ANTIPASTI

Eggplant Rollatine
pan-fried Italian eggplant, 3-cheese blend, stuffed + rolled, baked with marinara sauce + mozzarella 15

Calamari n' Friends
fresh calamari, zucchini, hot cherry peppers, lightly-dusted, flash-fried, duo dipping sauce 17

Antipasto Board
imported Italian cured meats + cheeses, grilled vegetables, olives + condiments, garlic crostini 22

Meatball Polenta
handcrafted meatballs, San Marzano tomato sauce, creamy Parmigiano-polenta, whipped ricotta, basil pesto drizzle 15

Mussels Fradiavola
sautéed fresh Maine mussels, spicy marinara sauce, garlic crostini 17

Arancine
mozzarella + Parmigiano-filled arborio rice balls, fried crispy, zesty tomato sauce 14

Lasagna Fritta
flash-fried Parmigiano-panko-encrusted lasagna bites, tomato-béchamel sauce 16

Shrimp Gondola
sautéed jumbo Gulf shrimp, scampi sauce, grilled Italian bread 18

Bruschetta Napoletana
grilled Italian bread, marinated organic tomatoes, arugula, shaved Parmigiano, balsamic glaze 12

Beef Carpaccio
raw thinly-sliced filet mignon, mustard aioli, capers, shaved Parmigiano, fresh arugula, toasted ciabatta 19

Burrata 3-Pomodori
creamy-center mozzarella, beefsteak tomatoes, organic cherry tomatoes, oven-roasted tomatoes, EVOO, fresh basil, balsamic glaze 16

Crispy Brussel Sprouts
crispy pancetta, local honey, balsamic glaze, crumbled Gorgonzola 14

Grilled Octopus
fresh Mediterranean octopus, creamy Parmigiano-polenta, roasted vegetable hash, red roasted pepper coulis, basil olive oil 20

Tuna Avocado
sushi-grade ahi tuna tartare, blood orange, capers, olives, sesame seeds, avocado, toasted pistachios, EVOO, spicy Calabrian chili oil, toasted ciabatta bread 18

SOUP

Pasta & Fagioli
Italian vegetable soffrito, San Marzano tomatoes, cannellini beans, vegetable broth, pasta, grated Parmigiano 9

Italian Wedding Soup
spinach, carrots, mini meatballs, vegetable broth, tiny pasta, grated Parmigiano 9

Cream of Crab
velvety cream base, jumbo lump crab meat, hint of dry sherry, authentic Chesapeake Bay seasoning 10

ARTISAN FLATBREAD PIZZA

Substitute gluten-free crust $3

Margherita
San Marzano tomato sauce, fresh mozzarella, Romano cheese, fresh basil, EVOO 14

Marcello
San Marzano tomato sauce, mozzarella, salami, sausage, ham, bacon 17

Diavola
San Marzano tomato sauce, mozzarella, spicy salami, 'Nduja, Calabrian chili olive oil 17

Truffled Mushroom
mozzarella, ricotta, Parmigiano, Gorgonzola, wild mushrooms, truffle-infused olive oil 17

Bianca Neve
mozzarella, organic cherry tomatoes, prosciutto, fresh arugula, shredded Parmigiano, EVOO, balsamic glaze 17

SALADS

Misticanza Salad
field greens, cherry tomatoes, cucumbers, grilled vegetable ribbons, Gaeta + Castelvetrano olives, shaved Parmigiano, balsamic vinaigrette 11

Caesar Salad
Romaine lettuce, shaved Parmigiano, croutons, creamy Caesar dressing, Parmigiano crisp 11

Mediterranean Salad
field greens, cherry tomatoes, cucumbers, red onions, black olives, pepperoncini, feta cheese, toasted pistachios, balsamic vinaigrette 13

Goat Beet Salad
fresh arugula, roasted beets, crumbled goat cheese, toasted pistachios, balsamic vinaigrette 13

Add protein: Grilled Chicken +8 Grilled Shrimp +10 Mignon Tips +10 Salmon +12

CLASSIC ITALIAN

Spaghetti + Meatballs
San Marzano tomato sauce, handcrafted meatballs, fresh basil, Parmigiano 14/19

