

SALADS AND APPETIZERS

- ARUGULA SALAD* 12
Arugula, asparagus and peas, topped with goat cheese, tossed with lemon vinaigrette
(*vegetarian)
- INSALATA MISTA* 9
Fresh mixed green salad tossed with Italian dressing (Italian extra virgin olive oil and
balsamic vinegar) (*vegetarian)
- INSALATA DI CESARE* 12
Romaine heart with creamy Cesar dressing, topped with anchovies and crunchy
croutons
- BRUSCHETTA ALLA VESPUCCI* 12
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)
- CARPACCIO DI SALMONE* 16
Thinly sliced raw fresh salmon, marinated in Italian extra virgin olive oil and lemon,
topped with arugula
- CARPACCIO DI MANZO* 16
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
- CAPRESE* 13
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)
- BURRATA CHEESE MOZZARELLA* 15
Imported Italian fresh burrata mozzarella cheese, served with a roasted eggplant slice
and a fresh tomato slice and basil sauce (*vegetarian)
- CALAMARI FRITTI* 18
Fried breaded tender-crisp squid served with our famous homemade fresh marinara
sauce
- MINISTRONE SOUP* 9
Homemade minestrone soup with fresh vegetables (*vegetarian)

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 30

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

RIGATONI AL SALMONE **27**

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

RIGATONI ZUCCHINE E GAMBERETTI **27**

Homemade rigatoni pasta with fresh shrimps, zucchini, chopped tomatoes and a touch of mint

LASAGNA **27**

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

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 **25**

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

TORTELLINI PISELLI, PANNA E PROSCIUTTO **26**

Tortellini pasta filled with ground beef and pork, served in cream sauce with peas and imported Italian ham

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 AI FRUTTI DI MARE

28

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

RISOTTO AI FUNGHI PORCINI

25

Risotto with fresh porcini and champignon mushrooms, asparagus and Italian Parmesan cheese (*vegetarian)

MAIN COURSES

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 32

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 30

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

SALMON EN COCOTTE 32

Fresh salmon fillet, baked in casserole with shimeji mushroom, baby bok choy, red bell pepper, red onion, black Gaeta olives, basil pesto (nuts free, with Parmesan) and tomato confit

POLLO ALLA CALABRESE – CALABRIAN CHICKEN 27

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 32

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)

* A 20% gratuity may be added to parties of 8 or more*

HOMEMADE DESSERTS

TIRAMISU \$ 10

Layers of Italian ladyfingers, drenched in a rich espresso coffee, divided by mascarpone cream, dusted with cocoa powder. Served with whipped cream

CANNOLI ALLA SICILIANA \$ 9

Authentic crispy pastry shell, filled with a cream made of high quality ricotta cheese and garnished ends with dark chocolate chips.

Three mini-cannoli for each portion

TORTA AL CIOCCOLATO – CHOCOLATE CAKE \$ 11

Traditional Italian layer chocolate cake, filled with a rich chocolate cream, covered with chocolate ganache and rimmed with chocolate flakes. Served with a scoop of vanilla gelato

TORTA DELLA NONNA \$ 11

Pastry cream with a hint of lemon on a base of short pastry, topped with pine nuts, almond powdered sugar. Served with a scoop of vanilla gelato

DESSERTS IMPORTED FROM ITALY

SPUMONE GELATO \$ 10

A classic combination of three ice cream flavors – strawberry, chocolate, pistachio - all coated with dark chocolate, served with a touch of whipped cream and a glazed red cherry on top

LIMONCELLO SORBET \$ 9

Refreshing creamy lemon sorbet swirled together with authentic Italian limoncello, presented in a champagne glass

