



Antipasti

Calamari Fritti	8.95
Fried, tender calamari served with housemade marinara sauce	
Baked Clams ½ Doz	8.95
Doz	12.95
Bruschetta di Pomodoro	4.95
Toasted bread topped with roma tomatoes, basil, red onion	
Crostini di Fegato	5.95
Toasted bread topped with chicken livers & capers	
Antipasto (2)	10.95
Salami, prosciutto, fontina cheese, pepperoncini, olives & tomatoes	
Zucchini Fritti	4.95
Zuppa del Giorno	4.95
Housemade soup of the day	

Insalate

Insalata Marconi	ala carte 12.95	with dinner 3.95
Lettuce, mortadella, cheese, salami, pepperoncini, olives tomatoes & onions served with housemade vinaigrette		
Insalata Cesare	ala carte 7.95	with dinner 3.95
Romaine lettuce, anchovies, parmigiano cheese, croutons		
Insalata Mista		3.95
Lettuce, tomato, cucumber		
Dressings:		
Housemade vinaigrette, Creamy Garlic, French, Ranch		
Crumbled Bleu Cheese \$1.50		

Pasta

Penne or Linguine	11.95	Ravioli	13.95
Marinara or Bolognese sauce		Housemade meat or cheese filling	
Tortellini	13.95	Manicotti	12.95
Meat filled, marinara or Bolognese sauce		Delicate ricotta, marinara sauce	
Gnocchi	12.95	Lasagna	14.95
Potato dumplings, tomato, basil sauce		Tuscan style, bechemela sauce & mozzarella	
Fettuccini Alfredo	14.95	Eggplant Parmigiana	14.95
Traditional cream & parmesan cheese sauce		Mozzarella cheese, marinara sauce	
Fettuccini Primavera	15.95	Rigatoni Emilio	15.95
Broccoli, carrots & cauliflower, alfredo or oil & garlic		Fresh mozzarella, housemade marinara, garlic	
Penne Contadina	15.95	Fettuccini alla Carbonara	15.95
Tomato cream sauce, sausage, rosemary		Alfredo sauce with prosciutto	
Rigatoni Piselli e Prosciutto	15.95	Rotolo Primavera	17.95
Vodka cream sauce, peas & prosciutto		Tri-color pasta rolls with ricotta & spinach	

Meatballs or Sausage 4.95



Pollo

Pollo al Vesuvio*	17.95
½ chicken sautéed with olive oil, garlic, & white wine with Vesuvio potatoes	
Pollo con Limone e Caperi	17.95
Boneless chicken breast with lemon & caper sauce	
Pollo Cacciatore*	17.95
½ chicken prepared “hunter style” with a hearty sauce of herbs, mushrooms, olives & wine	
Pollo Marsala	17.95
Boneless chicken breast sautéed in Marsala wine with mushrooms	
Pollo alla Parmigiana	17.95
Boneless chicken breast, Bolognese sauce, mozzarella cheese	
Pollo Marconi*	20.95
½ chicken, Italian sausage, green peppers, onions and potatoes prepared Vesuvio style	

***Please allow 30 Minutes**

White Meat add \$4.95 Vesuvio Potatoes add \$3.95

Escarole, sautéed with oil & garlic \$4.95

Vitello

Vitello da Marco	22.95
Veal medallions, covered with fresh mozzarella, sautéed with tomato-basil sauce	
Vitello con Limone	22.95
Veal medallions with lemon & butter	
Vitello Piccante	22.95
Spicy veal with capers & pepperoncini	
Vitello Saltimbocca	22.95
Veal medallions with prosciutto, sage & white wine	
Vitello Scallopine	22.95
Veal medallions with mushrooms & white wine	
	Baked with Parmigiano cheese
	24.95

Carne

Bistecca alla Griglia	22.95
Grilled New York Strip Steak	
Costoletta d' Agnello	22.95
Grilled lamb chops served on a bed of escarole	
Bistecca al Vesuvio	25.95
Grilled New York Strip Steak, Vesuvio style	



Pesce

Cozze Marinara Fresh mussels sautéed in a spicy marinara sauce served with linguine	18.95
Linguine con Vongole Linguine with red or white clam sauce	18.95
Linguine con Calamari Calamari sautéed with our special tomato sauce served over linguine	18.95
Pesce Bianco Whitefish filet with lemon-butter & capers	19.95
Linguine Viareggio Mussels, baby clams, & scallops served with a lively pomodoro sauce over linguine	22.95
Gamberi Vesuvio Shrimp sautéed with garlic & white wine with Vesuvio potatoes	22.95
Fettuccini con Gamberi e Broccoli Fettuccini, shrimp & broccoli sautéed in oil & garlic or alfredo	22.95

Soup or House Salad served with all entrees

All menu items are available for carry out
Available for private parties on Saturday & Sunday, ask your server for details