



STARTERS

ANTIPASTO BOARD - assorted cheeses, prosciutto di Parma soppressata, artichoke hearts, roasted peppers, olives **22**

ARANCINI SICILIANI - (4) rice balls, chopped meat peas, mozzarella, tomato sauce **15**

BURRATA - prosciutto di Parma, roasted peppers balsamic, crostini **17**

BACON CAPRSE - slab bacon, fresh mozzarella marinated tomatoes, roasted red peppers, basil balsamic drizzle & evoo **17**

STUFFED ARTICHOKE - white wine breadcrumb sauce cherry tomatoes **18**

NONNA VINCENZA'S MEATBALLS - (4) veal, pork & beef meatballs, pomodoro sauce, parmigiano **15** add burrata (+5)

MOZZARELLA FRITTA - breaded, fresh mozzarella fra diavolo sauce, basil pesto, parmigiano reggiano **15**

STUFFED MUSHROOMS - vegetables, crumbled sausage breadcrumbs, parmigiano reggiano, white wine sauce **16**

CHILLED SEAFOOD

Oysters (6) **16**

Little Neck Clams (6) **14**

Jumbo Shrimp Cocktail (4) **16**

BRAISED OCTOPUS - Italian sausage, cannellini beans red onion, chili oil drizzle **22**

BAKED LITTLE NECK CLAMS **18**

- **Oreganata** - white wine breadcrumb sauce
- **Vespa** - smoked bacon, provolone, garlic cream sauce

CRISPY CALAMARI **17**

- **Classic** - marinara sauce, lemon
- **Piccante** - tossed with fra diavolo sauce, basil
- **Thai** - tossed with thai peanut sauce, sesame seeds, scallion

MUSSELS **18**

- **Verde** - basil pesto, touch of cream, pine nuts
- **Bianco** - roasted garlic cream sauce, smoked bacon, onions
- **Rosso** - marinara or spicy fra diavolo sauce

SOUPS & SALADS

ADD TO ANY SALAD **Chicken +6 Grilled Shrimp (4) +12 Salmon +15**

FRENCH ONION - gruyere & provolone **12**

TORTELLINI EN BRODO - homemade tortellini spinach egg drop soup **14**

CAESAR - romaine, crouton crumbles pecorino & parmigiano reggiano, caesar dressing **14**

WEDGE - iceberg lettuce, smoked bacon, red onion tomatoes, Danish blue cheese dressing **15**

ROCKET - arugula, cured Sicilian olives, fennel tomatoes, red onion, parmigiano reggiano white balsamic vinaigrette **14**

PEAR & GOAT CHEESE - red wine poached pears arugula, walnuts craisins, balsamic vinaigrette **16**

PIZZETTES & PRIME BURGERS

Gluten Free Crust • Cauliflower Crust +5

PROSCIUTTO & ARUGULA - (No Sauce) burrata grape tomatoes baby arugula, parmigiano balsamic glaze **24**

FRA DIAVALO - crumbled sausage, cherry peppers fresh mozzarella, tomato sauce, basil **22**

MARGHERITA - mozzarella, tomato sauce pecorino, basil, evoo **15**

THE "DRUNKEN" - vodka sauce, fresh mozzarella pesto drizzle pecorino **22** add burrata (+5)

Burgers served with French Fries or House Salad

ALL AMERICAN BURGER - American cheese lettuce, tomato, bacon slab **20**

VESPA BURGER - short rib, gruyere cheese crispy onion **20**

HOMEMADE PASTA

Cooked Al Dente • Gluten Free Pasta Available • Add Burrata +5

RAGU DI MANZO - pappardelle, short rib, marinara **26**

VODKA - radiatori, prosciutto di Parma cream tomato sauce **23**

BRACIOLE - rotelli, braised beef bundles Sunday sauce **26**

RAPINI - cavatelli, broccoli rabe crumbled sausage, garlic & Sicilian evoo **26**

BOLOGNESE - rigatoni, 3 meat sauce blend cream, ricotta **27**

BASILICO - ricotta gnocchi, pesto cream sauce **24**

PESCATORE - bucatini, shrimp, mussels, calamari clams, marinara or white wine sauce **38**

SPICY LOBSTER - linguine, spicy pink sauce, lobster meat baby arugula, grape tomatoes **36**

ENTREES

CHICKEN

PARMIGIANA - breaded & fried, pomodoro sauce pecorino, fresh mozzarella, basil **27**

MILANESE - breaded & fried, arugula, fennel red onion, tomatoes, fresh mozzarella balsamic glaze drizzle, evoo **27**

SCARPARELLO - served on the bone sausage peppers & onions, potatoes, rosemary garlic sauce **29**

POLLO RIPIENO - stuffed with prosciutto, spinach & fontina cheese, marsala wine sauce **29**

LAND

OSSO BUCCO - pork shank, filetto di pomodoro vegetable risotto **32**

SHORT RIB - marsala mushroom sauce crispy onion, mashed potato **32**

VEAL SPIEDINI - rollatini with breadcrumbs, fontina pancetta, veal demi, broccolini, roasted potatoes **34**

PORK CHOP SORRENTINO - breaded, eggplant prosciutto, fresh mozzarella, marsala sauce roasted potatoes **36**

TOMAHAWK VEAL CHOP - breaded & fried **45**

- **Milanese** - arugula, fennel, tomatoes, red onions fresh mozzarella, evoo, 18 year balsamic
- **Madeira** - veal-demi mushroom sauce, mozzarella
- **Parmigiana** - fresh mozzarella, tomato sauce, basil

SEA

SALMON - Mediterranean season encrusted, mashed potato asparagus, lemon-butter sauce **32**

GAMBERI VESPA - shrimp, vegetable risotto garlic cream sauce **30**

SEARED TUNA - sushi grade, sesame crusted buckwheat noodles, vegetables, ginger soy sauce **32**

FILET OF SOLE - prepared two ways **29**

- **Francese** - egg-battered, roasted potatoes baby spinach lemon-butter sauce
- **Oreganata** - baby spinach, white wine breadcrumb sauce

PRIME STEAKS

All steaks served with crispy onions

16 oz. BONELESS RIBEYE **49**

16 oz. NEW YORK STRIP **49**

10 oz. FILET MIGNON **44**

STEAK ENCHANCEMENTS

Blue Cheese Crust **5** Demi-Glace **3** Grilled Shrimp (4) **12**

SIDES **12**

Charred Broccolini, Asparagus, Vegetable Risotto, Crispy Brussels, French Fries, Mashed Potatoes, Sautéed Spinach