

Vona's

RESTAURANT



ANTIPASTI – APPETIZER

BEANS AND GREENS – 13

Beans and Escarole in a Garlic Broth, w/ Garlic Toast.

HOMEMADE BRUSCHETTA– 10

Toasted Bread w/ Tomato, Garlic & Basil, Drizzled with Olive Oil. add Mozzarella...12

SHRIMP COCKTAIL– 15

Jumbo Shrimp with our Spicy Cocktail Sauce.



FRIED CALAMARI– 15

Tossed in a Homemade Spicy Pepper Sauce w/ Lemon.

SCALLOPS WRAPPED IN BACON – 16

Scallops Baked in White Wine & Dusted w/ Brown Sugar.

VONA'S FAMOUS HOT GARLIC BREAD– 6 / 10

Fresh Garlic Bread Made to Order and Served Piping Hot. Half Loaf...6 Whole Loaf...10 Add Cheese...2 / 4

HOT CHERRY PEPPERS– 13

Stuffed with our Traditional Meatball Filling, Baked Hot and Topped with Vona's sauce.

CRISPY ROASTED BRUSSEL SPROUTS – 8

Served w/ a Drizzle of Balsamic Glaze.



ZUPPA – SOUP

HOMEMADE WEDDING SOUP– 6 CUP/8 BOWL

A Flavorful Marriage of Select Pasta, Mini Meatballs, Spinach and Herbs in a Savory Broth.

HOMEMADE BAKED FRENCH ONION– 9

Steaming Bowl of Rich Onion Broth topped w/ Homemade Croutons and Melted Mozzarella cheese.

INSALATA – SALAD

VONA'S CAESAR SALAD– 13

Crisp Romaine Lettuce, Shaved Parmesan Cheese & Croutons Tossed with our Special Caesar Dressing. Add Chicken...17 Add Jumbo Shrimp...20

FRESH GARDEN SALAD– 6

Iceberg Lettuce, Tomatoes, Carrots, Olives & Onion Garnished with our Fresh Baked Seasoned Croutons. Add Crumbly Blue Cheese...1.50

VONA'S ANTIPASTO SALAD – 18 / 30

Mix of Imported Meats, Cheese, Pepperoncini, Olives, Chick Peas, Tomato, Onion, on a Bed of Lettuce w/ our House Italian Dressing ...18 Small(2-4) ...30 Large(4-6)



SALAD DRESSINGS: ITALIAN, CREAMY ITALIAN, RANCH, PARMESAN PEPPERCORN, BALSAMIC VINAIGRETTE, CREAMY BLEU CHEESE, AND CAESAR



PRIMI – PASTA

VONA'S HOMEMADE LASAGNA– 22

Fresh Meat & Cheese, Layered w/ Lasagna Noodles Topped with Vona's Sauce and Baked.

CHICKEN RIGGIES – 25

Rigatoni with Grilled Chicken in a Hot Pepper Tomato Cream Sauce... Shrimp Riggies 28

FETTUCCINI W/ CHICKEN AND BROCCOLI– 27

Grilled Fresh Chicken Breast & Tender Broccoli Tossed with Our Alfredo Sauce over Fettucini.

SHRIMP AND SCALLOPS ALFREDO– 33

Sautéed Shrimp & Scallops in Scampi Butter Mixed with Alfredo Sauce served on a Bed of Fettuccine.

PAPPERDELLE BOLOGNESE –23

Homade Hearty Meat Sauce w/ Carrots, Onions, & Celery in a Rich Creamy Tomato Sauce.

BAKED STUFFED RIGATONI RICOTTA – 20

Rigatoni Filled w/ Creamy Ricotta in Vona's Sauce. Topped w/ Mozzarella Cheese.

LINGUINI W/ WHITE CLAM SAUCE – 19

Linguine Tossed in a Savory Homemade White Clam Sauce, Infused with Garlic & White Wine.

GNOCCHI AND MEATBALLS – 22

Homemade Potato Dumpling Pasta w/ Vona's Sauce.

CAVATELLI AND MEATBALLS – 22

Cavatelli Pasta Topped w/ Vona's Sauce.

CREATE YOUR OWN PASTA DISH

SPAGHETTI RIGATONI PENNE FETTUCCINI LINGUINE CAPELLINI

GLUTEN FREE ZITI PASTA



VONA'S FAMOUS RED SAUCE – 15

Nonna's Family Recipe, Our Authentic Meat Sauce.

HOMEMADE SPICY RIGGIE SAUCE – 17

Spicy Hot Pepper Tomato Cream Sauce.

