

**Antipasti**  
Appetizers

\* New menu items

<b>Buffalo Mozzarella</b>	8 <sup>95</sup>
<i>Our fresh mozzarella is sliced, breaded, fried, dusted with Parmesan cheese with a side of Marinara sauce</i>	
<b>Fried Calamari</b>	9 <sup>95</sup>
<i>We slice and bread our calamari before frying and serving on a bed of spinach with lemon wedges and a side of Marinara sauce</i>	
<b>Insalata Caprese</b>	8 <sup>95</sup>
<i>A refreshing combination of layered sliced tomatoes, mozzarella and fresh basil leaves, with light seasoning and olive oil.</i>	
<b>Alfredo Sauce</b>	5 <sup>95</sup>
<i>Our authentic old-world sauce is made fresh in the pan for each order from butter, Parmesan cheese and cream.</i>	
<b>Marinara Sauce</b>	5 <sup>95</sup>
<i>Our sauce is an understated blend of tomatoes, garlic, herbs and onions that complements the ingredients in our feature dishes and makes a great dipping sauce. If you like it spicy, just request Marinara Fra Diavolo.</i>	
<b>Garlic Bread</b>	4 <sup>95</sup>
<i>Our soft-crust Italian submarine roll is topped with Parmesan cheese and garlic and baked in our pizza oven to a crisp crust.</i>	
<b>Mussels Marinara</b>	11 <sup>95</sup>
<i>We use Blue mussels and sauté them in Marinara and white wine. This is one of our most popular antipasti.</i>	
<b>Bruschetta</b>	8 <sup>95</sup>
<i>This traditional Italian starter consists of six pieces of our homemade grilled Italian bread rubbed with garlic and topped with olive oil, tomato, onions and basil. Tastes great whether you pronounce it brooshetta or the Italian broosketta.</i>	
<b>Antipasto Misto *</b>	11 <sup>95</sup>
<i>A combination of meats and cheeses: Salami, Ham, Prosciutto Mozzarella, Provolone, Gorgonzola</i>	
<b>Combination Antipasti *</b>	12 <sup>95</sup>
<i>When you want it all; includes a half order each of our calamari, Buffalo mozzarella, and bruschetta</i>	

**Zuppe e Insalate**  
Soup and Salads

<b>Soup del Giorno</b>	5 <sup>95</sup>				
<b>Side Salad</b>	<i>House</i>	3 <sup>95</sup>	<i>Caesar</i>	4 <sup>95</sup>	
<b>LaVoglia Salad</b>	<i>Chicken</i>	9 <sup>95</sup>	<i>Shrimp</i>	11 <sup>95</sup>	
<b>Caesar Salad</b>	<i>Traditional</i>	7 <sup>95</sup>	<i>Chicken</i>	10 <sup>95</sup>	<i>Shrimp</i> 12 <sup>95</sup>
<b>Mediterranean Salad</b>	<i>Traditional</i>	8 <sup>95</sup>	<i>Chicken</i>	11 <sup>95</sup>	<i>Shrimp</i> 13 <sup>95</sup>
<b>Chef Salad</b>	<i>Traditional</i>	9 <sup>95</sup>			

**Per i Bambini**  
12 and under  
4<sup>95</sup>

Spaghetti or Penne with Marinara or Meat Sauce  
Macaroni and Cheese

Grilled Chicken and Vegetables  
Grilled Chicken and Mashed Potatoes

**Piatto Principale**  
Main Dish

*All entrees served with bread. A house salad may be added for 99 cents or a Caesar salad for 1<sup>99</sup>*

