

# STARTERS

BRUSCHETTA toasted tuscan bread topped with chopped tomatoes garlic basil & olive oil	11.75
MOZZARELLA IN CARROZZA fried mozzarella with marinara sauce	12.25
MOZZARELLA STICKS (4)	11.75
ZUCCHINI STICKS	13.50
FRIED RAVIOLI (4)	10.75
GARLIC BREAD add mozzarella	9 10
BUFFALO WINGS (8) served with bleu cheese & celery	13.50
EGGPLANT ROLLATINI with ricotta baked with homemade tomato sauce & fresh mozzarella	14.50
HOT ANTIPASTO baked clams eggplant rollatini stuffed peppers & stuffed mushrooms	for one 17.50 for two 20.50

COLD ANTIPASTO provolone salami mortadelle prosciutto roasted peppers olives artichoke hearts & fresh mozzarella	for one 17.50 for two 20.50
PULPO SALAD octopus red potato tomato caper onion lemon olive oil	18.50
SEAFOOD SALAD calamari pulpo shrimp clams & mussels in a lemon celery garlic & olive oil dressing	20.25
CALAMARI FRITTI crispy calamari served with marinara sauce	16.25
ZUPPA DI MUSSELS sautéed in marinara sauce	14.75
CALAMARI ARRABIATA fried calamari tossed with hot cherry peppers & marinara sauce	17
BAKED CLAMS (8)	16.50
SHRIMP COCKTAIL (6)	17.50

## FOR THE TABLE

BROCCOLI RABE sautéed in garlic & oil	14	MEATBALL OR SAUSAGE (2)	9
BROCCOLI sautéed in garlic & oil	12	POTATO CROQUETTES (4)	9
SPINACH sautéed in garlic & oil	12	GRILLED VEGETABLES eggplant, portobello & zucchini	13
FAMOUS FRIES	8		

# HEROS

VEAL PARMIGIANA	14	PROSCIUTTO SALAMI PROVOLONE LETTUCE TOMATO OIL VINEGAR	12.50
CHICKEN PARMIGIANA	13.50	GRILLED CHICKEN MELTED MOZZARELLA & ROASTED PEPPERS BALSAMIC GLAZE	13.50
MEATBALL PARMIGIANA	12.50	GRILLED PORTOBELLO EGGPLANT ZUCCHINI & MELTED MOZZARELLA	13.50
EGGPLANT PARMIGIANA	12.50	GRILLED SKIRT STEAK MUSHROOM SAUTEED ONIONS & PROVOLONE SPICY AIOLI SAUCE	16
SHRIMP PARMIGIANA	14.50		
SAUSAGE PARMIGIANA	12.50		
BROCCOLI RABE & SAUSAGE OR CHICKEN	14.50		
POTATO OR MOZZARELLA OR PEPPERS & EGG	12		
SAUSAGE & PEPPERS	12.50		

# BURGERS

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

BEEF OR TURKEY BURGER (6oz)	10.50	PIZZABURGER tomato sauce & mozzarella	11
CHEESEBURGER mozzarella or american cheese	11	DELUXE add lettuce tomato pickles & famous fries	6

# FROM THE COUNTER

SLICE, SQUARE OR GRANDMA	3	FRIED RAVIOLI(1)	2.25
WHITE SLICE	4.25	PEPPERONI PINWHEEL	6.25
VODKA SLICE	4.25	SPINACH PINWHEEL	6.25
MARGHERITA SLICE	4.50	CHEESE CALZONE	8.25
LASAGNA SLICE	5	GARLIC KNOTS (6)	4.25
BUFFALO CHICKEN SLICE	5	MOZZARELLA PANINI	8.25
MEAT STROMBOLI	8.25	CHICKEN PANINI	9.25
CHICKEN OR SAUSAGE ROLL	8.25	VEGETABLE PANINI	9.25
BROCCOLI ROLL, SPINACH ROLL OR EGGPLANT ROLL	8.25	RICE BALL	7.75
POTATO CROQUETTES(1)	2.25	RICE BALL SPECIAL topped with tomato sauce & mozzarella	8.25

