



## 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 CAPRESE** - 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 **28**

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

**BRACIOLE** - rotelli, braised beef bundles Sunday sauce **28**

**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, choice of pasta **28**

**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, served with roasted potatoes & broccolini with a 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** - pan seared, 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 ENHANCEMENTS

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