



• OCTOBER 7-23 •

#VESUVIANAEATALY



STUZZICHINI

PANINI NAPOLETANI

Baked pizza dough filled with prosciutto cotto and provolone • 6

BACCALA' FRITTO

Salt cod and potato fritters with lemon and parsley • 9

MOZZARELLA IN CARROZZA

Fried, housemade mozzarella • 7

SUPPLI'

Fried Parmigiano Reggiano® risotto balls with young pecorino • 11

CUOPPI

Crispy balls of pizza dough with tomato sauce and Parmigiano Reggiano® • 7

FRITTO MISTO O'CUOPP

Fried seafood assortment with parsley and lemon • 12

SCAMORZA ALLA GRIGLIA

Grilled smoked mozzarella with Sorrento lemon olive oil • 9

PRIMI

SPAGHETTI ALLA PUTTANESCA

String pasta with tomato, anchovy, capers, olives, garlic and chili flake • 17

SCIALATIELLI CON SUGO DI MARE

Traditional hand cut pasta from Campania with seafood ragù • 21

LINGUINE CON VONGOLE MACCHiate

"Little tongues" with clams, onion, chili flake, parsley and cherry tomato • 19

PACCHERI CON BACCALA' E OLIVE GAETA

Large tube pasta with gaeta olives, capers and salt cod • 19

RIGATONI ALLA GENOVESE

Ridged tube pasta with braised beef shank and caramelized onion ragù • 24

GNOCCHI ALLA SORRENTINA

Hand-rolled potato dumplings with tomato, basil and fior di latte • 22

PESCE

IMPEPATA DI COZZE

Peppered mussels with white wine, lemon and grilled bread • 17

PESCE ALLA GRIGLIA

Whole grilled fish with olives, capers, preserved lemon and extra virgin olive oil • 26

POLPO ALLA LUCIANA

White wine braised octopus with cherry tomatoes and olives • 22

ACQUA PAZZA

Rich tomato-based seafood broth with poached seafood, parsley and grilled bread • 18

CARNE

AGNELLO CON SALSA DI CACIO E UOVO

Roasted lamb leg with egg and cheese sauce • 27

RAGU' NAPOLETANO PER DUE

Pork shoulder stuffed with pine nuts and golden raisins, pork spare ribs, fennel sausage and pork and veal meatballs all braised in a meaty tomato sauce for two • 38

MOUNT VESUVIUS

Naples, Italy

Last eruption: 1944

Coordinates: 40.82°N 14.43°E

Elevation: 4,203'

Named for Italy's iconic Mt. Vesuvius, Vesuviana features an extensive list of volcanic wines and traditional southern Italian fare.

#VesuvianaEataly



Friday & Saturday • 11am - 10pm
Sunday • 11am - 9:30pm