



ANTIPASTI (Appetizers)

BRUSCHETTA TOSCANO - 6

The original Tuscan style

BRUSCHETTA ALLA PINTURICCHIO - 7

Pesto, mozzarella cheese, tomatoes, & basil

PANE PIATTO AL PROSCIUTTO - 7

Seasoned flatbread w/prosciutto, artichokes, herbs & scamorza cheese

PIZZA QUATTRO FORMAGGI - 7

8" inch pizza with four cheeses. Add roasted peppers -\$2

ARTICHOKE & SPINACH DIP - 7

Fresh artichoke & spinach blended with cheese served with Tuscan bread

ANTIPASTO ITALIANO DELLA CASA

SMALL - 9 LARGE - 11

Variety of Italian cuts, olives & cheeses

MOZZARELLA CAPRESE - 7

Fresh mozzarella & tomatoes, seasoned with oregano & fresh basil

*COZZE ALLA MARINARA - 12

Mussels prepared fishermen's style - choice of red or white

*INSALATA DI MARE - 14

Seafood medley of calamari, octopus, crab, scallops, mussels & Sicilian olives marinated w/fresh herbs, lemon & vinaigrette

SHRIMP AGRODOLCE - 9

Jumbo shrimp sautéed in sweet & sour sauce

STUFFED BREAD STICKS - 5

Filled with mozzarella. Served with marinara sauce
Add pepperoni - \$1

RAVIOLI FRITTI - 6

Fried ravioli filled with meat & mozzarella. Served with marinara

*MOZZARELLA FRITTA - 6

Fried mozzarella sticks served with marinara

*CALAMARI FRITTI - 8

Breaded calamari rings served with marinara sauce

*FRITTO MISTO - 10

Combination of the fried ravioli, mozzarella stick & calamari. Served with marinara sauce

INSALATA (Signature Salads)

SICILIAN SALAD - 9

Fresh mozzarella, baked Sicilian olives & tomatoes mixed with olive oil & herbs

*INSALATA AL SALMONE É SPINACI - 13

Filet of Salmon on top of a bed of fresh spinach & mixed greens, w/roasted almonds.
Served w/our sweet vinaigrette dressing

*SVAGO HOUSE SALAD - 13

Bed of mixed greens with Italian cold cuts, Italian cheese, egg and tomatoes with our Italian house dressing

SPRING BREEZE CHICKEN SALAD - 10

Homemade chicken salad topped w/red grapes, pineapple, mandarin oranges, dried cranberries & toasted cashews.
Served with a raspberry vinaigrette dressing

SOUP OF THE DAY - CUP 4 BOWL 6

Ask your server for the daily selections

Substitutions not permitted. \$3 split plate charge. All orders are prepared individually, as a result entrees may take 30 minutes to be prepared during busy evenings Thank you for your patience and understanding.

PRIMI PIATTI (Pasta Selection)

All Sauces Are Homemade. All Entrées Include Fresh Salad & Bread

PASTA AGLIO É OLIO - 11

An old Sicilian recipe w/garlic, olive oil, pecorino romano & hot pepper. *Add Shrimp* - \$5

RAVIOLI AL FORMAGGIO - 12

Filled with cheese & herbs, served with our marinara sauce & pecorino Romano

*ANGEL HAIR SORRENTINA - 13

Famous Sorrento sauce with fresh tomatoes, mushrooms, Sicilian olives & cheese

TORTELLINI QUATTRO FORMAGGI - 14

Romano, mozzarella, gorgonzola, and fontinella cheese melted into a white cream sauce

GNOCCHI QUATTRO FORMAGGI - 14

Pasta dumpling with Romano, mozzarella, gorgonzola & fontinella cheese white sauce

RAVIOLI AI CARCIOFI É SPINACI - 16

A delicious spinach & artichoke ravioli finished with balsamic vinegar, rosemary, & wine

*PASTA PESTO CON POLLO- 18

Julienne chicken sautéed in garlic, wine, almonds and Tony's pesto sauce

RAVIOLI AI GAMBERI - 17

Parsley & black pepper ravioli filled with shrimp sautéed in a Portobello béchamel white sauce

PASTA DEL MARE – SEAFOOD PASTA - 19

Tony's favorite w/fresh mussels, clams, calamari, scallops, tomatoes & herbs. Mild or spicy

