

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

CRAB BRUSCHETTA

lump crab in a silky cream base, topped with fire-roasted peppers, aged Parmigiano, drizzle of balsamic reduction 19

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 + Castelvetro 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, ricotta dollops 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

ANGEL HAIR SOFIA LOREN

baby spinach, wild mushrooms, asparagus tips, oven-roasted tomatoes, light-red roasted pepper ragù, Parmesan cheese 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 braciolo, Italian sausage, ricotta dollops 29

FETTUCCINE GENOVESE

braised beef + caramelized onion ragù, Gorgonzola cream drizzle, Parmesan cheese 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-glaze

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-encrusted 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

DOLPETTONE

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

Brunch

Sat - Sun: 11am - 3pm

Happy Hour

Mon - Fri: 3pm - 6pm bar only