



Lunch Menu

Antipasti

Bruschetta = Toasted tuscan bread, tomatoes, olives, red onions, ricotta, basil	7.50
Caprese = Hand rolled fresh mozzarella, seasonal tomato, basil, 15 year aged balsamic	8.00
Clams Oreganate (6pcs) = Baked little neck clams, seasoned breadcrumbs, garlic and oil	7.50
Mozzarella in Carrozza "Fiorentina" = Fresh mozzarella, spinach and prosciutto pan fried on tuscan bread with roman sauce	7.50
Calamari Fritti = Fried baby calamari served with lemon and marinara sauce or sautéed cherry peppers and marinara	11/13
Zucchini Fritti con Gorgonzola = Fried zucchini sprinkled with gorgonzola	8.00
Flame Grilled Vegetables = Zucchini, eggplant, peppers, squash, asparagus and portobello mushroom	8.00
Bocconcini Con Prosciutto – Fresh mozzarella wrapped with prosciutto, roasted crispy and drizzled with tomato and figs	10.00

Secondi

Rigatoni al Filetto di Pomodoro = Tomato, garlic, prosciutto, pancetta and basil	15.00
Fettucine alla Carbonara = Prosciutto & pancetta sautéed with onions, butter, oil, egg yolk & cream	17.00
Penne con Vodka = Plum tomatoes sautéed with shallots, butter, flambéed with vodka and cream	15.00
Linguine and Clams = Little neck clams, white wine, garlic, olive oil	17.00
Rigatoni con Salsicce = Sautéed sweet sausage, broccoli rabe, garlic, olive oil	15.00
Salmone con Cetrioli = Flame broiled atlantic salmon, cucumber, red onion, watercress, grape tomato, goat cheese	25.00
Classic Chicken Caesar Salad = shrimp add \$4 or salmon add \$3	19.00
Mediterranean Salad = Romaine, cucumbers, tomato, bermuda onion, olives, red peppers, feta cheese and grilled chicken	19.00
Spinach Cobb Salad = Baby spinach, apples, walnuts, gorgonzola, grilled chicken, bermuda onion, grapes, bacon and yogurt	19.00
Amburghese di Vetro = Sterling silver sirloin hamburger, demi glace, roasted onion Choice of - gorgonzola, cheddar or mozzarella	17.00
Lemon Sole Francese = Pan fried with egg batter, white wine sauce, cream of spinach	19.00
Eggplant Tower = Eggplant, ricotta, mozzarella, marinara sauce	18.00
Pollo alla Romana = Boneless chicken francese style, with broccoli rabe, roasted peppers and mozzarella	19.00
Salmone Ai Ferri = Grilled atlantic salmon with spinach risotto and white wine sauce	24.00
Veal Scaloppine = Marsala, parmigianna, pizzaiola	25.00
Chicken Scaloppine = Marsala, parmigianna, francese, pizzaiola,	22.00



Vetro Seafood and Grill

Shellfish Tower -	M.P
Little neck clams, petite oysters, shrimp, lobster, calamari salad, tuna tartare	
Main Lobster - Two pounds – broiled, oreganate, or fra diavolo	58.00
Jumbo Shrimp - Oreganate, fra diavolo, or francese	25.00
Little Neck Clams - (one dozen) Raw, baked, zuppa	15.00
P.E.I Mussels - Oreganate, gorgonzola, zuppa bianca or rossi	15.00
Day Boat Scallops - Oreganate, fried, grilled	28.00
Gamberi and Calamari Avellino - Shrimp and calamari fried with cherry peppers	25.00
Steak and Salad - Shell steak, boston lettuce, rocket arugula, tomato, cucumber, peach, grapes	22.00
Vetro Filet Mignon and Sushi -	
Grilled filet mignon, spicy tuna and prosciutto roulade, avocado and tomato salad, nishiki rice	45.00
Tonno Italiano -	29.00
Grilled yellow fin tuna with romaine, tomato, bermuda onion, string beans, hard boiled egg and provolone	
Las Vegas Lobster -	
Two pound maine lobster, garlic, chili pepper, olive oil, butter, white wine, and parsley	58.00
Shellfish and Linguine -	
Jumbo shrimp, scallops, clams, mussels, and calamari sautéed possilipo and served in a crispy pie shell	32.00
Gamberi con Gnocchi di Pollo -	
Jumbo shrimp sautéed with garlic and white wine served with chicken, spinach and mascarpone stuffed gnocchi	28.00
Lobster and Calamari Orientali -	
Half maine lobster pan fried with calamari in a sweet and spicy sauce, served with crispy noodles & walnuts	42.00
Tonno Con Fichi — Sushi grade grilled yellow fin tuna, figs, potatoes, honey, onions, gorgonzola	32.00
La Bistecca - Aged sterling silver shell steak, beef broth, burro di parma	42.00
Sicilian Steak -	
Aged sterling silver shell steak grilled with tomatoes, olives, white wine and oreganate breadcrumbs	35.00
Rib Cut Veal Chop - Prepared flame grilled to your liking	42.00

Full Dinner Menu Available