

## SALADS AND APPETIZERS

<i>ARUGULA SALAD</i>	<i>12</i>
Arugula, asparagus and peas, topped with goat cheese, tossed with lemon vinaigrette (*vegetarian)	
<i>INSALATA MISTA</i>	<i>9</i>
Fresh mixed green salad tossed with Italian dressing ( Italian extra virgin olive oil and balsamic vinegar) (*vegetarian)	
<i>INSALATA DI CESARE</i>	<i>12</i>
Romaine heart with creamy Cesar dressing, topped with anchovies and crunchy croutons	
<i>BRUSCHETTA ALLA VESPUCCI</i>	<i>12</i>
Chopped fresh tomatoes and grilled eggplants marinated in Italian extra virgin olive oil, garlic, black pepper and fresh basil, served on four toasted baguette slices (*vegetarian)	
<i>CARPACCIO DI SALMONE</i>	<i>16</i>
Thinly sliced raw fresh salmon, marinated in Italian extra virgin olive oil and lemon, topped with arugula	
<i>CARPACCIO DI MANZO</i>	<i>16</i>
Thinly sliced raw premium quality beef filet, marinated in Italian extra virgin olive oil and lemon, topped with arugula and capers and served with freshly grated Italian Parmesan cheese	
<i>CAPRESE</i>	<i>13</i>
Fresh Italian imported cow-milk mozzarella cheese and tomatoes, topped with homemade fresh basil sauce, drizzled with Italian extra virgin olive oil, sprinkled with fresh oregano (*vegetarian)	
<i>BURRATA CHEESE MOZZARELLA</i>	<i>15</i>
Imported Italian fresh burrata mozzarella cheese, served with a roasted eggplant slice and a fresh tomato slice and basil sauce (*vegetarian)	
<i>CALAMARI FRITTI</i>	<i>18</i>
Fried breaded tender-crisp squid served with our famous homemade fresh marinara sauce	
<i>SOUP OF THE DAY</i>	<i>9</i>

# PASTA

## FRESH HOMEMADE PASTAS

### *RAVIOLI RICOTTA E SPINACI* 25

Fresh homemade ravioli filled with high quality imported ricotta cheese and spinach in a delicate butter sauce topped with crispy sage, marinara sauce and Italian Parmesan cheese (\*vegetarian) 6 pieces per portion

### *GNOCCHI AL GORGONZOLA* 26

Homemade traditional Italian potato dumplings in a delicious Gorgonzola cheese sauce. Topped with toasted walnuts (\*vegetarian)

### *BLACK INK SPAGHETTI ALLA VESPUCCI* 31

Homemade spaghetti pasta (made with squid ink) in a tasty lobster sauce with fresh salmon, clams, calamari and shrimps, sprinkled with fresh parsley

### *FETTUCINE ALLA BOSCAIOLA* 28

Fresh homemade fettuccine pasta with mushrooms, ground Calabrian mild pork sausage, peas, tomato sauce and a touch of cream

### *MAFALDE ALLA GENOVESE* 28

Homemade mafalde pasta (type of short ribbon shape pasta with a wavy edge on both sides) in a rich meat-based sauce made of onions, Italian imported mild crumbled sausage, beef and pork stew, with Italian Parmesan cheese

## ***LASAGNA***

**28**

Traditional Italian baked lasagna, layers of homemade pasta sheets with fresh imported Italian mozzarella cheese, béchamel, ground beef, parmesan cheese, tomato sauce

## ***RIGATONI AL SALMONE***

**27**

Homemade rigatoni pasta with fresh salmon and peas in a light tomato sauce with a touch of cream

## **IMPORTED ITALIAN DRY PASTA**

### ***SPAGHETTI ALLE VONGOLE***

**26**

Spaghetti pasta in a delicate white wine sauce with fresh clams, parsley and just a touch of chili flakes

### ***SPAGHETTI ALLA BOLOGNESE***

**26**

Spaghetti pasta in a very rich tomato meat-based sauce made with ground beef, celery, onion and carrot

### ***SPAGHETTI ALLA CARBONARA***

**26**

Spaghetti pasta with smoked pancetta (cured pork belly) , egg yolks, pecorino cheese, black pepper.

No additions, changes, substitution to this dish.

# RISOTTI

*All our risotti are prepared with authentic Italian imported **Arborio** rice, a short-grain rice that when cooked remains firm, creamy, and chewy, due to its higher amylose starch content*

## ***RISOTTO DI MARE*** **29**

Risotto in a tasty lobster sauce with shrimps, clams, salmon and calamari

## ***RISOTTO DI TERRA*** **26**

Risotto with mushroom medley (porcini, shimeji and champignon), Swiss chard, a touch of demi glace, finished with parmesan cheese and served on a light carrot puree.

# I SECONDI

## ***PARMIGIANA DI MELENZANE - EGGPLANT PARMESAN*** **27**

Eggplant slices dipped in eggs and flour, fried and layered with our fresh tomato sauce, imported Italian mozzarella cheese and Italian Parmesan cheese. Served with sautéed broccoli (\*vegetarian)

## ***ZUPPA DI PESCE – SEAFOOD CIOPPINO STEW*** **33**

Our best selection of local fish, clams, salmon, prawns and calamari gently stewed in our fresh lobster sauce with a touch of marinara. Served with two crostini

***PETRALE SOLE PICCATA***

**32**

Whole fillet lightly dusted in seasoned flour, cooked with a delicate sauce made with white wine, capers, butter, lemon and parsley. Served with mascarpone cheese risotto

***SALMONE AL PEPE ROSA***

**33**

Pan seared fresh salmon fillet in a pink peppercorn sauce made with Dijon mustard, brandy and a touch of cream. Served with sautéed Swiss chard and mash potato

***POLLO ALLA CALABRESE – CALABRIAN CHICKEN***

**28**

Two tender boneless premium quality organic chicken thighs (no hormones, no antibiotics), crusted with fennel seeds, coriander seeds, mixed Italian herbs, and ginger. Served with roasted potatoes

***SCALOPPINE DI VITELLO – VEAL SCALOPPINI***

**33**

Veal scaloppini lightly dusted in seasoned flour, cooked with a tasty Marsala wine reduction and mushroom sauce. Served with Parmesan creamed spinach

**AGNELLO AL FORNO - GRILLED RACK OF LAMB**

**39**

Juicy New Zealand premium quality organic rack of lamb (no hormones and no antibiotics), topped with a rich Barolo reduction sauce. Served with roasted potatoes and mixed roasted vegetables

***SIDE DISHES***

**7 (each)**

\*Sautéed broccoli (with a touch of garlic and chili flakes)

\*Sautéed spinach (with a touch of garlic and chili flakes)

\*Roasted potatoes

\*Mixed roasted vegetables

(\*all vegetarian)

**PLEASE NOTE**

- ❖ For groups larger than 6 pax, a 20% gratuity will be automatically added to the bill.
- ❖ About birthday celebrations : we don't have a free dessert policy, if you order one from our dessert chart, we will bring it to the table with the candle. You can also bring your own cake, our cutting fee is \$3 per person.
- ❖ Corkage fee is \$25 per bottle.
- ❖ Vespucci Ristorante is not responsible for lost or stolen items.