

# VIGGIANO'S Menu (2021)

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## Dinner Menu

### Appetizers

#### Appetizer Sampler

Try a sample of Viggiano's favorite four appetizers: Calamari, Stuffed Cheese Wedges, Sausage-Stuffed Mushrooms and Tomato and Mozzarella Bruschetta

Serves 4-6 People

\$26.95

#### Calamari

\$14.95

A generous portion of tender domestic, young calamari lightly fried and tossed with lemon, Roma tomatoes, extra virgin olive oil and basil

#### Sausage-Stuffed Mushrooms

\$11.95

Mushroom caps filled with a savory sausage stuffing, topped with Parmesan cheese and baked

#### Stuffed Cheese Wedges

\$10.95

Provolone Cheese sandwiched around prosciutto, breaded and fried accompanied by marinara sauce for dipping

#### Grilled Portobello Mushrooms

\$9.95

Portobello mushrooms marinated with balsamic vinegar, grilled, sliced and garnished with julienne roasted peppers

#### Sautéed Clams

\$14.95

Little Neck clams sautéed with garlic butter and Chardonnay

#### Mussels Marinara

\$12.95

Fresh mussels steam with red wine, served in a garlic butter marinara sauce

#### Antipasto Plate

\$18.95

An Italian festival of Kalamata olives, marinated artichoke hearts, roasted peppers, marinated fresh mozzarella, Genoa salami cones filled with basil cream cheese, along with prosciutto and provolone stuffed cherry peppers and topped with shaved prosciutto

Roasted Peppers

\$9.95

Roasted Peppers marinated in garlic and olive oil, served with aged provolone, homemade mozzarella and Kalamata olives

Crab-Stuffed Portobello Mushroom

\$12.95

Jumbo lump crab cake seasoned, served on a marinated portobello mushroom topped with roasted red pepper aioli

Daily Bruschetta

\$11.95; All of our tasty bruschetta are made with fresh Italian bread, sliced and brushed with garlic butter, then lightly baked

Fresh Mozzarella, Tomato and Basil

Wild Mushrooms and Mascarpone Cheese

Garden Greens

Caesar

\$12.95

Crisp Romaine Lettuce tossed with the Viggiano family's own dressing and Parmesan cheese topped homemade croutons

Greens with Balsamic Vinaigrette

\$12.95

Baby greens tossed with balsamic vinaigrette topped with dried cranberries, diced tomatoes, toasted pine nuts and Gorgonzola cheese

Italian Wedding Soup

Italian Wedding Soup

An Italian classic of homemade chicken broth colored with escarole and accompanied by tiny meatballs

Bowl

\$4.95

Chef's Creations

Tuesday

## Chicken Brancato

Chicken breast sautéed in olive oil, topped with spinach, roasted red peppers and melted mozzarella cheese with lemon white wine butter

## Wednesday

### Vodka Shrimp Penne

Sautéed shrimp with roasted peppers and penne in a sweet vodka cream sauce

## Thursday

### Scallop and Shrimp Cavatappi

Scallops and shrimp sautéed with artichokes and cavatappi pasta in a Rosé sauce

## Friday

### Seafood Fra Diablo

Shrimp, scallops, mussels and clams sautéed in white wine and served over pasta in a spicy red sauce

## Saturday

### Veal Saltimbocca

Tender medallions of veal seasoned, sautéed with sage, prosciutto and Fontina cheese in a Chardonnay white wine demi-glace

## Sunday

### Ravioli

Chef's choice of delicious homemade ravioli

## Great Grandma's Rules

### Italian Cheeses

Italian cheese such as Mozzarella, Reggiano Parmesano and Fontina must always be fresh

### Italian Style Meatballs

Must be made of a combination of ground pork, veal and beef combined with spices, cooked in marinara sauce

### Marinara Sauce

Cooked daily from fresh Roma tomatoes and herbs then simmered

### Pomodoro Sauce

Cooked daily with fresh tomatoes, garlic, white wine and sun-dried tomatoes with clarified butter

Veal

Use only the finest grade of veal

Chicken

Always use fresh poultry, never frozen

Garlic

Season lightly, not overpowering

Sweet Ending

All meals should end with a bit of sweetness, our homemade desserts will compliment your dining experience

Pasta

Wild Mushroom Cannelloni

Portobello & Button Mushrooms, mascarpone cheese, sautéed in marsala wine, rolled in pasta sheets and baked with parmesan cream sauce

Piccolo

\$18.95

Capellini Carbonara with Pancetta Cream Sauce

Italian bacon, peas and onion sautéed and tossed with capellini pasta in a pancetta cream sauce

Piccolo

\$15.95

Grande

\$29.95

Rigatoni Country-Style

Rigatoni pasta tossed with onions, peppers, chicken, sweet and hot sausages sautéed with marinara sauce, and finished with fresh mozzarella cheese

