



ANTIPASTI

TRUFFLED GNOCCHI baked gnocchi, tartufata, fonduta di fontina vg	22 / 30
SAUSAGE & PEPPERS smoked sausage, peppers & onions, crispy polenta, fontina	23
SAUTÈE 'DAMIANI' clams, mussels, lemon, caper, saffron-cream, crostini vg	18¼
FRITTO MISTO fried calamari, prawns, artichoke, carrot, fennel, aioli della casa	21

CALDI

arancini ★ <i>featured</i> (4) crispy saffron-risotto, marinara vg	14
garlic bread 100-year-old family recipe vg	9
meatball lollipops (4) marinara, parmigiano	14
baby back ribs (4) soy-ginger glaze, mango salsa	22½
fried artichoke crocchette (4) aioli della casa vg	14
scattini farms artichoke grilled heirloom artichoke with balsamic vinaigrette and aioli della casa vg	18

FREDDI

burrata roasted red peppers, basil, balsamic glaze, crostini vg	18
pèpe board all the best snacks in our pantry on one glorious cheese plate h/s	22
beef carpaccio capers, dijon aioli, arugula, parmigiano, crostini	25

INSALATA + ZUPPA

amalfi romaine, prawns, bay shrimp, gorgonzola, avocado, caesar dressing	25
heirloom wedge 'riccardo' salinas iceberg, tomato, pancetta, gorgonzola-tarragon	19
di stefano crispy goat cheese, roasted beets, mixed greens, fig-balsamic vinaigrette vg	18
pear + gorgonzola mixed local lettuces, candied walnuts, red onion, champagne vinaigrette	18
caesar romaine, radicchio, endive, house croutons, parmigiano, breadcrumb, anchovy	16
white bean & vegetable soup vg	14

PIZZA NAPOLETANA

HOUSEMADE GLUTEN FREE CRUST + \$2

white truffle pie mushrooms, cambozola, truffle oil, caramelized onions, mozz' vg	26
fangool pepperoni, hot honey drizzle, ranch, mozz', tomato sauce h/s	26
diavola soppressata, pèpe bumba calabrian chili, provola, mozz', tomato sauce h/s	25
san vito housemade italian sausage, peppers, onions, mozz', tomato sauce	25
abruzzese basil pesto, roasted tomato, pine nuts, goat cheese, mozz', tomato sauce vg	24
margherita mozz', basil, tomato sauce vg	22

*Vesuvio is a cash-free business. We appreciate your understanding.
Items marked **vg** are vegetarian, but our kitchen is not. Please let us know of any severe dietary restrictions.
Items marked **h/s** may be spicy, though typically not more than a medium heat level.*

PRIMI

GLUTEN FREE PENNE AVAILABLE

PASTA ALLA VESUVIANA volcano-shaped pasta, spicy 'nduja-tomato passata, young pecorino h/s	29
PINK VODKA 'JACKIE-O' rigatoni, creamy vodka-tomato blush, pancetta, sweet peas	32
AL FORNO 'SINATRA' baked rigatoni, sausage, mushrooms, goat cheese, mozz', pangrattato	32
spaghetti & meatballs 'grandma celia' hand-rolled meatballs, slow-simmered sunday ragù	32
sgt. pèpe's '1944' lasagna family recipe brought back by Pèpe's father from World War II	34
ragù bolognese beef, pork, sausage, wild boar, tomato, pappardelle	32
pesto 'genovese' creamy basil pesto, asparagus, potatoes, tagliatelle vg	29

RAVIOLI FATTI IN CASA

ricotta ravioli with marinara or brown butter & sage, parmigiano vg	30
veal 'osso buco' ravioli slow-braised veal, wild mushroom, porcini cream reduction	33
crab ravioli creamy champagne lobster reduction	36

SECONDI

CIOPPINO ROSSO the legendary tomato-seafood stew of Italian fishermen of Monterey Bay add spaghetti +5	39
LAMB 'OSSO BUCO' grass-fed lamb shank that falls from the bone, mashed potatoes, lemon-herb gremolata	43
STEAK FRITES 16 oz. harris ranch ribeye, maître d' butter, truffle-parmigiano fries	54
house style: medium rare+ , cooked to 137° for optimal texture and flavor. this exacting preparation does not allow for exceptions.	

DAL MARE

risotto 'calabrese' prawns, bay scallops, 'nduja (soft, spicy salumi), pèpe bumba calabrian chili risotto h/s	36
sole piccata potatoes, broccoli, lemon-caper butter sauce	36
pacific northwest salmon sardinian fregola 'agrodolce', asparagus, lobster cream sauce	38¼
halibut sardinian fregola 'agrodolce', asparagus, lemon-caper butter sauce	38¼

DALLA TERRA

hobo stew slow-braised short rib, potatoes, carrots, celery, gnocchi, cracked black pepper broth.	38
Rooted in the cooking of Italian day workers near Hoboken, NJ during the great depression.	
eggplant parmigiana vg · chicken parmigiana	31 / 36¼
with pappardelle alfredo	

DALLA GRIGLIA

McSuvio burger 8 oz. custom-ground patty, onion confit, cambozola, aioli, 'way-good' fries	25
lamb chops bone-in grilled lamb chops, mashed potatoes, asparagus, demi-glace, gremolata	48¼
ribeye cap 10 oz. harris ranch cap steak (the best), mashed potatoes, broccoli rabe, demi-glace	60¼

CONTORNI **vg**

broccoli rabe + garlic 9	grilled asparagus + breadcrumbs 9	
'way-good' seasoned fries 9	truffle-parmigiano fries 16	sautéed mushrooms 9

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