Lasagna
Bolognese-style meat ragù, Italian sausage, blend of cheeses, tomato-béchamel sauce, Parmigiano 14/22

Fettuccine Alfredo
egg noodles, creamy Alfredo sauce, Parmigiano, fresh basil 15/20 Add Chicken +8, Add Shrimp +10

Eggplant Parmigiana
pan-fried Italian eggplant, San Marzano tomato sauce, mozzarella, Parmigiano, angel hair pasta 15/24

Chicken Parmigiana Parmigiano panko-encrusted chicken breast, San Marzano tomatoes, mozzarella cheese, angel hair (also available in Milanese-style) 16/26

Veal Parmigiana Parmigiano panko-encrusted veal cutlet, San Marzano tomatoes, mozzarella cheese, angel hair (also available in Milanese-style) 18/29

BELLA PASTA

Substitute gluten-free pasta $3

Fettuccine Bolognese
egg noodles, creamy Bolognese meat ragù, Parmigiano, fresh basil 15/22

Linguine Vongole
Manila clams, oven-roasted tomatoes, garlic, EVOO, crispy garlic breadcrumbs 17/26

Spicy Rigatoni Vodka
caramelized onions, crispy pancetta (Italian bacon), spicy creamy vodka sauce, stracciatella (burrata cream) 15/24

Gnocchi Mamma Mia
homemade potato dumplings 15/22
Choose from: **Bolognese Sauce, Basil-Pesto Sauce, Sorrentina-Style, Gorgonzola-Truffle**

Lobster Ravioli
lobster + cheese-stuffed ravioli, saffron cream sauce, topped with lobster meat + asparagus tips 34

Fettuccine Bella Lucia
egg noodles, homemade basil-pesto sauce, red roasted pepper ragù, stracciatella (burrata cream) 15/24

Fettuccine Carbonara
crispy pancetta (Italian bacon), light egg-cream-sauce, Romano cheese 15/22

Short Rib Ravioli
braised short rib + cheese stuffed ravioli, wild mushrooms, Marsala demi-glaze sauce, Gorgonzola crumble 17/32

Spicy Penne Calabrese
spicy marinara sauce, Italian sausage, 'nduja, Calabrian chili olive oil 15/24

Sacchetti di Pere
pear + Gorgonzola pasta purses, light Gorgonzola cream sauce, crushed walnuts, truffle oil 17/24

Penne Troisi
pan-seared mignon tips, spicy creamy rosé sauce, sun-dried tomatoes, penne pasta, Parmigiano 19/29

Rigatoni Sunday Gravy
6-hr simmered tomato ragù, short ribs, meatballs, beef braciole, Italian sausage, ricotta dollops 29

Tortelloni Genovese
jumbo cheese tortelloni, slow-cooked beef + onion ragù, fresh basil, Parmigiano 17/26

Orecchiette S.B.R.
ear-shaped pasta, Italian fennel sausage, broccoli rabe, vegetable broth, EVOO, ricotta dollops, crispy garlic bread crumbs, Parmigiano 17/24

SIDES 8 each

Wild Mushrooms
Mashed Potatoes
Rosemary Potatoes
Asparagus
Broccoli Rabe
Garlic Baby Spinach
Broccolini
Truffle Fries

CHICKEN + VEAL

served with choice of angel hair or mashed potatoes + broccolini

Chicken 16/26
Veal 18/29

Choose your preparation:

Marsala mushrooms, Marsala demi glaze
Piccata fancy capers, white wine-lemon-butter sauce
Francese egg-dipped, pan-fried, white wine-lemon-butter sauce
Saltimbocca prosciutto, fontina cheese, fresh sage, Marsala demi-glaze

CARNE *from the Butcher*

served with mashed potatoes + asparagus

Chianti Short Rib
braised-boneless short ribs Cipollini onions, Chianti red wine-reduction 42

Pork Chop Contadina
double-cut pork chop, sweet & spicy cherry pepper-vinegar pan sauce 32

Fileto di Manzo
8 oz. center-cut filet mignon 49

Bistecca ai Ferri
16 oz. strip steak 44

Choose your preparation:

