

Sunday Brunch
Wine Down Wednesday

VESPA
ITALIAN KITCHEN & COCKTAILS

Happy Hour Specials
at the bar only
Event Space Available

STARTERS

Table Share

Ahi Yellowfin Tuna Tartare

avocado, red onion, cilantro, sesame ginger-soy sauce, sesame seeds, crispy corn tosada 20

Calamari Fritti GFA

fried, served with marinara dipping sauce 19

Stuffed Artichoke

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

Mozzarella Fritta

pan fried breaded fresh mozzarella, spicy fra diavolo sauce, NUT-FREE basil pesto, parmigiano reggiano 20

Burrata Caprese GFA

cream filled fresh mozzarella, tomatoes, roasted peppers, evoo, aged balsamic drizzle, basil 19
ADD Prosciutto di Parma +10

Arancini Siciliani

riceballs, meat sauce, peas, mozzarella 17

Stuffed Mushrooms

vegetables, provolone, white wine-breadcrumb sauce 18

Mamma Vincenza’s Meatballs GFA

beef, tomato sauce, pecorino romano, parmigiano reggiano 16

Mamma’s Meatballs & Burrata GFA

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

Clams VESPA

baked little neck clams, provolone, prosciutto, roasted garlic cream sauce 22

Antipasto Freddo GFA

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

Mussels Bianche 23

roasted garlic cream sauce, prosciutto, onions

Baked Clams Oreganata

little neck clams, white wine-breadcrumb sauce 19

Pulpo

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

SUB Portobello Mushrooms for Italian Sausage

SIDES

Brussels Sprouts

bacon, fennel, onions, balsamic, parmigiano reggiano 15

Roasted Potatoes

with peppers & onions 12

Roasted Mushrooms truffle oil 14

Broccoli Rabe garlic & oil 15

French Fries 9

Cauliflower GFA garlic & oil 13

SOUPS & SALADS

ADD TO ANY SALAD Chicken +7 | Shrimp +12 | Salmon +20

Pasta é Fagioli GFA Italian bean soup 12

Kale Soup

crumbled spicy sausage, cannellini beans, parmigiano reggiano 14

Caesar GFA

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 15

Poached Pear & Goat Cheese

arugula, walnuts, craisins, balsamic vinaigrette 19

Apple & Gorgonzola

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

Rocket Salad

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

Beet Salad

brussels sprouts, arugula, apples, pistachio, goat cheese, crumbled croutons, creamy balsamic vinaigrette 19

STONE FIRED PIZZETTE

12” ROUND | Table Share

Pizza VESPA GFA

clams, bacon, fresh mozzarella, spinach, garlic cream sauce 26

Con Fungi GFA

roasted mushrooms, fresh mozzarella, tomato sauce, arugula, parmigiano reggiano, truffle oil 24

La Bestia GFA

sausage, pepperoni, prosciutto, whole milk mozzarella, tomato sauce, basil 24

New York Style GFA

tomato sauce, pecorino romano, whole milk mozzarella, oregano 17

Margherita GFA

fresh mozzarella, tomato sauce, basil, pecorino romano, evoo 19

Ronkonkoma Special GFA

thin crust, tomato sauce, pecorino romano, whole milk mozzarella, oregano, topped with COLD CHEESE 22

Prosciutto & Arugula GFA

fresh mozzarella, red onions, parmigiano reggiano, evoo, balsamic glaze drizzle 26

Cauliflower

(FLOUR CRUST, NO SAUCE)

whole milk mozzarella, pecorino romano, breadcrumbs, garlic & oil 22

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.

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.

OUTSIDE GIFT CARDS NOT ACCEPTED

PASTA

GLUTEN-FREE AVAILABLE

- Cavatappi Con Rapini

broccoli rabe, crumbled sausage, olives, garlic & oil 29
- Pappardelle Maiale

ribbon egg pasta, pork osso bucco ragu, parmigiano reggiano 30
- Linguine Con Gamberi

shrimp, garlic plum tomato sauce, basil 32
- Bucatini Pomodoro

tomato sauce, pecorino romano, basil 18
- Linguine Con Vongole

clam sauce, white wine, garlic & oil, parsley 28
- Pasta Pescatori

linguine, shrimp, mussels, clams, calamari, **spicy fra diavolo** sauce 36
- Cacio e' Pepe Con Limone

bucatini, shrimp, pecorino romano, coarse black pepper, lemon zest 32
- Ragu di Manzo

cavatappi pasta, beef short rib, peas, mushroom Marsala wine 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 32

- Pasta A’Forno Siciliana

baked cavatappi, meat sauce, eggplant, peas, mozzarella, ricotta, pecorino romano 29
- Rigatoni Alla Vodka

prosciutto di Parma, cream, tomato sauce, parmigiano reggiano 23

ADD **Fried or Grilled Chicken** +7 ADD **Shrimp** +12
- Pappardelle Melanzane

ribbon egg pasta, eggplant tomato ragu, pecorino romano, parmigiano reggiano, ricotta, basil 27
- Gnocchi Con Pesto di Basilico

NUT-FREE basil pesto, burrata, pecorino romano, parmigiano reggiano 28

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HANDHELDS

SERVED WITH FRIES

- Steak Sandwich

thin sliced ribeye, sauteed mushrooms & onions, gorgonzola cheese, peppercorn sauce, garlic bread 29
- * BEN Burger

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

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BENEDETTO LOMANTO

LRG



LOMANTO RESTAURANT GROUP

ENTRÉES

CLASSIC ITALIAN ENTRÉES
AVAILABLE UPON REQUEST

Braciole Alla Siciliana

braised beef bundles, filetto di pomodoro, pappardelle pasta, parmigiano reggiano 32

Pollo Milanese

breaded & pan fried OR grilled 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 39

Veal Spiedini

rollatini with breadcrumbs, onions, provolone & prosciutto, Marsala wine sauce, carrots, potatoes, cauliflower-potato smash 40

Involtino di Pollo

panko chicken rollatini with squash, spinach, mozzarella & provolone, parmesan vegetable risotto, cognac mushroom sauce 32

Sausage & Broccoli Rabe

Sicilian cheese & parsley pinwheel sausage, broccoli rabe, olives, garlic & oil 28

Pollo Brasato

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

Tomahawk Veal Chop

breaded & pan fried, mozzarella, mushroom Madiera wine sauce, mashed potatoes 65

Manzo Marsala

slow-cooked beef short rib, carrots, pearl onions, mushroom Marsala wine sauce, parmesan vegetable risotto 45

Pollo Tre Colori (OUR CHICKEN PARM)

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

Costoletta di Mailale

24-hour brined double cut pork chop, bell peppers, braised fennel, white wine, cherry pepper sauce, potatoes 35

*Prime Boneless Ribeye 16oz

mushrooms, potatoes, peppercorn sauce 69

*Sesame Encrusted Ahi Yellowfin Tuna

vegetables, wasabi mashed potatoes, sesame ginger-soy sauce 38

Filet Sole Mediterranean

vegetables, long stem artichokes, potatoes, scallions, white wine lemon butter caper sauce 34

Branzino Aqua Pazza

kalamata muffuletta olives, fennel, red onions, potatoes, spinach, capers, **spicy** cherry peppers white plum tomato sauce 42

Salmone Con Carciofi

long stem artichokes, julienne vegetables, cauliflower-potato smash, lemon-NUT FREE basil pesto sauce 34

Swordfish Messina

plum tomato sauce, capers, spinach, olives, mashed potatoes 32

Gamberi VESPA

tomatoes, vodka garlic cream sauce, parmesan vegetable risotto 33

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