SHRIMP & SPINACH COMBO RAVIOLI - 18

Combination of spinach artichoke & shrimp ravioli sautéed in fresh garlic, rosemary, balsamic, herbs & more

PENNE AL SALMONE - 16

Sautéed Salmon in garlic, olive oil, wine & herbs blended in an Aurora sauce

PASTA FRÁ DIAVOLA WITH SHRIMP - 16

Tasty, jumbo shrimp with fresh tomatoes, hot peppers, garlic and herbs served over pasta. Mild or Spicy

LINGUINI ALLE VONGOLE - 16

Tony's award winning recipe with fresh sautéed clams w/gorgonzola, rosemary, garlic, olive oil & herbs

*PASTA FRITTA CONTADINA - 16

Skillet fried pasta with sausage, onions, green peppers, hot peppers, sauce & more. *Add shrimp* - \$4

MARE E MONTI PASTA - 17

Sautéed shrimp, Italian sausage, mushrooms, fresh tomatoes, wine, garlic, herbs & more

PASTA FANTASIA - 20

Combination of our three signature items...Lasagna, Saccottino & Spinach Artichoke Ravioli

SACCOTTINO AL ROSAMARINO – TONY'S UNIQUE RECIPE - 16

Fresh filled pasta with sausage & herbs sautéed in garlic, rosemary & olive oil

HOMEMADE LASAGNA, SICILIAN STYLE - 16

A family recipe for over 100 years!

SPAGHETTI E POLPETTE – SPAGHETTI & MEATBALLS - 13

Traditional southern Italian pasta with homemade meatballs and Bolognese sauce

RAVIOLI BOLOGNESE AL RAGÚ - 14

Traditional beef ravioli covered with Bolognese sauce



PRIMI PIATTI Continued (Pasta Selection)

MANICOTTI AL FORNO - 14

Manicotti stuffed with ricotta cheese and covered with our Bolognese sauce

PASTA PUTTANESCA (ROMAN STYLE) - 15

Capicola, tomatoes, garlic, hot red pepper, pecorino romano, herbs & wine. Mild or Spicy

*PASTA ALLA CARBONARA - 15

Sautéed pancetta in olive oil, garlic, milk, cheese & herbs over linguini

SECONDI PIATTI (Meat & Fish Entrée)

All Sauces Are Homemade. All Entrées Include Fresh Salad & Bread

RISOTTO ALLA PESCATORA - 19

A selection of clams, mussels, scallops & shrimp in red sauce, wine & herbs over a bed of rice

*TILAPIA ALLE CIPOLLE E FUNGHI - 18

Baked Tilapia with Italian herbs, caramelized onions & mushrooms in a balsamic, wine sauce
Includes a side pasta with marinara sauce

SEA BASS ALLA TRAPANESE - 25

Chilean sea bass sautéed in a sweet, velvety wine sauce served on a bed of risotto

*PESCE PERSICO (YELLOW LAKE PERCH) - 24

Perch slightly coated in flour then sautéed in a creamy lemon sauce with sage, wine & cilantro
Served with Italian style potato wedges & mixed vegetables

FILETTI DI MAIALE - 16

Pork loin sautéed with garlic & rosemary in a velvety Marsala & mushroom sauce over a bed of rice

*SALTIMBOCCA ALLA ROMANA - 22

Tender veal tips sautéed with pancetta, prosciutto, capers, wine & herbs
Served with Italian style vegetables and a side of pasta

SALSICCIA PICCANTE ALLA SALENTINA - 16

Homemade Italian sausage sautéed with green peppers, onions, capers, wine of Salento, fresh tomatoes & more
Served with pasta aglio. Choice of spicy or mild

*ARROSTO DI VITELLO (POT ROAST) - 19

Our pot roast baked to perfection with caramelized onions with a balsamic & blood orange glaze
Served with Italian style potato and side of pasta

CHICKEN MARSALA - 17

Chicken breast sautéed in a velvety Marsala wine, mushrooms, capers & herbs. Served w/ pasta aglio

*ANATRA GLASSATA AL GINGER - 26

Roasted duck finished with our ginger glaze sauce. Served with Italian style potato wedges & mixed vegetables

*New menu items/recipe