Tour of Italy	17 <sup>95</sup>
<i>A sampling of classics: Chicken Parmigiana, Lasagna &amp; Fettuccini Alfredo</i>	
Lobster Ravioli *	20 <sup>95</sup>
<i>Five jumbo lobster ravioli, stuffed with 100% lobster meat and cheese, then finished in a light cream sauce. A past special that our customers asked be available on every visit.</i>	
Seafood Combination alla Marinara or alla Crema	18 <sup>95</sup>
<i>Shrimp, mussels and clams sautéed in a red sauce or a white sauce and served over spaghetti</i>	
Fra Diavolo Dish (spicy)	17 <sup>95</sup>
<i>Shrimp, chicken and clams sautéed with crushed red peppers and garlic in a white wine and marinara sauce and served over a bed of spaghetti</i>	
Shrimp Modo Mio	16 <sup>95</sup>
<i>Sautéed with fresh tomatoes, broccoli and spinach in a garlic white wine cream sauce and served over a bed of spaghetti</i>	
Risotto con Gamberetto *	13 <sup>95</sup>
<i>A creamy rice dish from northern Italy cooked with butter and white wine, we add green peas and serve with sautéed shrimp</i>	
Risotto di Parma *	13 <sup>95</sup>
<i>Risotto with butter, onions, Parmesan cheese combined with fresh tomatoes and a sherry wine pink sauce</i>	
Chicken or Shrimp Primavera	14 <sup>95</sup> , 18 <sup>95</sup>
<i>Sautéed with fresh squash, zucchini, bell peppers and mushrooms, garlic and Parmesan and served over a bed of spaghetti</i>	
Chicken, Veal, or Shrimp Marsala	13 <sup>95</sup> , 16 <sup>95</sup> , 17 <sup>95</sup>
<i>Sautéed with, onions, mushrooms, Marsala wine and beef stock and served over a bed of spaghetti</i>	
Chicken, Eggplant or Veal Parmigiana	12 <sup>95</sup> , 12 <sup>95</sup> , 14 <sup>95</sup>
<i>Sautéed in a marinara sauce, topped with mozzarella cheese and served over a bed of spaghetti</i>	
Chicken or Veal Piccata	12 <sup>95</sup> , 14 <sup>95</sup>
<i>Sautéed with garlic, capers, lemon, butter and white wine sauce and served over a bed of spaghetti</i>	
Chicken or Veal Pizziola	14 <sup>95</sup> , 16 <sup>95</sup>
<i>Sautéed with roasted peppers, artichoke hearts and goat cheese in a pink sauce and served over a bed of spaghetti</i>	
Chicken and Sausage Crème Rosso	13 <sup>95</sup>
<i>Penne pasta with a creamy pesto rosso made from dried tomatoes, garlic, basil and olive oil, and topped with Parmesan cheese</i>	
Chicken alla Milanese	13 <sup>95</sup>
<i>Breaded chicken and penne pasta in a creamy, garlicky quattro formaggi (four-cheese) sauce</i>	
Shrimp Caprese	14 <sup>95</sup>
<i>Sautéed with fresh tomatoes, mozzarella and basil in a lemon, butter and garlic sauce and served with penne pasta</i>	
Shrimp Scampi	14 <sup>95</sup>
<i>Sautéed in garlic, butter, lemon and white wine sauce and served over a bed of linguini</i>	

**Mari e Monti**  
*Surf and Turf*

Flame Grilled Lamb Chops	25 <sup>95</sup>
<i>Seasoned and cooked per your request, served with your choice of two sides</i>	
USDA Prime Grade Ribeye Steak	29 <sup>95</sup>
<i>Our 12 oz Ribeye exhibits the highest ratio of marbling, tenderness, juiciness, flavor and texture. Cooked per your request and served with your choice of two sides</i>	
USDA Prime Grade Ribeye Steak and Shrimp Marsala *	34 <sup>95</sup>
<i>Our 12 oz USDA Prime Grade Ribeye is complemented with four grilled gulf shrimp and topped with our made-to-order mushroom and Marsala wine sauce and served with your choice of two sides</i>	
Chef Mintor's Veal Medley *	18 <sup>95</sup>
<i>A combination of veal, shrimp and scallops sautéed in a sherry cream sauce and served over a bed of spaghetti</i>	
Grilled Pacific Salmon Filet	18 <sup>95</sup>
<i>Our fresh salmon filet is lightly seasoned, grilled and served with your choice of two sides</i>	
Salmon Carciofi *	18 <sup>95</sup>
<i>Broiled Salmon topped with a pink sauce and artichokes and served with your choice of two sides</i>	
Seared Mahi Mahi Filet	17 <sup>95</sup>
<i>Our filet is lightly seasoned, seared, topped with capers, lemon and butter sauce and served with your choice of two sides</i>	
Pan Fried Yellowfin Tuna Steak	17 <sup>95</sup>
<i>An Yellowfin steak is pan fried rare or medium rare in olive oil and a touch of garlic and served with your choice of two sides</i>	

