



6990 Wertzville Road
 Enola, PA 17025
 717-697-8082
 www.visaggios.com



The Visaggio-Lumadue Family
 Bill & Rosemary
 John
 Kami Rose, Gianni & Torissa Lynne

To Filomena and Gilberto,
 my parents,
 you are the gift I was born with.

To Bill, John & Bill,
 my eternal love and gratitude.



* 20% gratuity added to parties of 8 or more *

* Please: No smoking permitted
 in our dining rooms *

* One check on parties of 8 or more *

* Prices subject to change without notice *

GF This symbol indicates items that CAN be prepared gluten free - please alert your server if you require gluten free options. Please add \$2.00 for gluten-free pasta.

May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

NOTICE: Due to escalating market prices menu pricing is subject to change without notice.

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Formal

Appetizers

Bruschetta	9.95
<i>Our homemade Italian bread, topped with tomato basil sauce, portabella mushrooms napped with a cheese sauce</i>	
Garlic Toast with Herbs and Cheese	5.75
Garlic Toast	4.50
Peppers & Sausage GF	13.95
Eggplant Parmigiano	12.95
<i>Breaded eggplant, sliced, fried topped with aged provolone cheese and our tomato basil sauce</i>	
Calamari Fritti	13.95
<i>Served with a marinara dipping sauce</i>	
Oysters Cieri	16.95
<i>Oysters, spinach, cream and lump crab imperial and our four cheese sauce</i>	
Angels on Horseback	15.95
<i>Oysters, spinach, cream, bacon and cheese</i>	
Gnocchi Fritti	9.50
<i>Fried gnocchi (dumplings) served in a garlic butter sauce, with a light dusting of pecorino cheese</i>	
Seafood Ravioli (2)	14.95
<i>Crab Imperial, shrimp and scallops encased in a thin pasta square, served with a delicate sweet red pepper and white sauce</i>	
Formaggio in Carrozza	12.95
<i>Our own cheese, dipped in an elegant batter, deep fried, sliced, served with marinara sauce</i>	
Oysters on the Half-Shell GF	14.00

Zuppe

Italian Wedding GF	cup 6.95 bowl 8.50
<i>Chicken, tiny meatballs, cheese, and a perfectly seasoned chicken broth</i>	
Langoustino Chowder	cup 7.50 bowl 9.50
<i>Baby Langoustino lobsters, potatoes, corn, peas and cream</i>	
Pasta Fagioli GF	cup 7.50 bowl 9.50
<i>Tomato base, sausage, cheese, great northern beans and ditalini pasta</i>	

Speciality Salads

House Salad	4.95
Classic Caesar	8.95
Chopped Salad	13.50
Caprese Salad	10.95





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Pasta

Our very own pastas, all of it made by hand. Two pasta dishes are made in advance – lasagne and cannelloni; all others are cooked to order. We serve it to you in the traditional style of the Old Italy. Remembering always our beloved family and our home in the Abruzzi province.

Filomena	27.95	Ravioli Tada	24.50
<i>The Filomena is a sampler for one. They are cannelloni, linguine, lasagne, gnocchi, meatballs and sausage</i>		<i>Large handmade ravioli, made to order stuffed with ricotta cheese and other cheeses, served with meatballs or sausage</i>	
Seafood Ravioli	29.50	Roast Pork Rustica (rustic style) GF	26.95
<i>Crab Imperial, shrimp and scallops encased in a thin pasta square served with a delicate sweet red pepper and white sauce</i>		<i>From Abruzzi comes this recipe – center cut pork loin baked in our house tomato sauce, served with linguine or gnocchi</i>	
Lasagne Zia Ellen	23.50		
<i>Layers and layers of pasta, ricotta and other cheeses served with our house red sauce, meatballs or sausage</i>			

Entrees

All entrees are served with our Italian bread. Entrees NOT served on pasta or rice ARE served with your choice of homemade pasta or hand rolled ricotta gnocchi, OR you may choose champagne risotto or vegetables for \$2.95.

Vitello Giovanni GF	32.95	Pollo Caroline	29.50
<i>Lightly floured fresh veal sautéed in butter, topped with green peppers, onions, mushrooms, and our four cheeses; then laced with a tomato madeira wine sauce</i>		<i>Chicken breasts lightly floured, sautéed in butter, topped with marinated artichokes, cream, spinach, various cheeses and thinly sliced ham</i>	
Vitello Cardinale	35.95	Pollo O'Lynda	27.95
<i>Lightly floured fresh veal sautéed in butter, topped with lump crab imperial prepared with cream and sherry; the dish is then broiled and laced with a white sherry sauce</i>		<i>Sautéed chicken breast topped with our homemade four cheeses; laced with a tomato madeira wine sauce</i>	
Vitello Speranza GF	29.95	Bobbina	42.50
<i>Lightly floured fresh veal sautéed in butter, served with our tomato basil sauce and aged provolone</i>		<i>Angus filet mignon (6 ounce) served with two jumbo gulf shrimp that are stuffed with lump crab imperial add 2.50 for mushrooms and/or onions</i>	
Vitello Umberto GF	31.95	Daniele GF	39.50
<i>Lightly floured fresh veal in butter, fresh lemon, and mushrooms flamed with a dry vermouth</i>		<i>Halibut and shrimp, seasoned and grilled, dressed with a lemon butter sauce, served with asparagus and a chilled sweet mango chutney</i>	
Vitello Giuseppe GF	31.95	Vincenzo GF	31.95
<i>Lightly floured fresh veal sautéed in butter and covered with our four-cheese sauce</i>		<i>Jumbo shrimp sautéed in garlic butter, our homemade season-all green bell peppers, pimiento, fresh carrot curls, served on a bed of white fettuccine</i>	
Prime Angus Filet Mignon GF	41.50	Frutta d' Mare Julian	33.95
<i>Prime filet mignon, add 2.50 for mushrooms and/or onions</i>		<i>Sautéed sea scallops & mussels, jumbo shrimp in a white clam sauce over a bed of linguine, can be made with a clear wine sauce</i>	
Chisberto GF	39.50	Elena Maria GF	35.95
<i>Angus filet mignon medallions, roasted red bell peppers, portabella mushrooms, caramelized onions, with three jumbo gulf shrimp and various cheeses</i>		<i>Medallions of Angus filet mignon sautéed medium and four jumbo shrimp in garlic butter. The filets and shrimp are then placed on a bed of linguine laced with garlic butter and topped with pecorino romano cheese</i>	
Salmon Pescara	36.95	Zia Maria	35.95
<i>Broiled North Atlantic Salmon topped with our crab imperial, surrounded with a mornay sauce</i>		<i>Medallions of Angus filet mignon, jumbo shrimp and sea scallops served with a classic carbonara over linguine</i>	
St. Gabriel's Fire (with or without Fire)	38.50		
<i>Medallions of Angus filet mignon, marinated portabella mushrooms, eggplant breaded & fried, bacon, spinach and cream</i>			
Arturo	32.50		
<i>Jumbo shrimp, sea scallops and salmon with a sweet red pepper sauce served on a bed of linguine</i>			

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