

ENTRÉES

Ask the server for gluten-free options

POLLO/VITELLO CON FICHI

Sautéed figs and mushroom medley in a cognac cream sauce and mashed potatoes

• ORGANIC CHICKEN \$29.00 • VEAL \$36.00

POLLO/VITELLO PICCATA

Sautéed and topped with capers, lemon white wine butter sauce served with spinach

• ORGANIC CHICKEN \$29.00 • VEAL \$36.00

POLLO/VITELLO SALTIMBOCCA

Sautéed and topped with prosciutto, mozzarella, and sautéed spinach with fresh sage and white wine

• ORGANIC CHICKEN \$29.00 • VEAL \$36.00

POLLO/VITELLO MARSALA

Sautéed with a mushroom medley in a marsala wine sauce, mashed potatoes

• ORGANIC CHICKEN \$29.00 • VEAL \$36.00

POLLO/VITELLO PARMIGIANO

Traditional style over a bed of penne pasta • ORGANIC CHICKEN \$29.00 • VEAL \$36.00

POLLO/VITELLO FRANCESE

Egg battered in a lemon white wine butter sauce and sauteed spinach

• ORGANIC CHICKEN \$29.00 • VEAL \$36.00

BONE IN MAILE

Seared, oven-golden Berkshire pork chop topped off with prosciutto and mozzarella cheese and a side of homemade garlic mash potatoes and sauteed spinach • \$45.00

LA FRANCESE

Jumbo shrimp, egg battered, topped off in a lemon white wine sauce, served over a bed of warm parmesan risotto • \$36.00

SALMONE AL FORNO

Wild caught and baked to perfection with capers, grape tomatoes, sauteed spinach in a lemon white wine butter sauce • \$36.00

BISTECCA

12 oz. New York Strip cooked to perfection, breaded tomato slices, topped with gorgonzola M.P

DESSERTS

TIRAMISU *Traditional-style layers of espresso-drenched ladyfinger sponge biscuits and rich mascarpone cream, dusted with cocoa powder* \$12.00

CHOCOLATE LAVA CAKE

A warm miniature dark chocolate bundt cake filled with a rich, melted chocolate chip mixture, dusted with powdered sugar \$12.00

CANNOLI *Traditional-style cannoli shell filled with a sweet Ricotta cheese and chocolate chip mixture, dusted with powdered sugar* \$11.00

TORTA DI CRÈME BRÛLÉE *Rich crème brûlée custard filling atop a graham cracker butter tart crust. Topped with a thin layer of caramelized sugar and served chilled* \$12.00

TORTA DELLA NONNA *Rich and creamy lemon meringue custard on top of a shortbread pastry crust. Topped with pine nuts, almonds, and powdered sugar* \$12.00

LIMONCELLO

MASCARPONE *Alternating layers of sponge cake and lemon infused mascarpone cream, decorated with Limoncello sauce* \$12.00

GELATO *Italian-style ice cream.*

Please ask your server for today's flavor selection \$8.00

Sides

Sautéed Spinach \$12.00

Hot Finger Peppers & Mushrooms \$12.00

Escarole and Beans \$12.00

Garlic Mashed Potatoes \$12.00

Roasted Potatoes \$12.00

Asparagus \$12.00

Broccoli Rabe \$12.00

Beverages

CAFFE' REG./DECAF \$3.00

TEA \$3.00

CAPPUCCINO \$6.00

AMERICANO \$3.00

LATTE \$5.50

AFFOGATO \$7.00

ESPRESSO \$3.75

DOPPIO ESPRESSO \$7.00

ICED COFFEE \$3.00

CAFE MOCHA \$5.50

ACQUA MINERALE \$7.00

PELLEGRINO \$7.00

ICED TEA \$3.00

SOFT DRINKS \$3.00

**Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.*

An \$8 split charge will be applied for split plating entrees and pastas for any party size. We are happy to serve entees family style upon request. A 20% Gratuity will be applied for parties of 6 or more.