AFFOGATO AL CAFFE' \$ 8

One scoop of vanilla gelato “drowned” in a shot of hot Italian espresso

GELATO \$ 6

A scoop of vanilla gelato topped with chocolate sauce

Dessert wines

Porto wine Graham's six grapes reserve \$ 13

Moscato D'Asti Primo Bacio Scagliola \$ 13

Coffee and tea

Regular / Decaf Coffee \$ 3

Espresso / Decaf Espresso \$ 3

Double espresso / Double espresso Decaf \$ 5

Cappuccino / Decaf Cappuccino \$ 5

Latte \$ 5

Hot tea \$ 4

Vespucci Wine List

Bianchi / White Wines

NV	Riva Dei Frati, Prosecco Superiore di Valdobbiadene, DOCG.	Glass \$12	Bottle \$65
2020	Pinot Grigio, Ganzo, IGT, Friuli.	Glass \$10	Bottle \$40
2020	Pinot Grigio, Zorzon, Collio, DOC, Friuli.	Glass \$13	Bottle \$55
2020	Sauvignon Blanc, Zorzon, Collio, DOC, Friuli.	Glass \$13	Bottle \$55
2020	Chardonnay, Willowbrook, Russian River, Sonoma.	Glass \$13	Bottle \$55
2019	Chardonnay, Sempre Vive Reserve, Napa Valley		Bottle \$65
2019	Rose' Gida, Antiche Vigne, DOP, Calabria.	Glass \$13	Bottle \$55

Rossi / Red Wines

2020	Chianti, L'Arco DOCG, Vinci, Tuscany.	Glass \$10	Bottle \$40
2018	Chianti Riserva, Campo a Matteo, DOCG, Tuscany.	Glass \$14	Bottle \$60
2019	Supertuscan, Sangiovese & Syrah, Babone DOP, Tuscany.	Glass \$14	Bottle \$60
2020	Pinot Noir, Willowbrook, Russian River, Sonoma.	Glass \$14	Bottle \$60
2019	Zinfandel, Burnside Road, Dry Creek, Sonoma County.	Glass \$14	Bottle \$60
2017	Cabernet Sauvignon, Burnside Road, Red Hills Lake County.	Glass \$14	Bottle \$60
2014	Cabernet Sauvignon "Old Vine", Sempre Vive, Napa Valley.		\$80
2015	Merlot, Sempre Vive, Napa Valley.		\$75
2017	Nero D'Avola, Mosaikon, Mothia, IGP, Marsala, Sicilia.		\$60
2020	Magliocco, Ferrocinto, IGP, Calabria.		\$60
2019	Montepulciano d'Abruzzo, Scarpone, DOC, Abruzzo.		\$75
2017	Nebbiolo, Coste della Seta, Gattinara, DOC, Piemonte.		\$85
2017	Valpolicella Ripasso, Rosso delle Venezie, IGT, Veneto.		\$80
2017	Brunello di Montalcino, Tenuta Conforti, DOCG, Montalcino Tuscany.		\$90
2017	Barolo, Giribaldi, Rodello, DOCG Piedmont.		\$100
2010	Brunello di Montalcino, Podere la Vigna, DOCG, Montalcino, Tuscany.		\$180
2012	Brunello di Montalcino, Podere la Vigna, DOCG, Montalcino, Tuscany.		\$160

VINTAGE MAY CHANGE WITHOUT NOTICE

CORKAGE FEE \$ 25.00 PER BOTTLE

Beer

Italian imported Peroni – 33cl bottle \$6

Dutch imported Heineken – 33cl bottle \$6

Soda and water

Ice tea \$4

Sprite – 33cl cane \$4

Coke – 33cl cane \$4

Diet Coke – 33cl cane \$4

Aranciata San Pellegrino – imported Italian orange flavored soda 33cl cane \$4

Limonata San Pellegrino - imported Italian lemon flavored soda 33cl cane \$4

Acqua San Pellegrino – imported Italian sparkling water \$6

Coffee and tea

Regular / Decaf Coffee \$ 3

Espresso / Decaf Espresso \$ 3

Double espresso / Double espresso Decaf \$ 5

Cappuccino / Decaf Cappuccino \$ 5

Latte \$ 5

Hot tea \$ 4