Rosso + Blu Gorgonzola-encrusted, red wine demi-glace
Warm Basil Béarnaise fresh basil + shallot-infused butter sauce
Pepe Verde brandy-green peppercorn flambée sauce
Oscar Italiano lump crab meat, saffron cream sauce (+8)

MARE *From the Sea*

Salmone Mugnaia
herb panko-encrusted fresh Norwegian salmon, fancy capers, white wine-garlic-butter sauce, creamy Parmigiano polenta, asparagus 34

Cioppino
Manila clams, Maine mussels, calamari, octopus, jumbo Gulf shrimp, sea scallops, jumbo lump crab meat, light marinara sauce, linguine 36

Seafood Zafferano
jumbo Gulf shrimp, pan-seared sea scallops, jumbo lump crab meat, saffron cream sauce, fettuccine 34

Shrimp Scampi
jumbo Gulf shrimp, asparagus tips, oven-roasted tomatoes, scampi sauce, crispy garlic breadcrumbs 29

Stuffed Shrimp
broiled jumbo Gulf shrimp, crab imperial, lemon-butter sauce, mashed potatoes, asparagus 36

Tonno Senepe
sesame seed-encrustued ahi tuna, seared medium-rare, spicy mustard Dijon sauce, mashed potatoes, asparagus 32

Branzino
de-boned whole mediterranean seabass, pan-seared, scampi sauce, oven-roasted rosemary potatoes, garlic baby spinach 34

PANINI *Sandwiches* Lunch only

artisan ciabatta bread, shoestring fries

Italiano
ham, salami, mortadella, provolone, arugula, tomatoes, hot pepper relish, EVOO, balsamic mayo spread 15

Chicken Vesuvio
grilled chicken breast, Italian prosciutto, provolone cheese, beefsteak tomatoes, basil pesto spread 16

Polpettone
handcrafted meatballs, San Marzano meatballs, mozzarella cheese, ricotta, basil pesto spread 15

Prosciutto & Mozzarella
San Daniele 24-month aged prosciutto, stracciatella (burrata cream), fresh arugula, red roasted peppers, balsamic glaze, EVOO 16

Salsiccia & Broccoli Rabe
chargrilled Italian sausage, roasted garlic broccoli rabe, smoked mozzarella, spicy Calabrian chili mayo 16

Pollo Milanese
crispy Parmigiano panko-encrusted chicken breast, fresh arugula, tomatoes, EVOO, shaved Parmigiano, balsamic glaze 15

Chicken Parmigiana
crispy Parmigiano panko-encrusted chicken breast, San Marzano tomato sauce, mozzarella cheese, Parmigiano cheese 15

DOLCI *Dessert*

Cannoli Scomposto 3-Colore
crisp cannoli chips, original cannoli cream, pistachio cream, nutella cream, chocolate chips, chopped maraschino cherries, candied orange bits, toasted + crushed pistachios 12

Tiramisu
espresso-soaked lady fingers layered with mascarpone cream, dusted with cocoa powder 12

Creme Brulée
creamy vanilla baked custard, caramelized sugar top, fresh mixed berries + mint 12

Zabaglione ai Frutti di Bosco
Marsala egg custard, topped with fresh mixed berries + mint 12

Baba al Rhum
a traditional Neopolitan sponge cake soaked in a rich dark rum reduction, topped with sabayon cream + amarena cherry 12

Coppa Gelato
ask your server for our daily gelato selections 10

Neapolitan Zeppole
3 mini Italian donuts, sugar cinammon-dusted, topped with vanilla, chocolate + strawberry gelato 12

Chocolate Lava Cake
moist chocolate cake, creamy rich chocolate center, vanilla gelato 12

Cheesecake Fragole
smooth, creamy cheesecake, fresh strawberries, strawberry coulis 12

VESUVIUS
ITALIAN & WINE BAR

CARRYOUT MENU

3290 Bennett Creek Ave
Unit A Frederick, MD 21704
Ph: 240-341-4020
vesuviusitalianwinebar.com

Hours

Lunch
Mon - Fri: 11am - 3pm
Dinner
Mon - Thu: 3pm - 10pm
Fri + Sat: 11am - 11pm
Sun: 11am - 10pm
Happy Hour
Mon - Fri: 3pm - 6pm bar only