

SUNDAY BRUNCH
11:30am - 3:00pm
WINE DOWN WEDNESDAYS
All Day

VESPA
Italian Kitchen  Bar

HAPPY HOUR
Tuesday-Friday • 3:00 - 6:00pm • at the bar only
LUNCH MENU AVAILABLE
12:00 - 3:00pm

FOR THE TABLE

Stuffed Mushrooms

(6) vegetables, provolone, white wine breadcrumb sauce 17

Mozzarella Sticks

(4) house made, tomato sauce 12

Baked Clams Oreganata

(6) top neck clams, white wine, bread crumb sauce 18

Tuna Tartare Crostini

(4) soy marinated sushi grade ahi yellowfin tuna, guacamole, cucumber-scallion garnish, tuxedo sesame seeds 18

Antipasto Freddo

italian meats and cheeses, long stem artichokes, muffuletta olive bruschetta, roasted peppers, tomatoes 28

Caponata GFA

pickled eggplant, olives, reggiano, flat bread, evoo 16

SUB GLUTEN-FREE FLATBREAD +5

Calamari Fritti GFA

fried with marinara dipping sauce 17

Stuffed Artichoke

white wine-garlic breadcrumb sauce, tomatoes, parsley, evoo 20

RECIPES FROM PALERMO, SICILY

Arancini Siciliani

(4) riceballs, chopped meat, peas, mozzarella, pomodoro sauce 16

Pane é Pannelle

fried chick pea sandwich with provolone and ricotta 15

RECIPE FROM SCOPELLO, SICILY

Pane Cunzato

house made focaccia bread, anchovies, parmigiano reggiano, tomatoes, oregano, evoo 16

Buffalo Chicken Spring Roll

rolled with carrot-celery slaw, blue cheese dipping sauce 14

Mozzarella Fritta

pan fried breaded fresh mozzarella, fra diavolo sauce, NUT-FREE basil pesto, reggiano 18

Burrata Caprese GFA

cream filled fresh mozzarella, tomatoes, evoo, aged balsamic drizzle, basil 19

ADD PROSCIUTTO DI PARMA +10

Mamma Vincenza's Meatballs GFA

veal, pork and beef, tomato sauce, reggiano 16

Mamma's Meatballs & Burrata GFA

cream filled fresh mozzarella, reggiano, basil, evoo 23

OUR DELICIOUS MEATBALLS ARE NOW AVAILABLE GLUTEN-FREE

Clams

(6) baked top neck clams, provolone, prosciutto, garlic cream sauce 20

Seafood Salad

shrimp, mussels, calamari, fennel, celery and bell pepper relish 29

Calamari Piccante GFA

fried, tossed with fra diavolo sauce, basil, evoo 20

Pulpo

octopus, italian sausage, potatoes, cannellini beans, red onions, chili oil drizzle 27

SUB PORTOBELLO MUSHROOMS FOR ITALIAN SAUSAGE

Mussels 22

★ VERDE NUT-FREE basil pesto, cream



☆ BIANCO roasted garlic cream sauce, prosciutto, onions

★ ROSSO marinara or fra diavolo sauce

SOUPS 12

Pasta é Fagioli GFA italian bean soup

Vegetable Minestrone GFA with pasta



 **Kale Soup**  crumbled spicy sausage,

cannellini beans, reggiano

SALADS ADD TO ANY SALAD

CHICKEN +6 SHRIMP +11 SALMON +16


Caesar GFA romaine, kale, caesar dressing, crumbled croutons, reggiano 16 ADD ANCHOVIES +5

House Salad   mixed greens, tomatoes, carrots, muffuletta olives, red onions, roasted peppers, cucumbers, white balsamic vinaigrette 13

Rocket Salad   arugula, tomatoes, red onions, reggiano, fennel, olives, white balsamic vinaigrette 17

Apple & Gorgonzola Salad

mixed greens, walnuts, raisins, red onion, dijon vinaigrette 18

Beet Salad  GFA brussel sprouts, julienne apples, pistachio crumble, goat cheese, crumbled croutons, citrus vinaigrette 18

