

ANTIPASTI / APPETIZERS

Calamari

Fried calamari with shrimp and zucchini served with a spicy cherry tomato sauce ~ 10.95

Meatball Ricottara

Homemade meatballs in our tomato sauce with ricotta cheese and toasted bread ~ 6.95

Antipasto Misto

Mixed charcuterie with roasted peppers, olives, parmigiano reggiano and fresh mozzarella ~ 10.95

Verducci

Roasted vegetables parmigiano reggiano, mixed olives and fresh mozzarella ~ 9.95

Cozze Al Vino Bianco

P.E. mussels steamed with white wine, garlic and lemon butter sauce ~ 9.95

La Caprese

Caprese of fresh mozzarella, vine ripe tomato pesto and extra virgin olive oil ~ 8.95

Sasiccie and Friarielli

Sausage and broccoli rabe sauteed with garlic, extra virgin olive oil and peperoncino forte ~ 8.95

Bruschetta

Fresh diced vine ripe tomatoes, basil and EVOO on grilled artisan bread ~ 6.95

Tartar di Tonno

Tartar of fresh Ahi tuna with avocado capers, tomatoes, red onions and lemon dressing ~ 12.95

Burrata di Bufala

Fresh and creamy Buffalo burrata cheese with prosciutto di parma, tomato and pesto ~ 9.95

Sasicce and Fagioli

Cannellini beans soup with cherry tomato and sausage ~ 7.95

Maruzzella

Sauteed Spanish octopus, shrimp and calamari in a light cherry tomato sauce ~ 12.95

INSALATE / SALADS

Insalata Mista

Mixed green salad with balsamic vinegarett ~ 5.95

Caesar

Caesar salad with hearts of romaine and croutons ~ 5.95

Insalata Tartufata

Mixed greens with toasted walnuts, shaved parmigiano cheese and Dijon truffled dressing ~ 9.95

Tricolore

Radicchio, baby arugola and Belgium endive, toasted pinenuts, shaved parmesan, lemon dressing ~ 8.95

Vinnys Salad

Mixed greens with grilled chicken, artichoke, sundried tomato, fresh mozzarella, balsamic vinegarett ~ 9.95

LA PIZZA

Cheese

Tomato sauce and cheese
14" 9.50 / 16" 12.50

Bianca Fiorentina

Spinach, ricotta, garlic, mozzarella and parmesan
14" 14.50 / 16" 18.50

Ventura

Mozzarella, tomato, basil, prosciutto, arugola and shaved parmesan
14" 14.50 / 16" 19.50

Hawaiian

Braised pulled pork, mozzarella and fresh pineapple
14" 13.50 / 16" 18.50

Mimosa

Bechamel sauce, mozzarella, corn, speck and goat cheese
14" 14.50 / 16" 18.50

Napoletana

Tomato sauce, ricotta, meatballs, salami and mozzarella
14" 13.50 / 16" 18.50

Margherita

Tomato sauce, basil, fresh mozzarella, EVOO
14" 13.50 / 16" 18.50

Supreme

Pepperoni, sausage, mushroom, bell peppers and onions, extra cheese
14" 13.50 / 16" 18.50

Toppings

14" 1.50 / 16" 2.50
Pepperoni, sausage, mushroom, grilled onions, spinach, bacon, ham, olives, banana peppers, jalopenos, sundried tomato, extra cheese, fresh tomatoes

Specialty Toppings

	14"	16"
Grilled chicken	2.00	4.00
Speck	3.00	5.00
Prosciutto	4.00	6.00
Shrimp	4.00	6.00
Goat cheese	2.00	4.00
Kalamata olives	2.00	4.00

POLLO / CHICKEN

Chicken Marsala

Sauteed chicken breast with mushroom and Marsala wine sauce ~ 15.95

Chicken Piccata

Sauteed chicken breast with capers and lemon butter sauce ~ 15.95

Pollo Verducci

Chicken breast stuffed with mushroom and mozzarella with Marsala sauce ~ 16.95

Chicken Parmigiana

Breaded chicken lightly fried, tomato sauce, parmesan and mozzarella ~ 15.95

CARNE / BEEF PORK & VEAL

Veal Marsala

Sauteed with Mushroom and Marsala wine sauce ~ 19.50

Pork Ossobuco

Slowly braised pork shank honey truffled jus ~ 22.95

Veal Saltimbocca

Topped with prosciutto and sage white wine demi ~ 19.95

Veal Piccata

Sauteed with capers lemon butter wine sauce ~ 19.50

Polpettone

Neapolitan meatloaf with provola and ham ~ 16.50

Veal Braciola

Braised Veal roulade stuffed with ham, provolone with white wine demi ~ 19.95

FRUTTI DI MARE / SEAFOOD

Spaghetti

Allo scoglio ♥
Shrimp, clams and mussels in a light cherry tomato sauce ~ 19.50

Shrimp Risotto

Sauteed shrimp, lemon zest and truffled risotto ~ 18.95

Baccala

Fillet of cod pan seared with Kalamata olives, capers, white wine and fresh cherry tomatoes ~ 18.50

Spaghetti Aragosta

Maine lobster meat sauteed with brandy, cherry tomato with spaghetti ~ 21.95

All entrees served with mashed potatoes and vegetable of the day.

AL FORNO / OVEN-BAKED

Rigatoni

Baked rigatoni with meatballs, tomato sauce, ricotta and mozzarella ~ 14.50

Giovanni Lasagna

Oven baked lasagna with bolognese sauce ~ 14.95

Parmigiana

di Melanzane
Baked eggplant parmigiana served with pasta ~ 14.95

Vegetable Lasagna

Oven baked lasagna with vegetables, Besciamella and fontina cheese ~ 14.95

PASTA

♥ Gluten free pasta available.

O Spaghetti ♥

Cherry tomato, basil, extra virgin olive oil ~ 11.95

Spaghetti & Meatballs

Spaghetti with meatballs ~ 13.95

Gnocchi alla Sorrentina

Homemade potato dumplings, fresh cherry tomatoes, basil and fresh mozzarella ~ 14.95

Tagliatella alla Bolognese

Tagliatella with bolognese meat sauce ~ 14.50

Ravioli Vodka

Spinach ravioli with Raffaello (vodkaless) vodka sauce ~ 14.50

Linguine Vongole ♥

Little neck clams sauteed with olive oil, garlic white wine and cherry tomatoes ~ 17.50

Pacchero al Ragù Napoletano

Pacchero pasta with mini meatballs, peas, fresh mozzarella and tomato sauce ~ 14.95

Orecchiette Sasicce & Friarielli

Orecchiette pasta with sausage, broccoli, rabe, olive oil, garlic and ricotta ~ 15.50

Scialatiello ♥

Homemade basil infused pasta sauteed with eggplant, zucchini squash, cherry tomatoes and goat cheese ~ 16.50

Spaghettoni Con

Colatura di alici

Spaghetti with EVOO, garlic, lemon zest and colatura di alici ~ 16.95

Linguine Alla Fernando

Sauteed Gulf shrimp with olive oil, garlic, white wine and cherry tomatoes ~ 17.95

Bucatino Carbonara

Eggs, pancetta bacon, ricotta with bucatino pasta ~ 14.95

CONTORNI / SIDES

Mashed potato	3.00
Meatballs	4.00
Escarole	4.00
Friarielli	5.00

These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have certain medical conditions.