ALFREDO SAUCE – 16

Creamy Blend of Butter, Parmesan Cheese, & Garlic.

MARINARA SAUCE – 15

Homemade w/ Plum Tomatoes, Garlic, Basil.

ROSE SAUCE – 17

Creamy Alfredo and Marinara Blended Together.

GARLIC & OIL – 16

Fresh Garlic and Olive Oil.

Add our Famous Homemade Meatballs (x2) for 6, Sausage (x2) for 6, Mushrooms for 5, Broccoli for 5,

Any Pasta can be served "Fixed" mixed w/ Butter & Parmesan Cheese



Menu prices reflect payment with cash



Vona's RESTAURANT



SECONDI – ENTREES

CHICKEN PARMESAN – 22 *"The Best In Town"*

Lightly Breaded, Fried, Baked, Mozzarella Cheese w/ Vona's Sauce...Eggplant 22, Chicken & Eggplant 27, Veal 28, Veal & Eggplant 32.

CHICKEN SCALLOPINI – 27

Medallions Sautéed with Fresh Mushrooms and Sherry Wine...Veal Scallopinini 30.

NEW YORK SIRLOIN STEAK – 36

14 oz. Strip Steak Char-Broiled to your taste.

Add Montreal Seasoning w/ Garlic Butter 2.

BROILED HADDOCK – 23

Fresh Haddock, Broiled in Butter & Wine Topped with Seasoned Bread Crumbs.

SEAFOOD TRIO – 32

Scallops, Shrimp, & Haddock Prepared Scampi style.

CHICKEN PICCATA – 27

Tender Medallions Sautéed to Perfection in a Tangy Lemon-Butter Sauce with Capers.

SHRIMP SCAMPI – 31

Tender Shrimp Broiled in a Light White Wine, Butter, Garlic, & Parsley Sauce.

ZESTY ORANGE BALSAMIC GLAZE SALMON – 27

A Perfect Harmony of Tangy Citrus and Savory Richness, Baked to Perfection.

GRILLED PORK CHOP – 27

Twin 8 oz. Boneless Chops Basted & Grilled, Topped with our Bourbon Glaze.

VEAL & PEPPERS – 30

Medallions of Veal Sautéed with Fresh Sweet Peppers and Wine. Chicken & Peppers 27.

HOMEMADE STUFFED PEPPERS – 24

Green Peppers Stuffed with our Original Meat Filling, Covered in Vona's sauce.

ITALIAN STYLE CHICKEN – 23


Boneless Breast of Chicken with a Lightly Seasoned Bread Crumb Topping, Laced with Sherry Wine.


Entrees served with your choice of (2) Sides.


Spaghetti Pasta, Green Beans, Broccoli, Baked Potato, French Fries, Rice or Salad. (Caesar Salad (2.00 extra)



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PIZZE – PIZZA

*Our Sicilian Style Rectangular Pie
A Crispy, Thick Airy Crust Cut into 12 Squares.*

VONA'S FAMOUS GARLIC PIZZA – 18

OUR CLASSIC PLAIN PIZZA – 18

Traditional Red Sauce w/ Mozzarella..

CHOICE OF TOPPINGS

Meatballs, Pepperoni, Sausage, Mushrooms, Roasted Red Peppers, Hot Peppers, Onion, Broccoli, Black Olives, Anchovies.

Each Additional Topping - 3 each



DESSERTS – IL DOLCE

HOMEMADE CARROT CAKE – 9

HOMEMADE COCONUT CREAM PIE – 9

VONA'S CANNOLI – 8

*** Ask your Server for Seasonal Dessert Special ***

*la
Dolce
Vita*

FEATURED WINES

LE CHARDONNAY, LOIRE FRANCE – 11 GLASS

IL FAGGIO MONTEPULCIANO, ABRUZZO – 9 GLASS

GATTO GANZO "PINOT GRIGIO", MARCHE – 10 GLASS

OLD DRY ROSE PINOT NOIR, MARLBOROUGH – 10 GLASS

FRATELLI ANTONIO & RAIMONDO MOSCATO, PIEDMONT – 10 GLASS

DOMAINE JACKY MARTEAU LULU SAUVIGNON BLANC – 11 GLASS

GRAPESMITHG & CRUSHER CABERNET SAUV., WASH. – 11 GLASS

STRANGWAYS PINOT NOIR, CALIFORNIA – 10 GLASS

JE DETESTE MERLOT, FRANCE – 9 GLASS

*** Please Also See Our Full Wine List ***

HAPPY HOUR AT THE BAR 4-6PM

