

V & V Italian Steakhouse Menu

APPETIZERS

Mozzarella ala Caprese / \$10

Fresh Mozzarella served with sliced beefsteak tomatoes, topped with extra virgin olive oil, balsamic reduction

Fried Calamari / \$10

Domestic squid fried golden brown served with a marinara sauce with a hint of spice

Oysters Rockefeller / \$14

Blue point Oysters Baked with Parmesan, fresh spinach and a dash of butter cream

Maryland Crab Cake / \$16

Maryland lump crab cakes served with a spicy sauce

Tuna Wasabi / \$16

Ahi Tuna coated in Japanese spices and Wasabi horseradish. Pan seared served rare with soy sauce

Jump Shrimp Cocktail (Three) / \$16

Colossal shrimp served with a house made cocktail sauce with a hint of red pepper flakes and also a side of horseradish

Clams Casino / \$10

Handpicked Long Island littleneck clams, shallots, celery, Nuzuki bacon and herbed butter

Eggplant Rollatini / \$10

Eggplant filled with ricotta served in a Vodka sauce topped with mozzarella

Mussels Albanese / \$10

Prince Edward Island Mussels steamed open in a white wine, garlic, and fresh herbs

SOUPS

French Onion / \$9

Caramelized onions, garlic crustini in a beef broth topped with Swiss and Provolone cheese

Stracciatela Soup / \$9

Chicken broth, spinach, egg whites, and parmesan

Soup of the Day / \$9

SALADS

Cesar / \$8

Romaine lettuce, creamy Cesar dressing, garlic croutons, and parmesan cheese

Mixed Field Greens / \$8

Mixed greens, fresh diced tomato, red onion, homemade balsamic dressing

V & V Salad / \$8

Belgian endive, roasted holland peppers, gorgonzola cheese served over sliced roasted beets in light vinaigrette

Wedge / \$8

Ice burg lettuce topped with Blue cheese dressing and Imported Cured Bacon bits

SIDES

Baked Potato / \$4

Sautéed Asparagus / \$4

Cream of Spinach / \$5

Broccoli Rabe / \$6

Onion Rings / \$5

Steak Fries / \$4

Sautéed Baby Spinach / \$5

Mashed Potatoes / \$4

Home Fries / \$5

Sautéed Button Mushrooms / \$5

(available for two people or more)

CHICKEN

Free Range Chicken / \$24

Pan seared skin on organic breast and thigh of chicken topped with fresh domestic garlic, mushrooms, and herbs

Pollo Classico / \$18.95

Bone in chicken breast lightly pounded and breaded pan seared topped with tomato sauce and fresh mozzarella

Pollo Contadina / \$19.95

Diced chicken breast with sausage hot cherry peppers, pepperoncini, potatoes chopped balsamic finish

Pollo Principessa / \$19.95

Breaded chicken breast with lemon white wine butter sauce

SEAFOOD

Lobster Ravioli / \$24

Maine lobster filled ravioli served with button mushrooms in a tomato cream sauce with a hint of vodka

Shrimp Scampi / \$29

Jumbo shrimp served over risotto, garlic, butter and white wine

Broiled 8oz Lobster Tail / \$24

Served with clarified butter

Grilled Filet of Atlantic Salmon / \$24

Broiled Filet of Norwegian Salmon

Yellow Fin Ahi Tuna / \$28

Ahi Tuna Pan Seared, Wasabi Crusted

Zuppa di Pesce / \$26.95

Clams, mussels, shrimp, calamari, tomato broth over risotto

VEAL

Veal Sorrentino / \$22

Veal scallopini topped with prosciutto di Parma and provolone cheese Madeira wine sauce

Veal Classic / \$20.95

Veal scallopini lightly breaded, pan seared topped with tomato sauce and fresh mozzarella

Veal Marsala / \$22

Veal scallopini sautéed with mushrooms finished in Marsala wine

PASTA

Penne Ala Vodka / \$15.95

Penne pasta on the creamy tomato sauce

Cavatelli ala Rusticca / \$21.95

Ricotta pasta with Italian sausage shrimp broccoli rabe white wine garlic sauce

Spaghetti Carbonara / \$21

Served with sautéed Nuzuki bacon, Parmigianino, peas, onions, cream and tempered egg yolk

Gnocchi Bolognese / \$18.95

Potato pasta with aged beef Bolognese sauce

Penne Rapini / \$19

Vegan - broccoli rabe, cannellini beans sautéed in EVO, garlic and a touch of clarified butter

Linguini Vongole / \$18

Linguini pasta fresh clams white wine garlic

STEAK

NY Strip / \$28

Prime Certified Black Angus (approx 16oz)

Boneless Ribeye / \$38

Prime day aged (approx 16oz)

Petite Filet Mignon / \$28

Prime (approx 8oz)

NY Sirloin / \$34

Prime day aged bone in (approx 22oz)

Filet Mignon / \$35

Prime (approx 12oz)

T - Bone / \$38

Prime day aged bone in (approx 24oz)

Porterhouse for 1 / \$45

Prime day aged (approx 24oz)

Porterhouse for 2 / \$85

Prime day (approx 48oz)

Add an 8oz Broiled Lobster Tail / \$23

USDA prime, hand cut steaks are dry aged for a minimum of 21 days in order to intensify the full flavors and tenderness

