

# Appetizers

## **CALAMARI FRITTI** 9.95

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

## **BLACKENED SHRIMP** 10.95

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

## **MEATBALL FANTASTIQUE** 7.95

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

## **EGGPLANT PARMIGIANA** 7.95

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

## **MUSSELS FRA DIAVOLO** 10.95

Fresh steamed mussels in a broth of tomato and basil sauce, with a touch of white wine and parsley.

## **SALMON CARPACCIO** 10.95

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

## **MOZZARELLA CAPRESE** 7.95

Fresh buffalo mozzarella, tomatoes and basil, seasoned with salt and olive oil.

## **MOZZARELLA MILANESE** 7.95

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

## **BEEF CARPACCIO** 10.95

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

## **ZUPPA di VONGOLE** 10.95

Fresh clams cooked in white or red sauce in a delicious Italian broth.

# Soups

## **PASTA e FAGIOLI** 5.50

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

## **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

ADD CHICKEN \$3.95 / ADD SHRIMP 4.95

## **VENDETTA CHOPPED SALAD** 8.95

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

## **CAESAR SALAD** 7.95

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** 9.95

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

## **SEAFOOD SALAD** 10.95

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

## **GREEK SALAD** 8.95

Crisp bed of mixed romaine lettuce, topped with ripe tomatoes, red onions, kalamata olives, cucumbers, bell pepper slices, a generous slice of feta cheese & pepperoncini peppers, covered with our famous homemade dressing.

## **SUMMER SALAD** 8.95

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

# Savory Panini's

## **CHICKEN PANINI** 10.95

Fresh baguette, melted cheese, Caesar dressing, and bacon come together to make an unforgettable taste. It's a delicious panini and is both, tangy and spicy.

## **MILANESE PANINI** 9.95

An old Italian classic.

## **CAPRESE PANINI** 9.95

The classic combination of mozzarella, tomatoes and basil is known as Caprese and takes its name from Italy's island of Capri. Here, we feature these ingredients in a delicious grilled panini.

## **MEATBALL PANINI** 10.95

Tender meatballs, tomato sauce, melted provolone and parmesan. Served in a fresh baguette.

## **STEAK PANINI** 12.95

An American classic, grilled Angus steak, melted cheese, sautéed onions, bell peppers and mushrooms. Served on a fresh baguette.

# Pasta

## **BAKED GNOCCHI** 10.95

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

## **LASAGNA** 10.95

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

## **SPAGHETTI with MEATBALLS** 10.95

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

## **SPAGHETTI CARBONARA** 10.95

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

## **LINGUINI CON EL VONGOLE** 12.95

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

## **CHICKEN FETTUCCINI ALFREDO** 11.95

Fettuccini pasta tossed with tender chicken fillets in a creamy parmesan sauce.

## **PENNE alla VENDETTA** 10.95

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

# Meats

## **GRILLED SKIRT STEAK** 14.95

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\* 12 oz.** 14.95

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

## **TENDERLOIN VENDETTA\*** 14.95

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

## **VEAL alla MILANESE** 12.95

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

## **VEAL PARMIGIANA** 13.95

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

## **BLACKENED PORK CHOP\*** 12.95

A delightful Cajun center cut pork chop served with mashed potatoes and vegetables of the day.

## **HUNGARIAN GOULASH** 15.95

This is a traditional Hungarian beef dish served over potato dumplings for a satisfying meal.



# Chicken

## **GRILLED or BLACKENED CHICKEN\*** 10.95

Traditional, boneless chicken breast. Served with a choice of salad or vegetable of the day.

## **POLLO alla MILANESE** 10.95

An old Italian classic. Flattened chicken breast lightly breaded and sautéed and served with a sun-ripened salad or vegetable of the day.

## **POLLO PICATA** 11.95

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

## **POLLO PARMIGIANA** 11.95

Golden piece of lightly breaded chicken breast are baked in a homemade marinara sauce and topped with mozzarella cheese.

## **POLLO CORDON BLEAU** 12.95

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

# From The Sea

## **TILAPIA FRANCESE** 11.95

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

## **SNAPPER LIVORNESE** 11.95

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

## **SALMONE alla VENDETTA** 13.95

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

## **GRILLED SALMON** 13.95

The flavor of this salmon is so good that even people who don't like fish will be back for more.

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