*Choices of Sides - House Salad, Grilled Vegetables, Sautéed Mushrooms, Garlic and Herb Mashed Potatoes, Pasta with Marinara*

**Pasta**

Spaghetti or Ziti	9 <sup>95</sup>
<i>Served with your choice of Meat Sauce, Mushroom Sauce, Garlic &amp; Oil, Pesto Sauce, or Marinara sauce and a Meatball</i>	
Fettuccine Alfredo	(with chicken 12 <sup>95</sup> , with shrimp 14 <sup>95</sup> ) 9 <sup>95</sup>
<i>Our Alfredo sauce is made in the pan for each order and is authentic to the Italian style. Our sauce is richer with butter and melted Parmesan than the American-style, thick sauces; far lighter, more silky and refined. The lightness of our sauce allows the fettuccine to retain their bite and their taste isn't drowned by sauce. Using less cream and spices boosts the clarity and complexity of the more subtle flavors: the sweetness of the butter and the nutty boost from the cheese.</i>	
Lasagna	10 <sup>95</sup>
<i>Classic lasagna is made fresh in the morning and each slice is baked to order while it lasts</i>	
Penne Gorgonzola	(with chicken 13 <sup>95</sup> , with shrimp 15 <sup>95</sup> ) 10 <sup>95</sup>
<i>A purist's dish: Penne pasta with a rich Gorgonzola and Parmesan cheese cream sauce</i>	
Penne Arrabiata	10 <sup>95</sup>
<i>Penne pasta with a spicy red pepper Marinara sauce</i>	
Penne Al Giardino	10 <sup>95</sup>
<i>Penne pasta served with sauteed mushrooms, green peppers, zucchini, squash and onions in a Marinara sauce</i>	

## Contorni

### Sides

4<sup>95</sup>

Spaghetti with Marinara  
Alfredo Sauce, Meat Sauce or Pink Sauce  
Grilled Mixed Vegetables

Two Meatballs  
Italian Sausage  
Garlic Mashed Potatoes

## Panini Imbottiti

### Sandwiches

Italian Meatball, Chicken Parmigiana, Eggplant Parrigiana or Philly Cheesesteak 10<sup>95</sup>

*All sandwiches are served on our 11" soft-crust Italian submarine roll*

Besi's Special 11<sup>95</sup>

*Invented in our kitchen, this sub consists of ham, turkey, salami, with vegetables and ranch dressing on half loaf of our fresh baked focaccia bread. A staff favorite we now share with you.*

*Sandwiches include choice of House Side Salad, Grilled Vegetables, Mashed Potatoes or Marinara sauce when dining in*

## Pizza and Stromboli

Meat Stromboli	9 <sup>95</sup>	Cheese Calzone	7 <sup>95</sup>	toppings 1 <sup>00</sup>
Individual 10" Pie	Cheese 8 <sup>95</sup>	toppings 1 <sup>50</sup>		
	Margherita 12 <sup>95</sup>			
	Supreme 11 <sup>95</sup>			
Large 14" Pie	Cheese 9 <sup>95</sup>	toppings 2 <sup>00</sup>		
	Margherita 14 <sup>95</sup>			
	Supreme 14 <sup>95</sup>			
Extra Large 18" Pie	Cheese 11 <sup>95</sup>	toppings 2 <sup>50</sup>		
	Margherita 16 <sup>95</sup>			
	Supreme 16 <sup>95</sup>			

*Pepperoni, Italian Sausage, Ground Beef, Canadian Bacon, Bacon, Anchovies, Mushrooms, Black/ Green Olives, Banana Peppers, Pineapple, Artichoke Hearts, Sun-Dried Tomatoes, Spinach, Fresh Tomato, Feta Cheese, Onions, Bell Peppers, Jalapenos. Chicken or Shrimp available and count as two toppings.*

## Stuffed New York Pizza

### Meat or Veggie

Our stuffed pizza is so full of ingredients that we need to put another crust on top to hold it all in. Ground beef, Italian sausage, pepperoni and mozzarella with a side of marinara or loaded with a mix of vegetables.

