BRING THE VESUVIO EXPERIENCE TO YOUR HOLIDAY GATH



- SEAFOOD SALAD
- GARDEN SALAD
- MIX VEGGIES
- POTATO CROQUETTES TIRAMISU

- PENNE VODKA
- CHICKEN FRANCESE
- SHRIMP SCAMPI OVER RICE
- MINI RICE BALLS FOCACCIA & DINNER ROLLS

We will deliver & set up your catering so you can enjoy a stress free holiday!

718-690-7337 VESUVIOBAYRIDGE.COM

7305 3RD AVE. BROOKLYN, NEW YORK 11209



DON'T WANT TO STAY HOME...

COME ON IN FOR OUR CHRISTMAS EVE,
NEW YEARS EVE & NEW YEARS DAY ALA CARTE MENU!
CALL FOR RESERVATIONS 718-690-7337



71.00

STARTERS

CALAMARI FRITTI	20.25
ZUPPA DI MUSSELS	19.75
CALAMARI ARRABIATA	21.00
SHRIMP COCKTAIL (6)	21.50
BAKED CLAMS (8)	20.50
ZUCCHINI STICKS	17.50
MARGHERITA PIZZETTE	17.25
MOZZARELLA DI CASA	16.00
homemade mozzarella, tomatoes, roasted peppers & olive oil	
COLD ANTIPASTO (FOR 2)	24.50
salami, prosciutto, roasted peppers, olives, provolone, mushrooms, artichoke hearts & fr	esh

SEAFOOD SALAD 2425 calamari, pulpo, shrimp, mussels & clams in a lemon

battered eggplant with ricotta, baked with tomato

18.50

mozzarella

EGGPLANT ROLLATINI

sauce & fresh mozzarella

alive oil dressing

onve on area	9	
CAPRINO	SALAD	16.00

mixed greens, goat cheese & nuts with a raspberry vinaigrett

ALL DISHES AVAILABLE FOR DINE-IN, TAKFOUT OR DELIVERY

PASTA

Spagnetti, Linguine, Penne, (Fresh Pasta:	
Fettucine, Tortellini, Gnocchi, Cavatelli, Whole	
Wheat Penne or Gluten Free Penne add \$2)	
RUSTICA 24.50	
fresh vegetable, diced tomato, garlic & olive oil	
TREMEZZO 24.00	
shrimp & artichoke hearts, sauteed in garlic & oil	
BUON GUSTAIO24.00	
shrimp, green peas, onions & prosciutto in a cream sauce	
AL SALMONE24.50	
chucks of salmon with spinach in garlic & oil	
BOLOGNESE 21.50	
old fashioned" Italian meat ragu	
VODKA21.50	
pink cream sauce with vodka	
I ASACNA 2050	

FNTRFF

THEN OF DECCE

ZUPPA DI PESCE	34.50
lobster tail, shrimp, clams & mussels in mari	nara
sauce served with linguine*	
SALMONE	30.50
broiled with lemon, white wine & artichoke	
SHRIMP SCAMPI (8)	30.50
in garlic, white wine & olive oil	
SHRIMP FRA DIAVOLO	30.50
in spicy marinara over linguini*	
BEEF SHORT RIBS	40.50
red wine reduction with gnocchi*	
VEAL OSSO BUCCO	40.50
served with cavatelli*	
GRILLED SKIRT STEAK	35.00
with a side of spicy aioli	

TRADITIONAL ENTREE

30.50

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

PARMIGIANA CHICKEN 26.50 | VEAL 27.50 SHRIMP 29.50 | FILET OF SOLE 28.50 breaded with tomato sauce & mozzarella served with penne *

'ER MAC & CHEESE

FRANCESE CHICKEN 27.50 | VEAL 29.50 SHRIMP 29.50 | FILET OF SOLE 28.50 Egg battered sauteed in white wine lemon & butter

MARSALA

CHICKEN 27.50 | VEAL 29.50 Sauteed in marsala wine & mushrooms

OREGANATA

SHRIMP 28.50 | FILET OF SOLE 28.50

Baked with garlic, olive oil, white wine & bread crumbs