

Sunday Brunch

Wine Down Wednesday

VESPA

ITALIAN KITCHEN & COCKTAILS

Happy Hour Specials

at the bar only

Party Room Available

STARTERS

★BAKED CLAMS OREGANATA

little neck clams, white wine-breadcrumb sauce 19

MOZZARELLA STICKS

house made, tomato sauce 12

STUFFED MUSHROOMS

vegetables, provolone, white wine-breadcrumb sauce 18

TUNA TARTARE

sushi grade tuna, cilantro, red onion, avocado, sesame ginger, tuxedo sesame seeds, crispy corn tostada 19

CALAMARI FRITTI

fried, served with marinara dipping sauce 17

STUFFED ARTICHOKE

white wine-garlic breadcrumb sauce, tomatoes, parsley, evoo 22

CAPONATA

pickled eggplant, olives, pine nuts, parmigiano reggiano, crostini 18

MOZZARELLA FRITTA

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

BURRATA CAPRESE

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

ADD PROSCIUTTO DI PARMA +10

SEAFOOD SALAD

shrimp, calamari, mussels, olives, fennel, celery, bell peppers, carrots 29

ARANCINI SICILIANI

riceballs, meat sauce, peas, mozzarella 17

MAMMA VINCENZA'S MEATBALLS

beef, tomato sauce, pecorino romano, parmigiano reggiano 16

★MAMMA'S MEATBALLS & BURRATA

cream filled fresh mozzarella, parmigiano reggiano, basil, evoo 23

(MEATBALLS ARE AVAILABLE)

CLAMS VESPA

baked little neck clams, provolone, prosciutto, garlic cream sauce 21

CALAMARI PICCANTE

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

MUSSELS

23

★VERDE NUT-FREE basil pesto, cream

★BIANCO roasted garlic cream sauce, prosciutto, onions

★ROSSO marinara or fra diavolo sauce

ANTIPASTO FREDDO

italian meats & cheeses, long stem artichokes, muffuletta olive bruschetta, roasted pepper, tomatoes 29

PULPO

octopus, Italian sausage, potatoes, cannellini beans, red onions, chili oil 28

SUB PORTOBELLO MUSHROOMS FOR ITALIAN SAUSAGE

SIDES

BRUSSELS SPROUTS

bacon, fennel, caramelized onions, balsamic, parmigiano reggiano 14

ROASTED POTATOES

with peppers & onions 12

ROASTED MUSHROOMS

truffle oil 12

BROCCOLI RABE

garlic & oil 14

FRENCH FRIES

9

CAULIFLOWER

garlic & oil 12

SOUPS

PASTA É FAGIOLI

italian bean soup 12

VEGETABLE MINISTRONE

with elbow pasta 12

★KALE SOUP

crumbled spicy sausage, cannellini beans, parmigiano reggiano 14

SALAD

ADD TO ANY SALAD

CHICKEN +6 SHRIMP +11 SALMON +16

CAESAR

romaine, kale, caesar dressing, crumbled croutons, pecorino romano, parmigiano reggiano 16

ADD ANCHOVIES +5

HOUSE SALAD

mixed greens, tomatoes, carrots, muffuletta olives, red onions, roasted peppers, cucumbers, balsamic vinaigrette 14

POACHED PEAR & GOAT CHEESE

arugula, walnuts, raisins, balsamic vinaigrette 19

VESPA CHARCUTERIE SALAD

house salad, diced Italian meats & cheeses, red wine vinaigrette 19

★APPLE & GORGONZOLA

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

ROCKET SALAD

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

BEET SALAD

brussel sprouts, apples, pistachio crumble, goat cheese, crumbled croutons, citrus vinaigrette 19

ARUGULA & FIG

goat cheese, raisins, tomatoes, balsamic vinaigrette 18

STONE FIRED PIZZETTE

12" ROUND

★PIZZA VESPA

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

CON FUNGI

roasted mushrooms, fresh mozzarella, tomato sauce, arugula, parmigiano reggiano, truffle oil 21

★LA BESTIA

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

NEW YORK STYLE

thin crust, tomato sauce, pecorino romano, whole milk mozzarella, oregano 16

MARGHERITA

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

RONKONKOMA SPECIAL

thin crust, tomato sauce, pecorino romano, whole milk mozzarella, oregano, topped with COLD CHEESE 21

PROSCIUTTO & ARUGULA

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

CAULIFLOWER

(FLOUR CRUST, NO SAUCE) whole milk mozzarella, pecorino romano, breadcrumbs, garlic & oil 21

TOPPINGS

PEPPERONI / SAUSAGE / MEATBALLS / MUSHROOMS

ROASTED RED PEPPERS / ONIONS / ANCHOVIES +5 EA

SUBSTITUTIONS

GLUTEN-FREE CRUST +8

We use unbleached, non-bromated King Arthur & Caputo flours to prepare our pizzas & table bread for better flavor & better for you.

★ = HOUSE FAVORITE

= VEGETARIAN-FRIENDLY

= GLUTEN-FREE

GFA = GLUTEN-FREE AVAILABLE

(Gluten-Free Friendly Environment)

Please inform your server if you or someone in your party has a food allergy.

ALL OF OUR WATER IS FILTERED FOR OPTIMUM FLAVOR.