# GOURMET PIZZA FOR ONE

MARGHERITA marinara sauce, fresh mozzarella & basil	14.25
MARINARA marinara sauce, garlic, oregano, olive oil no cheese	14.25
WHITESTONE fresh mozzarella and ricotta	15.25
MANHATTAN tomato sauce, fresh mozzarella & sausage	15.25
BROOKLYN tomato sauce, fresh mozzarella & pepperoni	15.25
ARUGULA arugula, prosciutto, fresh mozzarella & shaved parmigiano	16.25
INSALATA chopped lettuce, tomatoes, black olives & onions	15.25
VERDURA grilled eggplant, zucchini portobello, tomato sauce & fresh mozzarella	15.25
PORTOBELLO tomato sauce, portobello mushrooms, roasted peppers, sundried tomatoes & fresh mozzarella	15.25
QUATTRO GUSTI prosciutto, artichoke hearts, mushrooms, olives, fresh mozzarella & tomato sauce	15.25
FORMAGGI tomato sauce, provolone, fresh mozzarella, & goat cheese	15.25
CAPRICCIOSA fresh mozzarella, prosciutto, mushrooms & olive oil	15.25

# PIZZA

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

ROUND mozzarella & tomato	med 17.25	lrg 19.25
SQUARE mozzarella & tomato		22.25
WHITE ricotta & mozzarella	med 20.25	lrg 22.25
VESUVIO tomato mozzarella pepperoni sausages mushrooms peppers & onions	med 22.25	lrg 26.25
PRIMAVERA broccoli peppers mushrooms onions eggplant mozzarella & tomato	med 21.25	lrg 24.25
GRANDMA fresh mozzarella & marinara thin crust square		23.75
BRUSCHETTA fresh tomato basil & garlic thin crust square		24.25
FOCCACCIA plum tomato olive oil & oregano square		19.75
MARGHERITA fresh mozzarella marinara & basil	med 22.25	lrg 26.25
BUFFALO buffalo chicken & mozzarella	med 23.25	lrg 27.25
LASAGNA chop meat ricotta mozzarella & tomato	med 23.25	lrg 27.25
TOMATO sliced tomato mozzarella marinara & basil	med 21.25	lrg 24.25

# SOUPS & SALADS

TORTELLINI IN BRODO cheese tortellini in a chicken broth	11
MINISTRONE vegetable soup with pasta	10
PASTA FAGIOLI traditional white bean & pasta	10
GARDEN SALAD lettuce tomatoes onions olives cucumbers & vinaigrette	12
CAPRINO SALAD mixed greens tomatoes goat cheese & nuts with a raspberry vinaigrette	13
MOZZARELLA DI CASA mozzarella tomatoes roasted peppers & olive oil	13
TOMATO SALAD sliced tomatoes red onions basil sundried tomatoes in a balsamic vinaigrette	13
ARUGULA SALAD tomatoes & red onions lemon olive oil dressing	13
CAESAR SALAD romaine lettuce with homemade garlic croutons & parmigiano cheese in a creamy dressing	12
ADD TO ANY SALAD: grilled chicken 8 fresh mozzarella 7 grilled shrimp 9 grilled salmon 9 grilled skirt steak 12	

