

# Chef Vico Daily Specials

**ENDERIZED GRILLED OCTOPUS:** Served with cannellini beans, cherry tomatoes, oil and garlic \$18.95

**MURRATA:** Soft buffalo mozzarella cheese, grilled tomatoes with crispy prosciutto di parma \$18.95

**VEGETARIAN:** Spinach, arugula, cherry tomatoes, olives, mushrooms, gorgonzola cheese and toasted almonds on balsamic vinaigrette \$11.95

**SEAFOOD SPECIAL:** Seafilet snapper, sautéed with capers and artichokes hearts on a lemon and white wine sauce \$39.95

**VEAL ROLLATINI:** Stuffed with prosciutto, smoked mozzarella cheese and spinach, on a Madeira wine sauce CH: 3

**SCE (SEAFOOD COMBINATION):** Lobster tail, scallops, mussels, calamari, shrimp and clams, steamed on a homemade black and white spaghetti \$ 49.95

**UCCO:** Veal shank braised on a madeira sauce, served over saffron risotto \$49.95

## COLD APPETIZER

buffalo mozzarella and tomatoes.....	<b>13.95</b>
<b>FILET MIGNON</b> Thin Slices of marinated Filet mignon.....	<b>17.95</b>
<b>PACCIU</b> Thin slices of marinated Salmon.....	<b>18.95</b>
<b>COCKTAIL</b> Served with Homemade Cocktail sauce.....	<b>17.95</b>
<b>ANTIPASTO PLATER PER PERSON</b> .....	<b>13.95</b>
<i>prosciutto, salami, olives, cheese and marinated vegetables</i>	

## HOT APPETIZER

topped with fontina cheese and tomato sauce.....	<b>11.95</b>
<b>ROLLATINI</b> .....	<b>12.95</b>
<i>cheese and pignoli nuts topped with tomato sauce and mozzarella</i>	
<b>FRITTI</b> Deep fried squid rings.....	<b>14.95</b>
<b>FRITTI</b> .....	<b>14.95</b>
<i>peppers and red onions, topped with crispy bacon</i>	
<b>SPAGHETTI SAUCE ROSSO</b> .....	<b>12.95</b>
<i>garlic and basil</i>	
<b>SPAGHETTI SAUCE BIANCO</b> .....	<b>14.95</b>
<i>garlic and basil</i>	
<b>ARTICHOKE</b> .....	<b>19.95</b>
<i>lemons, oregano and parmesan cheese</i>	
<b>GRILLED MUSHROOMS</b>	
<b>GRILLED PEPPERS</b> .....	<b>17.95</b>
<i>onions, mushrooms, and balsamic vinegar sauce</i>	
<b>GRILLED WHITE TRUFFLE</b> .....	<b>18.95</b>
<i>white truffle oil</i>	

## SALADS AND SOUP

<b>GRILLED TUNA, OR CAESAR</b> .....	<b>9.95</b>
<b>GRILLED TUNA</b> .....	<b>7.95</b>

## SAUTEED VEGETABLES

## PASTAS

<b>GLUTEN FREE PENNE OR SPAGHETTI</b> .....	
<b>RIGATONI PUTTANESCA</b> .....	
<i>Fresh tomato, capers, black olives and anchovies</i>	
<b>PENNE BOLOGNESE</b> Tomato and meat sauce.....	
<b>PENNE VODKA</b> Tomato cream and vodka sauce.....	
<b>LINGUINI RED OR WHITE CLAMS</b> Sauce.....	

### ADD:

Sausage: 5.95, Meatballs: 5.95, Chicken: 5.95, Shrimp: 7.95, Mussels: 7.95

## HOMEMADE STUFFED PASTA

<b>LASAGNA BOLOGNESE</b> .....	
<i>Stuffed with meat sauce, finished with béchamel sauce, Voted the best</i>	
<b>VEGGIE LASAGNA</b> .....	
<i>Stuffed with mixed vegetables, mozzarella and ricotta cheese on a tomato sauce</i>	
<b>RAVIOLI PINK OR RED</b> .....	
<i>Stuffed with ricotta and spinach, served with creamy pink sauce or fresh tomato sauce</i>	
<b>TORTELLINI</b> .....	
<i>Stuffed with beef, served with creamy pink sauce, green peas and parmesan</i>	
<b>SEAFOOD RAVIOLI</b> .....	
<i>Stuffed with crabmeat and ricotta, served with lobster cream sauce</i>	
<b>CHICKEN RAVIOLI</b> .....	
<i>Stuffed with chicken and ricotta served with black cherry and red wine sauce</i>	

## HOMEMADE FRESH PASTA

<b>SPAGHETTI WITH MEATBALLS</b> .....	
<b>SPINACH SPAGHETTI PESTO</b> Creamy basil sauce.....	
<b>FETTUCCHINE CARBONARA</b> .....	
<i>Baked onions and pancetta, with creamy sauce</i>	
<b>PAPPARDELLE</b> Garlic oil, Italian sausage and broccoli ricotta.....	
<b>RICOTTA GNOCCHI</b> Four cheese cream sauce.....	
<b>WHOLE WHEAT PRIMAVERA</b> Spaghetti with.....	