Prices are subject to change upon availability and market value. A 3.99 % Credit Card fee will be added to any credit card transactions. Pay in cash to save.



VIDALIA RESTAURANT

DINING SINCE 2005
SALVATORE SCARLATA

APPETIZERS

VIDALIA LOAF

Table loaf stuffed with Vidalia onions, fresh seasonal vegetables, garlic, and oil; topped with melted mozzarella, balsamic glaze • \$12.00

CALAMARI FRITTI

Lightly battered and fried squid served with a homemade marinara sauce • \$16.00

GAMBERI ALLA BOURBON

Succulent jumbo shrimp wrapped in bacon, and drizzled with a bourbon barbecue cream sauce • \$18.00

RIPIENI

Mushrooms stuffed with sausage and spinach, finished in its natural broth • \$17.00

MOZZARELLA EN CAROZZA

Fresh mozzarella cheese lightly breaded and baked in a plum tomato sauce with red wine and capers • \$15.00

CATALDINO

Sautéed Calamari with black olives, capers, garlic, and pinenuts, in a San Marzano red wine reduction plum tomato sauce • \$18.00

SOUPS & SALADS

ZUPPA DI CIPOLLA

Naturally sweet Vidalia onion soup, simmered to perfection with crostini bread and a melted cheese blend • \$10.00

LA VIDALIA

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

INSALATA DI MELA

Organic spring mix lettuce with walnuts, gorgonzola, apples, and a homemade honey infused balsamic vinaigrette • \$12.00

HEART BEET SALAD

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

INSALATA DI CESARE

Crisp romaine mixed with focaccia crostini and shavings of parmesan tossed with our homemade caesar dressing • \$12.00

CAPRESE

Fresh truffled burrata mozzarella cheese, sundried grape tomatoes, olive oil, balsamic glaze drizzle, and basil pesto \$18.00

VEGETARIAN OPTIONS

AGLIO & OLIO

Linguine pasta tossed with Garlic oil, black ground pepper and sautéed with garlic and oil / add anchovies upon request • \$23.00

PORTOBELLO MUSHROOM

Stuffed with spinach, roasted peppers, topped with mozzarella cheese or without \$22.00

VEGETABLE LASAGNA

Mamma Josephine's homemade lasagna topped with a San Marzano plum tomato sauce or béchamel \$25.00

LIGURE'

Tortellini stuffed with mozzarella in a basil pesto, pignoli nuts, garlic, olives oil, and Parmigiano. \$25.00

TORINO

Paccheri Arrabiata, in a spicy plum tomato sauce, finger hot peppers \$25.00

MELENZANA AL FORNO

Breaded eggplant parmigiana is served a side of penne, plum tomato sauce \$25.00

PASTA

VODKA

Rigatoni pasta served in a vodka pink cream sauce with prosciutto • \$25.00

POLLO CON BROCCOLI

Penne pasta sautéed with broccoli & chicken; in garlic and extra virgin olive oil and topped with grated romano cheese • \$25.00

CACIO E PEPE

Tortellini tossed with Garlic oil, black ground pepper and topped with shaved Grana Padana cheese • \$25.00

CAPONATA

Linguine pasta sautéed with eggplant, sausage, and onions tossed in plum tomato sauce, parmigiana cheese • \$25.00

GENOVESE

Penne pasta prepared with peas, portobello mushrooms, sun-dried tomatoes, and asparagus in a garlic mascarpone cream sauce • \$25.00

CANNELLONI

Hand rolled pasta sheet stuffed with sausage, spinach, and ricotta cheese in a fresh plum tomato sauce • \$25.00

BOLOGNESE

Pappardelle prepared in a plum tomato, meat medley sauce, topped with fresh ricotta, grated cheese • \$25.00

MEAT LASAGNA

Mamma Josephine's homemade meat lasagna topped with a San Marzano plum tomato sauce or béchamel • \$25.00

★ Add additional - Chicken \$7, Shrimp \$9

GLUTEN FREE PASTA OPTIONS AVAILABLE \$30.00