## FOR THE FAMILY

FAMILY MEAL  
Large Pie 10 Garlic Knots Large Garden Salad & 2 Liter Soda 28

FAMILY DINNER  
Half Tray Penne Pomodoro 10 Garlic Knots & Large Garden Salad 29

# 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	20	MARINARA fresh plum tomatoes basil garlic & olive oil	16.50
AL SALMONE chunks of salmon with spinach & garlic oil	20.50	POMODORO homemade Italian tomato sauce	15.50
BUON GUSTAIO shrimp green peas onions & prosciutto in a light cream sauce	20	meatball or sausage add	4.50
RIO MARE calamari clams & mussels (fra diavolo or marinara)	21.50	CAPRESE plum tomato & basil sauce with fresh mozzarella	17.50
VONGOLE clams sautéed with fresh garlic & oil (red or white)	20	VODKA pink cream sauce with a touch of vodka	17.50
TOSCANA broccoli rabe shrimp white wine topped with breadcrumb	20.50	ALFREDO classic cream sauce	16.50
PUTTANESCA anchovies capers olives garlic & tomatoes	17.50	CARBONARA cream sauce with prosciutto & onions	17.50
AL FILETTO DI POMODORO basil tomatoes prosciutto & onions	16.50	BOLOGNESE "old fashioned" Italian meat ragu	17.50
RUSTICA grilled chicken breast roasted peppers spinach sundried tomatoes roasted garlic & oil	20.50	PRIMAVERA fresh vegetables diced tomatoes garlic & olive oil	17.50
CAMPAGNOLA crumbled Italian sausage spinach cannellini beans in a white wine brodino	20.50	BANDIERA sundried tomatoes & broccoli sautéed in light garlic & oil	17.50
RAVIOLI	16.50	BARESE broccoli rabe red pepper flakes garlic & oil	18.50
		add sausage	4.50
		AGLIO E OLIO garlic & oil	15.50

## BAKED PASTA

STUFF SHELLS	16.50	BAKED ZITI SICILIANA with sliced eggplant	17
LASAGNA	16.50	MANICOTTI	16.50
BAKED ZITI	16.50		

# ENTREES

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

MELANZANA eggplant baked with tomato sauce & mozzarella served with spaghetti *	21.50	PIZZAIOLA thin veal scallopini sautéed in a mushroom marinara sauce served with penne *	24.50
SEMI FREDDO fried chicken or veal cutlet topped with romaine tomatoes red onions & fresh mozzarella	23.50	SHRIMP FRA DIAVOLO (6) shrimp sautéed in spicy marinara served over linguini *	25.50
GRILLED SKIRT STEAK spicy aioli sauce	29	SHRIMP SCAMPI (8) shrimp sautéed in garlic olive oil & white wine	25.50
VESUVIO sautéed chicken breast topped with roasted peppers & fresh mozzarella	23.50	SALMONE broiled salmon with lemon white wine & artichoke hearts	25.50
SCARPARELLO boneless chicken pieces sautéed in white wine rosemary garlic & olive oil	23.50	ZUPPA DI PESCE shrimp clams mussels lobster tail & calamari sautéed in marinara sauce served over linguini *	29.50
LIMONE tender veal scallopini sautéed in lemon & white wine	24.50		

# TRADITIONAL ENTREES

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 *	21.50	22.50	24.50	23.50
FRANCESE egg battered & sautéed in a white wine lemon butter sauce	22.50	24.50	24.50	23.50
MARSALA sautéed in a light marsala wine sauce with mushrooms	22.50	24.50		
OREGANATA baked with garlic, olive oil, white wine & bread crumbs	22.50		23.50	23.50
PICATA sautéed with capers, artichoke hearts in a white wine lemon sauce	22.50	24.50	23.50	23.50

# DESSERTS

CARROT CAKE carrots, pineapples, walnuts & spices with a cream cheese frosting	9	TORTONI a cup of amaretto & rum flavored ice cream covered with macaroon crunch & a cherry	9
NUTELLA PIZZETE pizza crust topped with nutella & vanilla gelato	12	TIRAMISU lady finger cookies dipped in espresso, layered with a whipped mixture of mascarpone cheese	10
CANNOLI ricotta with mini chocolate chips inside a crisp shell	9	WARM CHOCOLATE CAKE baked valrona chocolate topped with vanilla ice cream	11
ITALIAN CHEESECAKE ricotta cheese, orange zest, vanilla & limoncello	9	VANILLA OR CHOCOLATE GELATO	9
TARTUFO vanilla & chocolate ice cream divided by a red glazed cherry with sliced roasted almonds marinated in spice & liquor, dipped in chocolate	10	SPUMONI	9

# 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	4.75
		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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