



Dinner Menu

Appetizers

Vidalia Loaf

Table loaf stuffed with Vidalia onions, fresh seasonal vegetables, garlic, and oil; topped with melted mozzarella • \$9.50

Calamari Fritti

Lightly battered and fried squid served with a homemade marinara sauce • \$15.50

Gamberi alla Bourbon

Succulent shrimp wrapped in bacon, and drizzled with a bourbon barbeque cream sauce • \$16.00

Fungi Ripieni

Mushrooms stuffed with sausage and spinach, finished in its natural broth • \$15.00

Mozzarella Carroza

Home spun mozzarella cheese lightly breaded and sautéed in olive oil. Topped with a san marzano plum tomato sauce • \$13.00

Filet Mignon Puff Pastry

Tenderloin steak, goat cheese and spinach wrapped around puff pastry topped off with a mushroom demi glaze • \$18.00

Artichoke Francese

Egg battered in a lemon, white wine butter sauce • \$13.00

Soups & Salads

Cipolla Vidalia

Naturally sweet Vidalia onion soup, simmered to perfection with crostini bread croutons and melted cheese blend • \$9.00

Stuffed Vidalia Onion

Caramelized onion stuffed with fennel sausage and roasted red peppers, topped with melted mozzarella cheese • \$16.00

Insalata di Mela

Organic spring mix lettuce with walnuts, gorgonzola, apples, and homemade honey infused balsamic vinaigrette • \$11.00

Insalata di Cannellini

Crisp romaine topped with cannellini beans, croutons, and parmesan cheese; then drizzled with homemade honey infused balsamic vinaigrette • \$11.00

Insalata di Caesar

Crisp romaine mixed with foccacia crostini and shavings of parmesan tossed with our homemade caesar dressing • \$11.00

Insalata di Palermetana

Organic baby leaf lettuce topped with shaved parmigiano, fresh fennel, oranges, and shaved almonds; drizzled with homemade honey infused balsamic vinaigrette • \$11.00

Insalata di Barbabietole

Diced red beets with figs, raisins, apricots, and walnuts, done tower style in our honey balsamic vinaigrette, topped with greens and goat cheese • \$15.00

Pasta

Vodka Rigatoni

Rigatoni pasta served in a vodka pink cream sauce with prosciutto • \$19.00

Penne e Pollo con Broccoli

Penne pasta sautéed with broccoli and grilled chicken; sautéed in garlic and extra virgin olive oil and topped with fresh grated parmigiano cheese • \$18.00

Cacio e Pepe

Linguine pasta tossed with Garlic oil, black ground pepper and topped with shaved Grana Padana cheese • \$17.00

Fettuccini Vidalia

Fettuccini sautéed with eggplant, sausage and onions tossed in plum tomato sauce, garlic and extra virgin olive oil, topped with parmigiano cheese • \$19.00

Genovese

Penne pasta prepared with peas, oyster mushrooms, sun dried tomatoes, and asparagus in a garlic mascarpone cream sauce • \$19.00

Cannelloni

Hand rolled pasta sheet stuffed with sausage, spinach, and ricotta cheese in a fresh plum tomato sauce • \$20.00

Amatriciana

Capellini penne, sautéed Vidalia onion, prosciutto, plum tomato sauce and basil • \$19.00

Vegetable or Meat Lasagna

Mamma Josephine's homemade meat lasagna topped with a San Marzano plum tomato sauce or béchamel • \$22.00

Melanzana al Forno

Our homemade eggplant parmigiano served over a bed of pasta • \$19.00

Chicken & Veal

Pollo/Vitello con Fico

Sautéed figs and mushroom medley in a cognac cream sauce • Chicken \$23.00 • Veal \$30.00

Pollo/Vitello Pulcinella

*Sautéed and topped with roasted red peppers, asparagus and fresh mozzarella with a sherry wine sauce
Chicken \$23.00 • Veal \$30.00*

Pollo/Vitello Saltimbocca

*Sautéed and topped with prosciutto, mozzarella, and sautéed spinach with fresh sage and white wine
Chicken \$23.00 • Veal \$30.00*

Pollo/Vitello Marsala

Sautéed with mushroom medley in a marsala wine sauce • Chicken \$23.00 • Veal \$30.00

Pollo/Vitello Parmigiano

Traditional style over a bed of penne pasta • Chicken \$23.00 • Veal \$30.00

Pollo/Vitello Francese

Egg battered in a lemon white wine butter sauce • Chicken \$23.00 • Veal \$30.00

** All chicken and veal dishes served with our vegetable of the day unless otherwise specified.*

Carne e Pesce

Pollo Scarpariello

*Roasted free range chicken, seasoned with fresh Italian herbs, served over homemade garlic
mashed potatoes and a side of string beans • \$27.00*

Pollo Rollentino

*Hand rolled breast of chicken pan seared, stuffed with spinach, gorgonzola and prosciutto
in a cognac mushroom demi-cream sauce • \$30.00*

Osso Buco di Maile

*Slow-cooked pork shank, capers, and kalamata olives in a San Marzano plum tomato sauce,
served over tomato saffron risotto • \$39.00*

Linguini di Mare

*Pan seared shrimp, calamari, and Prince Edward Island mussels over linguini in your choice
of a plum tomato or white wine and cherry tomato sauce • \$35.00*

Shrimp Francese

*6 Jumbo shrimp, egg battered, topped off in a lemon white wine sauce,
served over a bed of warm parmesan risotto • \$35.00*

Salmone al Forno

*Baked to perfection with capers, grape tomatoes, and French string beans
in a lemon white wine butter sauce • \$32.00*

A la Carte Sides

*Sautéed spinach, hot finger peppers and mushrooms, escarole and beans, garlic mashed potatoes, roasted potatoes,
asparagus, broccoli rabe, steamed broccoli, homemade risotto • \$9.00*

** See server for beverages and our homemade dessert specials of the day.*

Please let us know if you have any food allergies, or special needs. A \$5 split charge will be applied for split plating salads, pastas, and entrees.

We are happy to serve them family style for no additional charge. 20% gratuity will be added for parties of 6 or more.

Prices are subject to change upon availability and market value.

For more information including catering, family party menus, or private events, visit www.vidalia.restaurant.