

VETRO

Antipasti

Salumi & Formaggi -			
Hand rolled mozzarella, parmigiano reggiano, prosciutto di parma, sopressata, capocollo, roasted peppers, olives			14
Bocconcini Con Prosciutto -			
Fresh mozzarella wrapped with prosciutto, roasted crispy and drizzled with tomato and figs			10
Shrimp Cocktail -	Served with celery root salad and cocktail sauce		13
Tonno Tartare -	Sushi grade raw yellow fin tuna, chili pepper, celery, parsley		15
Lobster and Asparagus Salad -	Chilled maine lobster, asparagus, grape tomatoes, olive oil, lemon		18
Antipasto Caldo -	Zucchini rollatine, sausage and artichoke pie, clams oreganate, shrimp marinara		14
Asparagi Fritti -	Spring asparagus lighted breaded and fried, sprinkled with ricotta salata		9
Caprese -	Fresh mozzarella, seasonal tomato, fruit, mascarpone cheese, basil, 15yr aged balsamic		9
Lobster Cappuccino -	Maine lobster, shallots, cream, cognac, steamed milk		14
Clams Oreganate -	Baked little neck clams, seasoned breadcrumbs, garlic, oil	(8pcs) 10	(12pcs) 15
Calamari Fritti -	Served with lemon and marinara sauce or sautéed cherry peppers and marinara		11/13
Grilled Octopus -	With garlic, parsley, celery, olive oil and balsamic vinegar		12
Mozzarella in Carrozza “Fiorentina” -			
Fresh mozzarella, spinach and prosciutto pan fried on tuscan bread with roman sauce			10
Crocchetta di Maria -	A creamy wild mushroom croquette with fontina cheese and sundried tomato aioli		10
Chef's Antipasto Misto -		Per Person	19
Salumi, formaggi, zucchini rollatine, sausage and artichoke pie, baked clams, shrimp marinara, fried calamari			

Primi

		Appetizer /Entree
Rigatoni Filetto di Pomodoro -	Tomato, garlic, prosciutto, pancetta, basil	10 / 17
Orecchiette Con Salsicce -	Sweet fennel sausage, broccoli rabe, roasted peppers, garlic, oil	11 / 19
Fusilli Con Carciofini -	Baby artichokes, pancetta, chianti, garlic, shallots	13 / 24
Lobster Ravioli DeGeorgio -	Maine lobster, tomatoes, cognac, heavy cream, ricotta dough	14 / 28
Gnocchi Ripieni -	Stuffed gnocchi with beef, pork, veal, swiss chard, shallots, and white truffle oil	13 / 24
Cavatelli Primavera -	Zucchini, arugula, asparagus, plum tomato, peas, garlic, oil	11 / 18

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Insalate

Arugula con Pera = Rocket arugula, roasted pear, fennel, bermuda onion, gorgonzola	11
Baby Spinach Salad = Spinach, avocado, feta cheese, orange, lemon olive oil, toasted almonds	10
Caesar = Classic preparation with egg, parmigiano, dijon mustard, capers, garlic, anchovies	11
Murano = Romaine, frisee, radicchio, tomato, cucumber, butter beans, olive oil, white balsamic	11

Secondi

Pollo Marsala Mille Foglie = Boneless chicken, fresh spinach, mushrooms, mozzarella in puff pastry	23
Pollo alla Romana = Boneless chicken francese style, with broccoli rabe, roasted peppers and mozzarella	22
Chilean Sea Bass In Casserola = Plum tomatoes, garlic, shallots, seasoned breadcrumbs, white wine	29
Lemon Sole Marechiaro = Sautéed with shrimp, clams, mussels, white wine, tomato	26
Tonno Con Fichi = Sushi grade grilled yellow fin tuna, figs, potatoes, honey, onions, gorgonzola	32
Salmone Ai Ferri = Grilled atlantic salmon with spinach risotto and white wine sauce	24
Gamberi con Gnocchi di Pollo = Jumbo shrimp sautéed with garlic and white wine served with chicken, spinach and mascarpone stuffed gnocchi	28
Lobster and Calamari Orientali = Half maine lobster pan fried with calamari in a sweet and spicy sauce, served with crispy noodles & walnuts	42
Market Fish = Roasted with olives, plum tomatoes, garlic and fresh herbs	M.P
Shellfish and Linguine = Jumbo shrimp, scallops, clams, mussels, and calamari sautéed possilipo and served in a crispy pie shell	32
Veal Scaloppine Valdostana = Breaded, pan fried, topped with prosciutto, fontina and a marsala demi glace	28
Pork Osso Buco = Braised pork shank with root vegetables, potato puree and truffle oil	24
La Bistecca = Aged sterling silver shell steak, beef broth, burro di parma	42
Sicilian Steak = Aged sterling silver shell steak grilled with tomatoes, olives, white wine and oreganate breadcrumbs	35



Vetro Classic Favorites

Zuppa di Mussels - P.E.I mussels sautéed marechiara or bianco	15
Pollo Scarpariello - Roasted bone-in chicken, fresh herbs, sausage, mushrooms, potatoes, peppers	19
Gamberi a Piacere - Jumbo shrimp - oreganate, fra diavolo, or francese	25
Veal Scalloppine - Marsala, parmigianna, pizzaiola	25
Chicken Scalloppine - Marsala, parmigianna, francese, pizzaiola,	22
Veal Chop Capriciosa - Rib cut veal chop, breaded and pan fried topped with a tomato, arugula, red onion, and mozzarella salad	42

Family Style Dining

(entire table must participate)

Three Musketeers - Filet mignon marsala, chicken romana, shrimp oreganate & served with escarole, potatoes, and murano salad	38pp
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Contorni

Sweet potatoes with cherry peppers and olives 7 ~ Cream of spinach 7 ~ Broccoli oreganate 7
Roasted fingerling potatoes 7 ~ Broccoli rabe with garlic and oil 9.50
Garlic mashed potatoes 7 ~ Shoestring zucchini 7