

Insalate

Mista	\$8.95	Mediterranea	\$15.95
Organic greens, tomatoes and, our own Vaticano dressing		Romaine hearts, tomato, cucumber, feta cheese, black olive, oregano and our own Vaticano dressing	
Cesare	\$14.95	Caprese	\$16.95
Romaine lettuce with croutons, topped with parmigiano and our own dressing		Sliced tomato, fresh mozzarella, basil, extra virgin olive oil with balsamic reduction	
Gloria	\$15.95	Caprese di Bufala	\$17.95
Warm radicchio salad with portobello mushrooms, caramelized onion, topped with goat cheese and aged balsamic dressing		Sliced tomato, fresh mozzarella di bufala, basil, extra virgin olive oil with balsamic reduction	
Della	\$16.95	Insalata di Spinaci	\$17.95
Rucola, pear, walnuts, topped with parmigiano and Vaticano dressing		Baby spinach with caramelized onions, topped with grilled chicken and goats cheese	

Zuppe

Minestrone	\$9.95
Mamma Laura's traditional recipe made with mixed seasonal vegetables and a light tomato broth	
Soup del Giorno	\$9.95
Please ask your server for details	

Antipasti

Funghi alla Griglia \$15.95 Grilled mixed mushrooms with garlic and parsley, topped with parmigiano	Calamari Fritti or alla Griglia \$17.95 Breaded deep fried calamari, or grilled calamari with Vaticano signature dressing
Peperoni Medievale \$15.95 Roasted bell peppers topped with goat cheese and balsamic glaze	Carpaccio Ferrari \$17.95 Shaved AAA beef served raw with rucola or Parmigiano
Cozze di Gaeta \$15.95 PEI mussels with tomato or white wine sauce	Gamberetti Vulcano or Limonata \$19.95 Sautéed shrimp with a spicy tomato or lemon sauce
Melanzane Parmigiana \$16.95 Oven baked eggplant with tomato sauce, parmigiano and topped with mozzarella	Antipasto alla Gordon \$24.95 Tiger shrimp, mushroom, artichoke scallop, with caprese, drizzled with olive oil and balsamic reduction
Carciofi Romani \$16.95 Sautéed artichokes with garlic and extra virgin olive oil	Sardine alla Griglia \$15.95 Grilled fresh sardines with Vatican signature dressing
Tagliere Misto <i>for one</i> \$17.95 <i>for two</i> \$31.95 Fine selection of artisan Italian cured meats and aged cheeses	Selezione Formaggi Italiani \$18.95 Fine selection of mixed Italian cheeses
Classic Bruschetta \$8.95 Diced roman tomato, fresh basil, with extra virgin olive oil	in Carozza con Filetti di Acciughe \$9.95 Topped with mozzarella cheese and anchovy fillets
Con Pesto di Pomodori Secchi \$9.95 Pesto sauce with California sun dried tomato, capers, anchovies, topped with goat cheese and drizzled with honey	Con Funghi Buonissima \$11.95 A selection of mushrooms in a truffle paste

Pizza

Our Pizza is made fresh with a handmade dough recipe handed from Mamma to her son in true Italian tradition

Bella Napoli (no cheese) Tomato sauce, garlic, oregano, basil, kalamata olives and anchovies	\$14.95	Margherita Tomato sauce, topped with mozzarella, drizzled with extra virgin olive oil	\$14.95
il Papa Tomato sauce, mozzarella cheese, Italian smoked bacon, green peas, garlic and mushrooms sprinkled with pecorino cheese	\$16.95	Primavera Mozzarella cheese, sliced tomato, spinach, broccoli, zucchini, spanish onion	\$16.95
Funghi Tomato sauce, mozzarella cheese, topped with organic white button mushrooms	\$16.95	Siciliana Tomato sauce, mozzarella cheese, caramelized onions, topped with calabrese salami	\$17.95
Capricciosa Tomato sauce, mozzarella cheese, mushrooms, cooked prosciutto and artichoke sprinkled with asiago cheese	\$17.95	Parma Tomato sauce, mozzarella cheese, rucola and thin prosciutto topped with slices of parmigiano	\$18.95
Pizza Pollo Tomato sauce, mozzarella cheese topped with chicken breast	\$18.95	Bufala Tomato sauce, mozzarella di bufala drizzled with extra virgin olive oil	\$18.95
Montecassino Mozzarella cheese, rapini, Italian sausage, garlic and oregano sprinkled with asiago cheese	\$18.95	Gorgonzola White pizza with gorgonzola cheese, red roasted peppers, bell peppers, figs, drizzled with honey	\$18.95
	Vaticano		\$18.95
	Tomato sauce, ricotta cheese, portobello mushrooms topped with pecorino cheese and drizzled with truffle oil		

Pasta

All our Pasta is handmade from scratch here in our own Kitchen according to recipe's handed down from Mamma to her son in true Italian tradition.

