA	11.50	GRILLED PORTOBELLO EGGPLANT ZUCCHINI & MELTED MOZZARELLA	12.50
EGGPLANT PARMIGIANA	11.50	GRILLED SKIRT STEAK MUSHROOM SAUTEED ONIONS & PROVOLONE SPICY AIOLI SAUCE	15
SHRIMP PARMIGIANA	13.50		
SAUSAGE PARMIGIANA	11.50		
BROCCOLI RABE & SAUSAGE OR CHICKEN	13.50		
POTATO OR MOZZARELLA OR PEPPERS & EGG	11		
SAUSAGE & PEPPERS	11.50		

# BURGERS

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

BEEF OR TURKEY BURGER (6oz)	9.50	PIZZABURGER tomato sauce & mozzarella	10
CHEESEBURGER mozzarella or american cheese	10	DELUXE add lettuce tomato pickles & famous fries	5

# FROM THE COUNTER

SLICE, SQUARE OR GRANDMA	3	FRIED RAVIOLI(1)	2.25
WHITE SLICE	4.25	PEPPERONI PINWHEEL	5.25
VODKA SLICE	4.25	SPINACH PINWHEEL	5.25
FRESH TOMATO SLICE	4.50	CHEESE CALZONE	7.25
LASAGNA SLICE	5	GARLIC KNOTS (6)	3.25
BUFFALO CHICKEN SLICE	5	MOZZARELLA PANINI	7.25
MEAT STROMBOLI	7.25	CHICKEN PANINI	8.25
CHICKEN OR SAUSAGE ROLL	7.25	VEGETABLE PANINI	8.25
BROCCOLI ROLL, SPINACH ROLL OR EGGPLANT ROLL	7.25	RICE BALL	6.75
POTATO CROQUETTES(1)	2.25	RICE BALL SPECIAL topped with tomato sauce & mozzarella	7.25

# GOURMET PIZZA FOR ONE

MARGHERITA marinara sauce, fresh mozzarella & basil	13.25
MARINARA marinara sauce, garlic, oregano, olive oil no cheese	13.25
WHITESTONE fresh mozzarella and ricotta	14.25
MANHATTAN tomato sauce, fresh mozzarella & sausage	14.25
BROOKLYN tomato sauce, fresh mozzarella & pepperoni	14.25
ARUGULA arugula, prosciutto, fresh mozzarella & shaved parmigiano	15.25
INSALATA chopped lettuce, tomatoes, black olives & onions	14.25
VERDURA grilled eggplant, zucchini portobello, tomato sauce & fresh mozzarella	14.25
PORTOBELLO tomato sauce, portobello mushrooms, roasted peppers, sundried tomatoes & fresh mozzarella	14.25
QUATTRO GUSTI prosciutto, artichoke hearts, mushrooms, olives, fresh mozzarella & tomato sauce	14.25
FORMAGGI tomato sauce, provolone, fresh mozzarella, & goat cheese	14.25
CAPRICCIOSA fresh mozzarella, prosciutto, mushrooms & olive oil	14.25

# PIZZA

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

ROUND mozzarella & tomato	med 16.25	lrg 18.25
SQUARE mozzarella & tomato		21.25
WHITE ricotta & mozzarella	med 19.25	lrg 21.25
VESUVIO tomato mozzarella pepperoni sausages mushrooms peppers & onions	med 21.25	lrg 25.25
PRIMAVERA broccoli peppers mushrooms onions eggplant mozzarella & tomato	med 20.25	lrg 23.25
GRANDMA fresh mozzarella & marinara thin crust square		22.75
BRUSCHETTA fresh tomato basil & garlic thin crust square		23.25
FOCCACCIA plum tomato olive oil & oregano square		18.75
MARGHERITA fresh mozzarella marinara & basil	med 21.25	lrg 25.25
BUFFALO buffalo chicken & mozzarella	med 22.25	lrg 26.25
LASAGNA chop meat ricotta mozzarella & tomato	med 22.25	lrg 26.25
TOMATO sliced tomato mozzarella marinara & basil	med 20.25	lrg 23.25

# SOUPS & SALADS

TORTELLINI IN BRODO cheese tortellini in a chicken broth	10
MINISTRONE vegetable soup with pasta	9
PASTA FAGIOLI traditional white bean & pasta	9
GARDEN SALAD lettuce tomatoes onions olives cucumbers & vinaigrette	11
CAPRINO SALAD mixed greens tomatoes goat cheese & nuts with a raspberry vinaigrette	12
MOZZARELLA DI CASA mozzarella tomatoes roasted peppers & olive oil	12.5
TOMATO SALAD sliced tomatoes red onions basil sundried tomatoes in a balsamic vinaigrette	12
ARUGULA SALAD tomatoes & red onions lemon olive oil dressing	12
CAESAR SALAD romaine lettuce with homemade garlic croutons & parmigiano cheese in a creamy dressing	11

ADD TO ANY SALAD: grilled chicken 7.50 fresh mozzarella 6.50 grilled shrimp 8.50 grilled salmon 8.50 grilled skirt steak 10