Piccolo

\$16.95

Grande

\$31.95

Cavatappi with Chicken

Cavatappi pasta in a fresh Rosa Sauce sautéed with chicken

Piccolo

\$15.95

Grande

\$29.95

Rigatoni with Mussels

Rigatoni pasta sautéed with mussels in a garlic butter, red wine Marinara sauce

Piccolo

\$17.95

Grande

\$33.95

Penne Rigata with Prosciutto and Spinach

Penne pasta sautéed with julienne prosciutto, fresh spinach and sun-dried tomatoes, in garlic butter sauce

Piccolo

\$16.95

Grande

\$31.95

Penne Rigata with Shrimp and Roasted Peppers

Penne pasta sautéed with shrimp and roasted peppers in garlic butter sauce

Piccolo

\$18.95

Grande

\$35.95

Cavatappi with Roasted Vegetables

Cavatappi pasta sautéed with fresh roasted eggplant, zucchini, carrots, tomatoes, onions, and asparagus in a Pomodoro sauce

Piccolo

\$14.95

Grande

\$27.95

Lasagna

This recipe is a Viggiano family favorite and is often served for special occasions. A tasty marinara sauce, layers of pasta, Italian cheeses, ground meatballs and sweet and hot sausages. Delizioso!

Piccolo

\$14.95

Grande

\$27.95

Spaghetti with Oversized Meatballs

An old homemade tradition. Spaghetti with Italian - style meatballs in marinara sauce. Truly Satisfying!

Piccolo

\$14.95

Grande

\$27.95

#### Classic Cheese Ravioli

Always a favorite, ravioli in our homemade marinara sauce served with Italian-style meatballs

Piccolo

\$14.95

Grande

\$27.95

#### Seafood Fettuccini

Fettuccini pasta sautéed with shrimp and salmon in a Vodka Rosa sauce

Piccolo

\$19.95

Grande

\$37.95

#### Fettuccini Alfredo

Classic creamy Alfredo, served with fettuccini pasta

Piccolo

\$14.95

Grande

\$27.95

Add Asparagus, Broccoli and Peas

+\$2.00

Add Chicken

+\$3.00

Add Shrimp

+\$5.00

#### Gnocchi with Baby Meatballs

Gnocchi sautéed in Rosa sauce and served with baby meatballs topped with Ricotta cheese

Piccolo

\$14.95

Grande

\$27.95

#### Pride of Viggiano's

##### Eggplant Parmesan

Fresh eggplant seasoned, breaded, fried and topped with our original marinara sauce and Italian cheeses

Piccolo

\$14.95

Grande

\$25.95

#### Chicken Marsala

Boneless, skinless chicken breasts sautéed in a wild mushroom Marsala wine demi-glace

Piccolo

\$18.95

Grande

\$34.95

#### Chicken Parmesan

Boneless, skinless chicken breasts breaded, fried and topped with our original marinara sauce and Italian cheese

Piccolo

\$18.95

Grande

\$34.95

#### Chicken Cacciatore

Boneless, skinless chicken breasts sautéed with Chardonnay wine, onions, peppers and mushrooms in marinara sauce

Piccolo

\$18.95

Grande

\$34.95

#### Chicken Piccata

Boneless, skinless chicken breasts sautéed in a lemon butter caper, Chardonnay wine sauce

Piccolo

\$18.95

Grande

\$34.95

#### Veal Parmesan

Tender medallions of veal seasoned and sautéed. Topped with our original marinara sauce and Italian cheeses

Piccolo

\$21.95

Grande

\$41.95

#### Veal Mediterranean

Tender medallions of veal seasoned and sautéed with Roma tomatoes, Kalamata olives, artichoke hearts and capers, in Chardonnay lemon pesto sauce

Piccolo

\$22.59

Grande

\$43.95

#### Sautéed Veal & Shrimp

Tender medallions of veal seasoned and sautéed with shrimp and roasted peppers in a pomodoro sauce

Piccolo

\$23.95

Grande

\$44.95

#### Grilled Salmon

Fresh salmon grilled over open coals and complimented with Roma tomatoes and capers in a lemon butter Chardonnay wine sauce

Piccolo

\$19.95

Grande

\$36.95

#### Sides

##### Asparagus

Fresh Asparagus spears sautéed with lemon butter

With an Entrée

\$6.95

##### Broccoli Rabe

Fresh Broccoli rabe sautéed with garlic and olive oil

With an Entrée

\$6.95

##### Escarole

Sautéed in garlic and olive oil

With an Entrée

\$4.50

##### Zucchini

Fresh zucchini sautéed in garlic and olive oil with Roma tomatoes

With an Entrée



\$5.50

Mashed Potatoes

Fresh Yukon potatoes boiled and mixed with butter, milk and seasonings

With an Entrée

\$5.50

Pasta

Capellini, Spaghetti, Fettuccini, Rigatoni, Penne Rigata and Cavatappi

With an Entrée

\$5.50

Meatball in Marinara Sauce

With an Entrée

\$5.50

Sausage in Marinara Sauce

With an Entrée

\$5.50

Mom's Garlic Bread

Fresh Italian bread lightly seasoned with garlic butter, parmesan cheese, fresh parsley and paprika wrapped in foil and baked

With an Entrée

\$4.95

Add Melted Mozzarella Cheese

+\$2.00