Please add \$2.95 for Gluten-free or whole grain options

Spaghetti al Pomodoro \$17.95 Classic pasta with plum tomato sauce, extra virgin olive oil and basil	Agnolotti alla Sasha \$24.95 Stuffed with spinach and ricotta cheese, in a truffle cream sauce
Fusilli alla Genovese \$18.95 Pasta with baby basil leaf in a handmade pesto sauce	Lasagne della Mamma Laura \$23.95 Veal lasagne according to Mamma's own special recipe
Bucatini Amatriciana \$18.95 Pasta with chopped bacon, onions and pecorino in a lightly spiced tomato sauce	Spaghetti ai Frutti di Mare \$30.50 Pasta with a selection of fresh seafood in a white wine or tomato sauce
Spaghetti Carbonara \$18.95 Pasta with egg, chopped bacon, black pepper and parmigiano (served warm)	Ravioli Porcini Mushrooms \$31.95 Ravioli, stuffed with porcini mushrooms, ricotta cheese, tossed with black truffle sauce
Rigatoni Bolognese \$20.95 Pasta with veal tenderloin ragu	Bombolotti Ripieni di Aragosta \$32.95 Pasta Stuffed with lobster in a rose sauce
Pappardelle Vaticanus \$22.95 Pasta with mushrooms and caramelized onion, in a marsala wine sauce	Aragosta con Tagliatelle Fatte in Casa \$36.95 Pasta with a lobster tail in a light porcini mushroom cream sauce
Gnocchi Quattro Formaggi \$21.95 Handmade dumplings, in a four cheese cream sauce	Penne Cleopatra \$23.95 Pasta with smoked salmon, in a rose sauce

Risotti

Osadella \$23.50

Arborio rice with porcini mushrooms, saffron topped with parmigiano - reggiano

Allo Scoglio \$30.50

Arborio rice mixed with a selection of fresh seafood in a light tomato sauce

Please allow us up to 20 minutes of preparation time for risotto dishes

Contorni

Spinaci \$8.95

Sautéed baby spinach with garlic and extra virgin olive oil

Broccoli aglio e Olio \$8.95

Fresh broccoli sautéed with garlic and extra virgin olive oil

Fagiolini \$8.95

Boiled green beans seasoned with Vatican signature lemon dressing

Rapini \$8.95

Fresh sautéed rapini tossed with garlic and extra virgin olive oil

Patate Arrostito \$6.95

Roasted potato with rosemary, garlic and extra virgin olive oil

Carní

All entrees are served with Sautéed vegetables.

Please add \$6.95 for side of penne pasta with tomato or garlic sauce

Fegato di Vitello \$21.50

Baby calf liver with caramelized onions, bay leaf in a bittersweet sauce

Pollo Principe Arturo \$25.95

Chicken breast with onions, mushrooms and peas in a white wine sauce

Pollo Parmigiana \$25.95

Breaded chicken breast topped with mozzarella cheese and tomato sauce

Pollo Ripieno \$28.95

Chicken supreme stuffed with goat cheese, pine nuts and sun dried tomato topped with balsamic cream sauce

Galletto Ruspante \$30.95

Grilled Ontario cornish hen with fresh herbs and chefs signature dressing

Vitello Picata \$30.50

Veal tenderloin scaloppine in a lemon sauce

Vitello Marsala \$32.95

Veal tenderloin scaloppine with sautéed mushrooms and onions in a marsala sauce

Vitello Vaticano \$32.95

Veal tenderloin scaloppine with sun dried tomato, shrimp, and mushrooms in a rose sauce

Vitello Nonna \$32.95

Veal tenderloin scaloppine with eggplant topped with mozzarella cheese in tomato sauce

Vitello Pavarotti \$32.95

Veal tenderloin scaloppine with mushrooms and artichokes in a balsamic cream sauce

Filetto Vaticano \$46.95

8 oz. Angus fillet mignon with portobello mushrooms in a truffle cream sauce

Agnello ala Griglia \$47.95

Grilled rack of lamb, roasted garlic and rosemary with signature dressing

Bistecca USDA Prime \$55.95

12 oz. USDA prime ny steak with fresh porcini mushroom topped with truffle sauce and your choice of sautéed vegetables, rice or spinach

Pesce

*All of our seafood entrees are served with mixed salad
Please add \$6.95 for a side of penne pasta with tomato or garlic oil sauce.*

Daily Fish at Market Prices

Please ask your server for details of our daily fish specials

Sardine in Padella

\$25.95

Grilled Sardines caught in the Portugal sea seasoned with our signature dressing

Salmone alla Griglia

\$26.95

Grilled atlantic salmon filet, seasoned with our signature dressing

Gamberoni Fiumicino

\$36.50

Grilled breaded Jumbo tiger shrimp (6/8 size) seasoned with our signature dressing

Filetto di Baccala

\$31.50

Black cod fish fillet, sautéed with garlic, cherry tomato, black olive, parsley and extra virgin olive oil finished with a white wine sauce

Vaticano Seafood Casseruola

\$41.50

Vaticano's Signature Dish

Fresh selection of our daily seafood ;
scallops, mussels, clams, calamari, fish fillet, jumbo tiger shrimp
6/8 in your choice of a white wine or tomato sauce.