Poached Pear & Goat Cheese

arugula, walnuts, raisins, balsamic vinaigrette 18

Chopt' Salad (SERVES TWO)

our house salad, topped with Italian meats and cheeses, red wine vinaigrette 24

Arugula & Fig

goat cheese, raisins, tomatoes, balsamic vinaigrette 18

SQUARED

12" PAN PIZZA

La Siciliana

(SAUCE ON TOP)

whole milk mozzarella, tomato sauce, pecorino 21

VESPINA

whole milk mozzarella, tomato sauce, pepperoni, spicy hot honey drizzle 24

STONE FIRED PIZZETTE

12" ROUND, COOKED WELL DONE NEAR OPEN FLAME

Pizza GFA

clams, bacon, fresh mozzarella, spinach, garlic cream sauce 24

Prosciutto & Arugula GFA

fresh mozzarella, red onions, reggiano, evoo, balsamic glaze drizzle 24

Rustica GFA

whole milk mozzarella, tomato sauce, pepperoni, roasted peppers, Sicilian olives 22

La Bestia GFA

sausage, pepperoni, soppressata, whole milk mozzarella, tomato sauce, basil 22

Cauliflower GFA

(FLOUR CRUST, NO SAUCE)

whole milk mozzarella, pecorino, breadcrumbs, garlic & oil 21

Con Funghi GFA

mushrooms, fresh mozzarella, tomato sauce, arugula, reggiano, truffle oil 22

Margherita GFA

fresh mozzarella, tomato sauce, basil, pecorino, evoo 18

Napoletana GFA

tomato sauce, pecorino romano, whole milk mozzarella 16

TOPPINGS +4

PEPPERONI / SAUSAGE
MEATBALLS / MUSHROOMS
ROASTED RED PEPPERS
ONIONS / ANCHOVIES

SUBSTITUTION

GLUTEN-FREE CRUST +8

PRIVATE PARTY ROOMS AVAILABLE

 LOMANTO
RESTAURANT
GROUP

Please inform your server if you or someone in your party has a food allergy.
20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

 = HOUSE FAVORITE

 = GLUTEN-FREE GFA = GLUTEN-FREE AVAILABLE  = VEGETARIAN-FRIENDLY
GLUTEN FREE FRIENDLY ENVIRONMENT

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PASTA

GLUTEN-FREE AVAILABLE

MAMMA VINCENZA'S RECIPE FROM CASTELLAMMARE DEL GOLFO, SICILY

Pasta Con Le Sarde

sardines, fennel, raisins, pine nuts, cauliflower, bread crumbs, plum tomato sauce, evoo, bucatini pasta 31

★ Papperdelle Bolognese

ribbon pasta, veal, pork and beef ragu, cream, pecorino, reggiano 28

Cacio e' Pepe Con Limone

bucatini, shrimp, pecorino, coarse black pepper, lemon rinds 31

Cavatappi Con Rapini

broccoli rabe, crumbled sausage, sicilian olives, garlic, & oil 29

Cavatappi Gorgonzola

crumbled sausage, caramelized onions, peas, roasted garlic-gorgonzola cheese sauce 29

★ Pasta A'Forno Siciliana

anellini (ring-shaped) pasta, meat sauce, eggplant, peas, mozzarella, ricotta, pecorino 27