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

WE RESERVE THE RIGHT TO ADD 20% GRATUITY TO ANY TABLE.

PASTA

GLUTEN-FREE AVAILABLE

- CAVATAPPI CON RAPINI

broccoli rabe, crumbled sausage, olives, garlic, & oil 29
- GNOCCHI RAGU DI MANZO

potato gnocchi, beef short rib ragu, mushroom marsala wine sauce 32
- ★ PAPPARDELLE MAIALE

ribbon egg pasta, pork osso bucco ragu, parmigiano reggiano 29
- LINGUINE CON GAMBERI

shrimp, garlic plum tomato sauce, basil 32
- BUCATINI POMODORO

tomato sauce, pecorino romano, basil 18
- CACIO E PEPE CON LIMONE

bucatini, shrimp, pecorino romano, coarse black pepper, lemon rinds 31
- LINGUINE CON VONGOLE 28

WHITE CLAM SAUCE garlic & oil, parsley

RED CLAM SAUCE garlic plum tomato sauce, basil
- ★ PASTA PESCATORI

linguine, shrimp, mussels, clams, calamari, fra diavolo sauce 36
- ★ TAGLIATELLE BOLOGNESE

egg pasta, beef ragu, cream, pecorino romano, parmigiano reggiano 29

MAMMA VINCENZA'S RECIPE FROM CASTELLAMMARE DEL GOLFO, SICILY

- PASTA CON LE SARDE (ST. JOSEPH'S DAY PASTA)

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

- ★ PASTA A'FORNO SICILIANA

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

prosciutto di parma, cream, tomato sauce 22

ADD FRIED OR GRILLED CHICKEN +6 ADD SHRIMP +11
- PAPPARDELLE MELANZANE

ribbon egg pasta, eggplant tomato ragu, pecorino romano, parmigiano reggiano, ricotta, basil 26
- NONNA'S SUNDAY DINNER

pappardelle pasta, slow cooked pomodoro sauce with beef braciole, meatballs, fennel sausage, pecorino romano 35
- GNOCCHI CON PESTO di BASILICO

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

ADD FRIED OR GRILLED CHICKEN +6 ADD SHRIMP +11

HANDHELDS

SERVED WITH FRIES

- ★ STEAK SANDWICH

thin sliced ribeye, sauteed mushrooms, potatoes, & onions, gorgonzola, peppercorn sauce, seeded garlic bread 26
- CHICKEN PICCANTE

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

ADD NUT-FREE BASIL PESTO +3
- PANE E PANELLE

fried chick pea sandwich with provolone & ricotta, seeded bread 19
- *BEN BURGER

2 smashed Oklahoma style grilled onion cheeseburgers, lettuce, tomatoes, pickle relish sauce, seeded bun 19

- KIDS

RIGATONI butter or pomodoro sauce 12

CHICKEN TENDERS (3) with fries 15

RIGATONI & MEATBALLS 18

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ENTRÉES

CLASSIC ITALIAN ENTRÉES
AVAILABLE UPON REQUEST

LAND

- BRACIOLE ALLA SICILIANA

braised beef bundles, sunday sauce, pappardelle pasta, parmigiano reggiano 32
- POLLO ALLA MILANESE

breaded & pan fried OR pan seared chicken breast, arugula, fennel, tomatoes, parmigiano reggiano, balsamic drizzle, evoo 28
- ★ OSSO BUCCO di MAIALE

slow cooked pork shank, filetto di pomodoro, parmesan vegetable risotto 35
- VEAL SPIEDINI

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

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

- POLLO BRASATO

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

- TOMAHAWK VEAL CHOP

59

★ MILANESE breaded & pan fried, arugula, tomatoes, parmigiano reggiano, balsamic drizzle, evoo

★ MADEIRA breaded & pan fried, mozzarella, mushroom veal demi madiera wine sauce, mashed potatoes

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

- MANZO ALLA MARSALA

slow-cooked beef short rib, carrots, pearl onions, mushroom marsala wine sauce, parmesan vegetable risotto 39

- *BISTECCA

sliced 14oz. Prime NY Strip, potato-mushroom hash, peppercorn sauce 59

- ★ INVOLTINO di POLLO

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

- POLLO TRE COLORI (our chicken parmigiana)

breaded pan fried chicken breast, pomodoro sauce, vodka sauce, NUT-FREE basil pesto, whole milk mozzarella, fresh mozzarella, pecorino romano, parmigiano reggiano, basil, rigatoni 35

SEA

- CRISPY SKIN SALMONE

vodka garlic cream sauce, julienne vegetables, blistered tomatoes, parmesan vegetable risotto 32

- ★ *SEARED SESAME TUNA

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

- ★ FILET SOLE MEDITERRANEAN

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

- BRANZINO AQUA PAZZA

kalamata mufuletta olives, fennel, red onions, potatoes, spinach, cherry peppers, capers, chardonnay plum tomato sauce 36

- SALMONE CON CARCIOFI

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

- SWORDFISH MESSINA

plum tomato sauce, capers, spinach, sicilian olives, mashed potatoes 31

- ★ GAMBERI V E S P A

blistered tomatoes, vodka garlic cream sauce, parmesan vegetable risotto 32