Manhattan Large  
19<sup>95</sup>

Times Square Extra Large  
23<sup>95</sup>

Brooklyn Super Large  
25<sup>95</sup>

### **LaVoglia's Old World Cooking Style**

Our goal is to provide a remarkable dining experience at a fair price, thus introducing our guests to the Old World dishes, flavors and atmosphere that we love. We work with our suppliers several times a week to deliver the freshest, highest-quality ingredients and we make your dishes individually to order; No precooking and warming up in our kitchen. We make most items from scratch and never buy and use prepared or frozen appetizers or entrees. Yes, this process takes longer than some other restaurants and we could do it faster and cheaper with premade; however, we will not compromise quality in favor of speed. We ask for your patience when the kitchen seems slow, but know that everyone is working steadily and that creating art takes time. Use the minutes to enjoy the atmosphere and good company and give thanks for our blessings.

We sincerely invite you to let us know of anything we can do to improve your experience, as all of our team want every visit to be exceptional. Come visit us again soon.

Mangia bene, ridi spesso, ama molto!  
Eat Well, laugh often, love much!

### **Special Dietary Needs**

Because we appreciate our guests and strive to make LaVoglia a place where the whole family can gather and enjoy our labors, we are committed to doing our best to fulfill restricted dietary needs. We may not be able to fully satisfy every requirement because of the limits of storing specialized foods, but we will work with you to find compatible menu offerings. And since we make everything from scratch, we can even work off-menu to produce a delicious meal for you to enjoy, whether it is vegetarian, low-carb, low-fat, gluten-free, Crohn's/IBD, low-sodium, diabetic or food allergy. If you call ahead a few days, we will be even better able to serve your particular needs.

Whole wheat spaghetti and gluten-free spaghetti is available on request and as a free substitute. Please allow us extra time for preparation.

**Dolci e Caffè**  
*Desserts and Coffee*

Vanilla Bean Ice Cream	4 <sup>95</sup>
Gelato with Blueberries	4 <sup>95</sup>
<i>Italy's version of ice cream. It is very dense, with a richer, creamier taste. Gelato has less butterfat than ice cream, so it melts in your mouth faster and the full flavor is tasted immediately.</i>	
Cannoli	4 <sup>95</sup>
<i>A tube-shaped Italian pastry filled with sweet cream and ricotta cheese. Stuffed to order</i>	
Tiramisu	4 <sup>95</sup>
<i>A rich treat blending the bold flavors of cocoa and espresso with savory mascarpone cheese, layered with lady finger biscuits</i>	
Italian Cream Cake	4 <sup>95</sup>
<i>This tender coconut cake is made with buttermilk topped with a cream cheese coconut frosting and chopped nuts</i>	
Double Fudge Cake with Vanilla Bean Ice Cream	5 <sup>95</sup>
<i>A fudgy cocoa cake topped with an even fudgier chocolate frosting</i>	
Carrot Cake	4 <sup>95</sup>
<i>A moist cake containing grated carrot and topped with a cream cheese icing</i>	
Dessert of the Day	4 <sup>95</sup>
Coffee	2 <sup>50</sup>
Caffè Americano	3 <sup>50</sup>
<i>A coffee made of an espresso with added hot water, giving it a similar strength, but a different flavor than drip coffee. The process of using steam to extract the flavor results in a light layer of crema and a wonderfully rich cup with depth and nuance</i>	
Cappuccino	4 <sup>50</sup>
<i>A coffee drink made with espresso and steamed milk, with the surface topped with foamed milk, caramel and chocolate syrup</i>	
Single or Double Espresso	3 <sup>50</sup> , 5
<i>A coffee brewed by forcing a small amount of nearly boiling water under pressure through finely ground coffee beans, resulting in the flavors being very concentrated</i>	
<i>Any coffee drink may add a side of liqueur (Amaretto, Coffee, Hazelnut, Raspberry, Irish Cream)</i>	
Irish Coffee	6 <sup>50</sup>