Gnocchi Con Pesto di Basilico

potato gnocchi, NUT-FREE basil pesto, burrata filling, pecorino, reggiano 26

★ Pappardelle Maiale

ribbon pasta, pork osso bucco ragu, reggiano 28

Bucatini Pomodoro

tomato sauce, pecorino, basil 18

Rigatoni Alla Vodka

prosciutto di parma, cream, tomato sauce 22

ADD FRIED OR GRILLED CHICKEN +6

ADD SHRIMP +11

Linguine Con Gamberi

shrimp, garlic plum tomato sauce, basil 31

Linguine Con Vongole 28

★ White Clam Sauce garlic & oil, parsley

★ Red Clam Sauce garlic plum tomatoes, basil

Pappardelle Melanzane

ribbon pasta, eggplant ragu, pecorino, reggiano, ricotta, basil 26

Black Linguini Da Vinci

shrimp, arugula, roasted-pepper pink sauce 34

Ragu Di Manzo

cavatappi pasta, beef short rib ragu, mushrooms, peas 29

★ Pasta Pescatori

black squid ink linguine, shrimp, mussels, clams, calamari, fra diavolo sauce 36

ENTRÉES

LAND

Braciola Alla Siciliana

braised beef bundles, sunday sauce, pappardelle pasta, reggiano 32

★ Osso Bucco di Maiale

slow cooked pork shank, filetto di pomodoro, vegetable risotto 32

Sausage & Broccoli Rabe

sicilian cheese and parsley pinwheel sausage, broccoli rabe, sicilian olives 28

Manzo Alla Marsala

slow-cooked beef short rib, mushroom sauce, vegetable risotto 34

Bistecca e' Patatine

14oz. Prime NY Strip, truffle-herb parmesan fries, peppercorn sauce 49

★ Chicken Alla Milanese

breaded pan fried, arugula, fennel, tomatoes, reggiano, balsamic drizzle, evoo 28

Pollo Brasato

boneless chicken thighs, spicy sausage, potatoes, peppers, onions, rosemary brown sauce 29

SEA

Crispy Skin Salmone

vegetable risotto, roasted garlic vodka cream sauce, tomatoes 32

★ Seared Tuna

sesame encrusted, julienne vegetables, wasabi mashed potatoes, sesame ginger-soy sauce 31

Gamberi Oreganata

shrimp, chardonnay lemon butter sauce, spinach, breadcrumbs 32

★ Filet Sole Mediterranean

rustic vegetables, long stem artichokes, potatoes, scallions, Pinot Grigio lemon butter caper sauce 32

Pollo Alla Griglia

marinated chicken breast, broccoli rabe, mushrooms, spinach, garlic & oil 28

★ Chicken Involtino

panko chicken rollatini with squash, spinach, mozzarella and provolone, vegetable risotto, cognac mushroom sauce 30

Pollo Tre Colori (OUR CHICKEN PARMESAN)

breaded pan fried chicken breast, pomodoro sauce, vodka sauce, NUT-FREE basil pesto, whole milk mozzarella, fresh mozzarella, pecorino, reggiano, basil, rigatoni 34

Veal Spiedini

rollatini with breadcrumbs, onions, provolone and prosciutto, marsala wine sauce, carrots, roasted potatoes, cauliflower-potato smash 34

Tomahawk Veal Chop 52

★ ALLA MILANESE breaded pan fried, arugula, fennel, tomatoes, reggiano, balsamic drizzle, evoo

★ MADEIRA breaded pan fried, mozzarella, mushroom madeira wine sauce, mashed potatoes

★ PARMIGIANA breaded pan fried, pomodoro sauce, mozzarella, pecorino, basil

Branzino

head off, lemon NUT-FREE basil pesto gremolata, spinach, potatoes 34

Swordfish Messina

plum tomato sauce, capers, spinach, sicilian olives 31

Salmone Con Carciofi

long stem artichokes, julienne vegetables, cauliflower-potato smash, lemon-NUT FREE basil pesto sauce 32

★ Gamberi VESPA

shrimp, vegetable risotto, roasted garlic vodka cream sauce, tomatoes 32

HANDHELDS

SERVED WITH FRIES

★ Steak Sandwich

thin sliced ribeye, sauteed mushrooms and onions, crumbled gorgonzola, peppercorn sauce, garlic bread 26

Chicken Piccante Sandwich

pan fried chicken breast, mozzarella, spicy fra diavolo sauce, garlic bread 19

BENBURGER

double smashed angus beef patties, american cheese, grilled onions, lettuce, tomatoes, house made sauce, tuxedo seeded bun 19

SIDES

14

Broccoli Rabe

garlic & oil

Herb Roasted Potatoes

bacon, onions, balsamic, reggiano

Brussels Sprouts

bacon, onions, balsamic, reggiano

Cauliflower

garlic & oil

Cauliflower Smash

potato, cream

Herb Roasted Mushrooms

truffle oil drizzle

Sautéed Spinach

French Fries 10

KIDS

Rigatoni

butter or pomodoro sauce 12

Chicken Tenders (3)

with fries 15

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