

# DINNER

## SALADS & ANTIPASTI

**VESUVIO SALAD** 9  
mixed greens, cherry tomatoes,  
shaved fennel

**MAMMA CARMELA'S  
MEATBALLS** 15  
tomato sauce, crostini

**BRUSSEL SPROUTS** 16  
Brussel sprouts fresh fried with  
pancetta in a balsamic glaze,  
topped with parmesan cheese

**WILD SALMON CAKES** 18  
Served in a bed of wild arrugala  
and cherry tomatoes

**FRITTO MISTO** 17  
Fresh Monterey calamari, zucchini  
and shrimp with chef's salsa capri

**GUAZZETTO VONGOLE** 17  
Manila clams, cherry tomato, garlic  
and parsley with crostini bread

**SOUP OF THE DAY** 10

**OCTOPUS** 19  
Sautéed with capers, black olives,  
cherry tomatoes and roasted  
potatoes

**BEET SALAD** 13  
Organic beets, arugula, burrata  
cheese, aged balsamic dressing,  
pickled red onion

**KALE SALAD** 14  
Bunnernut squash, goat cheese and  
sunflower seeds

**FOCACCIA** 9  
pizza bread with rosemary and olive  
oil

## PIZZA

**MARGHERITA** 16  
buffalo mozzarella, tomato, basil

**DIAVOLA** 18  
Tomato, mozerella, kalamata olives, red  
onions and Tuscan salami

**SOFIA LOREN** 20  
burrata, san daniele prosciutto, arugula,  
eggplant, artichoke, zucchini

**CLASSICO** 17  
pepperoni, buffalo mozzarella

**SAN DANIELE** 19  
san daniele prosciutto, wild arugula,  
tomato, mozzarella, shaved parmesana

**CALZONE ANTICO** 19  
salami, ricotta, tomato and basil

**PORCINI** 19  
fresh porcini mushrooms, artichoke hearts,  
smoked mozzarella

**POLPETTE** 18  
Meatballs, eggplant and ricotta cheese

**PIZZA FRANCESCO** 18  
Half margherita, half calzone

## PASTA

**STROZZAPRETI PASTA** 18  
italian sausage, peas, wild mushrooms,  
light cream sauce

**LINGUINI VONGOLE** 22  
linguini, fresh clams, with cherry  
tomatoes, and white wine sauce

**PANZAROTTI RAVELLO** 19  
homemade half moon pasta, ricotta,  
spinach, butter sage sauce

**MAMMA CARMELA'S  
LASAGNA** 19  
traditional veal bolognese

**LOBSTER RAVIOLI** 23  
Hommade lobster ravioli, served with  
aurora sauce and tiger prawns

**GNOCCHI ALLA SORRENTINA** 19  
Traditional recipe with Pomodoro  
mozzarella

**EGGPLANT PARMIGIANA** 20  
Mamma Carmela's famous recipe

**SPAGHETTI CARBONARA** 19  
Eggs, guanciale and peccorino

## CONTORNI

**ZUCCHINI  
PARMIGIANA** 10

**LINGUINI PASTA** 8

**SEASONAL  
VEGETABLES** 8  
(ask for selections)

## SECONDI

**SALMONE  
LIVORNESE** 25  
fresh salmon, sautéed  
with Sicilian capers, black  
olives and a cherry  
tomato sauce in a bed of  
organic vegetables

**BRASATO** 25  
Slowly braised boneless beef  
shortribs with polenta,  
vegetables and potatoes in a  
borolo wine reduction sauce

**POLLO  
MILANESE** 24  
organic chicken breast,  
breaded and fried, served  
with our eggplant  
parmigiana and fresh  
vegetables

**16oz BONE-IN  
RIB-EYE** 35  
certified black angus,  
wild arugula, and  
roasted potatoes

**PLEASE ASK YOUR SERVER FOR TODAY'S SPECIALS**

*gluten free pizza & pasta available \$2*

split charge \$2 per dish