

Appetizers

ANTIPASTO 14.95

Roasted peppers, marinated artichokes, black olives, parmesan cheese, fresh mozzarella, cherry tomatoes, prosciutto and hearts of palm.

EGGPLANT PARMIGIANA 9.95

Eggplant topped with our homemade marinara sauce and baked mozzarella cheese.

CAPONE'S CRAB CAKE 14.95

Crabmeat cake, green salad with cranberries and jumbo shrimp. Served with our special vinaigrette dressing.

CALAMARI FRITTI 11.95

Golden ring calamari, very light battered, so you can actually enjoy the flavor of the seafood. Served with marinara sauce.

MOZZARELLA CAPRESE 9.95

Buffalo mozzarella balls, tomatoes and basil, seasoned with salt and olive oil.

MOZZARELLA MILANESE 9.95

Mozzarella cheese, lightly breaded in our special mix, fried and served with our homemade marinara sauce.

MOZZARELLA BURATTA 12.95

Fresh Buffalo mozzarella, sliced tomatoes, balsamic vinaigrette and prosciutto di Parma.

PROSCIUTTO e MELONE 9.95

The sweet cantaloupe, the honeydew, the delicious salty Prosciutto, the tang of the mint and then the balsamic. Mamma Mia!

MEATBALL FANTASTIQUE 9.95

Homemade meatball made with ground beef, veal and pork, garlic and Romano cheese. Finished in marinara sauce.

CHICKEN BRUSCHETTA 9.95

Marinated chicken, spinach, feta, and sun-dried tomatoes tossed with dressing and served on grilled or toasted slices of Italian bread.

BLACKENED SHRIMP 11.95

Cajun seasoned shrimp sautéed to perfection with olive oil and garlic. Served on a bed of fresh tricolore salad.

CARPACIO SALMON 12.95

Sashimi style salmon, very thinly sliced, topped with virgin olive oil, capers and fresh herbs.

BEEF CARPACCIO 12.95

Sashimi style beef tenderloin, very thinly sliced, topped with virgin olive oil, capers, parmesan and fresh herbs.

ZUPPA di COZZE or VONGOLE 12.95

Fresh steamed mussels or clams cooked in a delicate tomato and basil sauce with a touch of wine and garlic. (can also be served in a white sauce)

Soups

SEA FOOD SOUP 12.95

Our famous fish chowder includes such a wonderful variety of succulent seafood. One taste and you can almost feel the salt in the air. Your choice of red or white sauce.

PASTA e FAGIOLI 5.50

Healthy and comforting Italian bean soup, nicely seasoned with garlic and oregano.

VEGETABLE BEEF SOUP 6.50

Homemade vegetable beef soup. A soul warming pot full of goodness.

SOUP OF THE DAY 5.50

A delicious soup.

Salads

CAESAR SALAD 8.95

The "KING" of salads. Romaine lettuce and croutons, dressed with fresh parmesan cheese and our home made dressing. Garnished with anchovies, if desired.

PORTOBELLO SALAD 11.95

Sautéed portobello mushrooms over fresh arugula and fresh tomatoes. Served with our homemade dressing.

SEAFOOD SALAD 12.95

Baby shrimp, mussels, clams and tender squid rings, marinated in a citrus oil dressing, and topped with basil and fresh arugula.

VENDETTA CHOPPED SALAD 9.95

Mixed field greens, feta cheese, roasted red peppers, tomato, cucumber, olives, onions, and lemon vinaigrette. Bacon upon request.

SUMMER SALAD 9.95

Sweet, juicy cranberries are the stars of this salad. Creamy gorgonzola cheese and walnuts compliment the perfect mix of leafy greens.

Pasta

BAKED GNOCCHI 16.95

A taste of fresh tomato sauce, accentuated by the aroma of fresh basil and mozzarella. Topped with fresh parmesan cheese.

RAVIOLI AL SALMONE 17.95

Ricotta and spinach ravioli, served in a delicious pink sauce and salmon.

LASAGNA 16.95

Delicious lasagna recipe with ground beef, mozzarella, ricotta, and parmesan cheeses, tomato sauce and lasagna noodles.

LEMONY SHRIMP SCAMPI 23.95

Indulge in the flavor of the Mediterranean with plump shrimp, tossed with lemon, butter, garlic, white wine and parsley.

CAPELINI PRIMAVERA 16.95

So simple, but so good. Topped with fresh vegetables of the day, and a touch of light marinara.

FETTUCCINE di PESTO GENOVESE 23.95

Fettuccine pasta in a creamy tomato pesto sauce with baby shrimp and pine nuts.

LINGUINI con el VONGOLE 18.95

A Mediterranean delight. Linguini pasta in a clear white broth, bold clam flavor and a hint of garlic which all come together in a simple olive oil and wine base.

LINGUINI TRIFUNGI 16.95

Linguini pasta with olive oil and garlic topped with three types of mushrooms, mozzarella and sprinkled with pecorino cheese.

SEAFOOD FANTASY 23.95

Linguini pasta served in an array of fresh seafood and our homemade tomato sauce.

SPAGHETTI with MEATBALLS 16.95

Served in our homemade tomato sauce and our traditional meatballs made with ground beef, veal and pork, garlic and Romano cheese.