## FOR THE FAMILY

FAMILY MEAL  
Large Pie 10 Garlic Knots Large Garden Salad & 2 Liter Soda 27

FAMILY DINNER  
Half Tray Penne Pomodoro 10 Garlic Knots & Large Garden Salad 28

# PASTA

Spaghetti, Angel Hair, Linguini, 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	19	MARINARA fresh plum tomatoes basil garlic & olive oil	15.50
AL SALMONE chunks of salmon with spinach & garlic oil	19.50	POMODORO homemade Italian tomato sauce meatball or sausage add	14.50 4.50
BUON GUSTAIO shrimp green peas onions & prosciutto in a light cream sauce	19	CAPRESE plum tomato & basil sauce with fresh mozzarella	16.50
RIO MARE calamari clams & mussels (fra diavolo or marinara)	20.50	VODKA pink cream sauce with a touch of vodka	16.50
VONGOLE clams sautéed with fresh garlic & oil (red or white)	19	ALFREDO classic cream sauce	15.50
TOSCANA broccoli rabe shrimp white wine topped with breadcrumb	19.50	CARBONARA cream sauce with prosciutto & onions	16.50
PUTTANESCA anchovies capers olives garlic & tomatoes	16.50	BOLOGNESE "old fashioned" Italian meat ragu	16.50
AL FILETTO DI POMODORO basil tomatoes prosciutto & onions	15.50	PRIMAVERA fresh vegetables diced tomatoes garlic & olive oil	16.50
RUSTICA grilled chicken breast roasted peppers spinach sundried tomatoes roasted garlic & oil	19.50	BANDIERA sundried tomatoes & broccoli sautéed in light garlic & oil	16.50
CAMPAGNOLA crumbled Italian sausage spinach cannellini beans in a white wine brodino	19.50	BARESE broccoli rabe red pepper flakes garlic & oil add sausage	17.50 4.50
RAVIOLI	15.50	AGLIO E OLIO garlic & oil	14.50

## BAKED PASTA

STUFF SHELLS	15.50	BAKED ZITI SICILIANA with sliced eggplant	16
LASAGNA	15.50	MANICOTTI	15.50

# ENTRÉES

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

MELANZANA eggplant baked with tomato sauce & mozzarella served with spaghetti *	20.50	PIZZAIOLA thin veal scallopini sautéed in a mushroom marinara sauce served with penne *	23.50
SEMI FREDDO fried chicken or veal cutlet topped with romaine tomatoes red onions & fresh mozzarella	22.50	SHRIMP FRA DIAVOLO (6) shrimp sautéed in spicy marinara served over linguini *	24.50
GRILLED SKIRT STEAK spicy aioli sauce	27.25	SHRIMP SCAMPI (8) shrimp sautéed in garlic olive oil & white wine	24.50
VESUVIO sautéed chicken breast topped with roasted peppers & fresh mozzarella	22.50	SALMONE broiled salmon with lemon white wine & artichoke hearts	24.50
SCARPARELLO boneless chicken pieces sautéed in white wine rosemary garlic & olive oil	22.50	ZUPPA DI PESCE shrimp clams mussels lobster tail & calamari sautéed in marinara sauce served over linguini *	28.50
LIMONE tender veal scallopini sautéed in lemon & white wine	23.50		

# 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 *	20.50	21.50	23.50	22.50
FRANCESE egg battered & sautéed in a white wine lemon butter sauce	21.50	23.50	23.50	22.50
MARSALA sautéed in a light marsala wine sauce with mushrooms	21.50	23.50		
OREGANATA baked with garlic, olive oil, white wine & bread crumbs	21.50		22.50	22.50
PICATA sautéed with capers, artichoke hearts in a white wine lemon sauce	21.50	23.50	22.50	22.50

# DESSERTS

CARROT CAKE carrots, pineapples, walnuts & spices with a cream cheese frosting	8.50	TORTONI a cup of amaretto & rum flavored ice cream covered with macaroon crunch & a cherry	8
NUTELLA PIZZETE pizza crust topped with nutella & vanilla gelato	10.50	TIRAMISU lady finger cookies dipped in espresso, layered with a whipped mixture of mascarpone cheese	9.50
CANNOLI ricotta with mini chocolate chips inside a crisp shell	8	WARM CHOCOLATE CAKE baked valrona chocolate topped with vanilla ice cream	10
ITALIAN CHEESECAKE ricotta cheese, orange zest, vanilla & limoncello	8	VANILLA OR CHOCOLATE GELATO	8
TARTUFO vanilla & chocolate ice cream divided by a red glazed cherry with sliced roasted almonds marinated in spice & liquor, dipped in chocolate	9	SPUMONI	8

# BEVERAGES

POLAND SPRING WATER .5 liter 1.75 1.5 liter 3.75		BUDWEISER OR COORS LIGHT	4.75
ACQUA PANNA liter 5.50		CORONA OR HEINEKEN	5.25
S.PELLEGRINO med 3.50 lrg 5.50		STELLA ARTOIS OR PERONI	5.25
SODA & SNAPPLE BOTTLE 2.50		O'DOUL'S NON ALCOHOLIC	4.75
TWO LITER BOTTLE COKE, SPRITE & DIET COKE 3.75		WINE BY THE GLASS/BOTTLE p/a	
FOUNTAIN SODA COKE, CHERRY COKE, DIET COKE, ROOTBEER, SUNKIST, GINGERALE, NESTEA & HI-C GRAPE, UNSWEET TEA med 2 lrg 2.25		ESPRESSO	3
SLUSH PUPPIE CHERRY, BLUE RASPBERRY, ORANGE, WATERMELON, GRAPE, LEMON LIME, KIWI STRAWBERRY, BUBBLE GUM med 3 lrg 3.50		DOUBLE ESPRESSO	5
		CAFE LATTE	5.25
		CAPPUCCINO	5.25
		NUTTELLACCINO	5.75
		MOCHACCINO	5.75
		CARAMELCCINO	5.75
		ICED ESPRESSO	4.25
		ICED CAPPUCCINO	5.25
		AMERICAN COFFEE	3.25
		MIGHTY LEAF HERBAL TEA	3.25
		HOT CHOCOLATE	4.25

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