



# Our 40th Year

## Welcome

Joseph started in Italy in 1959, in small restaurants, as an assistant, and developed his knowledge and expertise of the restaurant business through the years working in larger hotel restaurants and cruise ships. It was when Joseph discovered the beautiful Catskill Mountains area in 1977 that he decided to open his own restaurant, Vesuvio. Since then, he has had three beautiful children, Dino, Francesca and Cristina and has prospered in his business. He and his staff thank everyone for their loyalty and patronage through the years, and hope everyone will keep coming back, visiting whenever they can. And, as a Friends & Family Restaurant, let Joseph know when a special occasion is coming up - he and his staff will be happy to assist you.

Since 1977  
**Vesuvio**  
**RESTAURANT**  
HENSONVILLE, NEW YORK  
[www.vesuviorestaurantwindham.com](http://www.vesuviorestaurantwindham.com)

Trip Advisor ★★★★★

Catering Available "Our House or Yours"

Weddings \* Anniversaries \* Parties \* Banquets \* Gift Certificates

Business Luncheons and Dinners

Reservations Requested \* Accommodations for 160

Ask Joe about your next party

For Reservations Please Call 734-3663

## Antipasto Vari

<b>Calamari Fritti.....\$11.95</b> Fried calamari served in a hot, or sweet marinara	<b>Baked Lil'neck Clams .....\$11.95</b> Topped with bread crumbs, garlic, oregano and Italian seasoning. Served whole
<b>Clams Cassino .....\$11.95</b> Fresh clams stuffed with finely chopped scallions, fresh roasted peppers, bacon and garlic enhanced butter	<b>Eggplant Stack.....\$11.95</b> Layers of breaded eggplant and homemade fresh mozzarella and parmigiano cheese topped with marinara, fresh basil and capers
<b>Stuffed Shrimp with Crabmeat.....\$13.95</b> Wrapped with prosciutto. Served with grilled apple, butternut squash, roasted peppers and topped with truffle oil and Frangelico Cream Sauce	<b>Fried Zucchini.....\$9.95</b> Thinly sliced zucchini, batter dipped, served with fresh lemon zest
<b>Fresh Mussels Any style.....\$11.95</b>	<b>Sicilian Rice Ball .....\$11.95</b> Stuffed with peas, Ricotta cheese, tomato, and Italian seasoning

## Insalate

<b>Caesar Salad for One.....\$ 7.95</b> Romaine lettuce, croutons, Parmesan cheese and original anchovy dressing
<b>Freddo Caldo .....\$11.95</b> Roast garlic, warm goat cheese over a spinach salad served with apple, whole nuts, parmigiano cheese, warm balsamic vinegar and olive oil

## Zuppe

<b>Soup of the Day .....\$ 7.00</b>
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## Paste

<b>Vegan Penne .....\$21.00</b> Sautéed eggplant, zucchini, onion, garlic, fresh tomatoes, basil, olives, capers in virgin olive oil
<b>Cappellini Cristini.....\$19.95</b> Sautéed artichoke heart, arrugola, chopped fresh tomatoes, garlic, onion, fresh basil, and fresh homemade mozzarella over cappellini
<b>Bow Tie Pasta.....\$23.00</b> Pesto, shrimp, sun dried tomato, and shredded parmigiano
<b>Rigatoni with Sunday Gravy.....\$21.00</b> Sausage, pulled-pork, meatballs, ricotta and fresh basil in a homemade simmered tomato sauce
<b>Risotto of the Day ..... Ask your server</b>
<b>*Cheese Tortellini Papalina.....\$19.95</b> Prosciutto, mushroom, peas and heavy cream
<b>Homemade Meat Ravioli .....\$19.95</b> Served in our meat sauce

House Salad served with all dinners

Gluten Free Pasta available on request. Ask for our Vegetarian Dish, we would be happy to accommodate you. \$2.00 Additional. \*Not available in half orders.

## Vegetali

<b>Sauteed Fresh Escarole &amp; Beans....\$ 6.95</b> Served in garlic & oil	<b>Broccoli di Rabe (in season) .....\$ 7.95</b> Sautéed in Garlic & Herbs
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Plate Charge \$6.00

## Pesce

<b>Fish of the Day .....Priced according to market</b>
<b>*Shrimp and Lobster Tail .....\$26.95</b> Simmered in vodka sauce served over cappellini

## Carne

<b>Chicken Bolognese .....\$19.95</b> Boneless chicken layed with thinly sliced eggplant and melted mozzarella cheese served with a light sherry and sage sauce
<b>Chicken Della Casa.....\$21.95</b> Chicken, sausage, cherry peppers, fresh garlic, lemon and white wine Request either sweet, medium or hot sauce
<b>Veal Scallopini and Artichoke Hearts Francese.....\$22.95</b> Tender veal and artichoke hearts, dipped in egg and gently simmered in lemon, butter and white wine topped with capers served with fresh sauteed vegetables
<b>Pork Chops - Vinegar and Peppers.....\$24.95</b> Twin chops simmered in vinegar and surrounded by your choice of sweet or hot peppers Our signature dish ~ a "Must Have"
<b>Veal Parmigiana.....\$22.95</b> Served with a side of pasta
<b>Chicken Parmigiana .....\$19.95</b> Served with a side of pasta

## Ai Ferri

<b>6 oz Lobster Tail &amp; 6 oz Filet Mignon.....\$39.95</b> Served with baked potato, sauteed vegetables and drawn butter
<b>Veal Chop.....\$35.00</b> Double-cut and broiled to perfection, served with baked potato and fresh vegetables
<b>New York (Sirloin) 18 oz Prime Cut.....\$29.95</b> House seasoned and char broiled, served with baked potato and sauteed vegetables

All Meals are Prepared to Order  
We Thank You for your Patience

During the summer season  
all of our vegetables are locally  
grown and organic

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## Children's Menu under 12

Cheese Ravioli  
Chicken Fingers with French Fries  
Penne with Meatballs  
Chicken Parmesan  
Above served with Ice Cream.....\$14.95