SPAGHETTI CARBONARA 16.95

Lots of crispy bacon, tossed with hot, buttered noodles, whipped egg and heavy cream, and a generous measure of Parmesan cheese that makes this a delicious classic.

SPAGHETTI BOLOGNESE 16.95

What makes this dish stand out is the tomato-basil sauce and ground beef to create a rich hearty meal.

PENNE alla VENDETTA 16.95

Our signature pasta. Penne pasta sautéed with olive oil, garlic, sundried tomatoes, spinach and pignoli (pine nuts), and topped with Pecorino cheese.

Meats

All main courses are served with penne alla pomodoro (homemade mashed potatoes and vegetables upon request)

Chicken

ADD CHICKEN \$4.95 / ADD SHRIMP 5.95

GRILLED SKIRT STEAK 24.95

This "salt and pepper" grilled skirt steak recipe is so easy because the seasoning is so simple. Skirt steak is such a juicy, flavorful cut of beef that you don't need to do too much.

NY STEAK * 16oz 24.95

Delicious grilled Angus strip steak that will have you coming back for more.

TENDERLOIN VENDETTA* 19.95

Angus beef medallions with mushrooms and onions in Dijon mustard brandy sauce with a touch of cream.

VEAL alla MILANESE 19.95

Medallion of flattened veal scaloppini, lightly breaded in our special mix and sautéed. Topped with a choice of salad or penne alla pomodoro.

VEAL al LIMONE 22.95

Veal scaloppini, sautéed with lemon butter sauce and white wine.

VEAL alla MONTECARLO 22.95

Veal scaloppini, sautéed in a creamy sauce with mushrooms, and a touch of champagne and brandy.

VEAL PARMIGIANA 22.95

A long standing favorite. All great chefs have a version of this in their repertoire.

VEAL MARSALA 22.95

Veal scaloppini, sautéed with mushrooms, shallots, marsala wine and demi glacé, makes this a favorite dish.

BLACKENED PORK CHOP 19.95

A delightful Cajun style, center cut pork chop served with penne alla pomodoro.



Chef Specials

VEAL CHOP VENDETTA*

Fresh herbs bring out the best in this tender veal chop. Topped with mushrooms, garlic and a red wine demi glacé sauce.

FILLET MIGNON * 12oz

This delicious cut of Angus beef is so tender you can cut the filet with a fork.

(market price)

RACK of LAMB NATURALE *

One of the most elegant meats. The au jus makes it complete.

CHATEAUBRIAND*

A lovely thick piece of roasted, Angus beef tenderloin, topped with a demi glacé, enriched red wine sauce and Béarnaise sauce.

SEABASS al LIMONE

Fresh fillet of seabass, sautéed with a lemon butter sauce and a touch of white wine, with capers and herbs.

LOBSTER FRA DIAVOLO

Features a succulent Maine lobster, shrimp and scallops in a spicy marinara sauce over linguine pasta. This versatile dish is sure to please.

LOBSTER RAVIOLI

Fresh homemade lobster ravioli and tomato cream sauce.

GRILLED or BLACKENED CHICKEN* 15.95

Traditional boneless chicken breast. Served with a choice of salad or penne alla pomodoro.

POLLO alla MILANESE 15.95

An old Italian classic. Flattened chicken breast, lightly breaded, sautéed and served with a choice of salad or penne alla pomodoro.

POLLO PICCATA 16.95

A long standing favorite. All great chefs have a version of this in their repertoire.

POLLO CORDON BLEAU 16.95

Our homemade wine sauce adds the finishing touch to this exceptional stuffed chicken.

POLLO MARSALA 16.95

Chicken scaloppini, sautéed with mushrooms, shallots, marsala wine and demi glacé, makes this a favorite chicken dish.

POLLO PARMIGIANA 16.95

A golden piece of lightly breaded chicken breast, is baked in a homemade marinara sauce and topped with mozzarella cheese.

From the Sea

SNAPPER LIVORNESE 17.95

Fresh fillet of snapper, sautéed with onion, capers, black olives and tomato sauce.

TILAPIA FRANCESE 17.95

Fresh tilapia, sautéed with lemon butter sauce and a touch of white wine.

SALMONE alla VENDETTA 19.95

Fresh fillet of salmon, sautéed with spinach, shallots, corn and topped with a lemon orange vinaigrette.

SHRIMP RISOTTO 23.95

Italian's love their risotto and this dish is no exception. Broiled shrimp with garlic butter, served over mushroom risotto.

RISOTTO FRUTA di MARE 23.95

Our version of this classic risotto of mussels and clams finished with chili, tomato, white wine and garlic.

RISOTTO alla VENDETTA 23.95

Our signature risotto, with shrimp and creamy sauce with goat cheese, spinach and shallots. Mamma Mia !

Kids Corner

SPAGHETTI with MEATBALLS 7.95

SPAGHETTI with BUTTER SAUCE 7.95

SPAGHETTI with MARINARA 7.95

TORTELLINI ALFREDO 7.95

BAKED GNOCCHI 7.95

CHICKEN FINGERS with FRIES 7.95

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.