

# Formal

## Appetizers

<b>Bruschetta</b>	<b>10.95</b>
<i>Our homemade Italian bread, topped with tomato basil sauce, portabella mushrooms napped with a cheese sauce</i>	
<b>Garlic Toast with Herbs and Cheese</b>	<b>6.75</b>
<b>Garlic Toast</b>	<b>5.50</b>
<b>Peppers &amp; Sausage <b>GF</b></b>	<b>14.95</b>
<b>Eggplant Parmigiano</b>	<b>14.95</b>
<i>Breaded eggplant, sliced, fried topped with aged provolone cheese and our tomato basil sauce</i>	
<b>Calamari Fritti</b>	<b>15.95</b>
<i>Served with a marinara dipping sauce</i>	
<b>Oysters Cieri</b>	<b>18.95</b>
<i>Oysters, spinach, cream and lump crab imperial and our four cheese sauce</i>	
<b>Angels on Horseback</b>	<b>17.95</b>
<i>Oysters, spinach, cream, bacon and cheese</i>	
<b>Gnocchi Fritti</b>	<b>9.95</b>
<i>Fried gnocchi (dumplings) served in a garlic butter sauce, with a light dusting of pecorino cheese</i>	
<b>Seafood Ravioli (2)</b>	<b>16.95</b>
<i>Crab Imperial, shrimp and scallops encased in a thin pasta square, served with a delicate sweet red pepper and white sauce</i>	
<b>Formaggio in Carrozza</b>	<b>15.95</b>
<i>Our own cheese, dipped in an elegant batter, deep fried, sliced, served with marinara sauce</i>	
<b>Oysters on the Half-Shell <b>GF</b></b>	<b>15.95</b>

## Zuppe

<b>Italian Wedding <b>GF</b></b>	<b>cup 7.95 bowl 9.50</b>
<i>Chicken, tiny meatballs, cheese, and a perfectly seasoned chicken broth</i>	
<b>Seafood Chowder</b>	<b>cup 8.50 bowl 10.50</b>
<i>A creamy chowder featuring seafood, potatoes, corn and peas</i>	
<b>Pasta Fagioli <b>GF</b></b>	<b>cup 8.50 bowl 10.50</b>
<i>Tomato base, sausage, cheese, great northern beans and ditalini pasta</i>	

## Speciality Salads

<b>House Salad</b>	<b>5.95</b>
<b>Classic Caesar</b>	<b>9.95</b>
<b>Chopped Salad</b>	<b>14.95</b>
<b>Caprese Salad</b>	<b>12.95</b>



6990 Wertzville Road  
Enola, PA 17025  
717-697-8082  
www.visaggios.com



The Visaggio-Lumadue Family  
Bill & Rosemary  
John  
Kami Rose, Gianni & Torissa Lynne

To Filomena and Gilberto,  
my parents,  
you are the gift I was born with.

To Bill, John & Bill,  
my eternal love and gratitude.



\* 20% gratuity added to parties of 8 or more \*

\* Please: No smoking permitted  
in our dining rooms \*

\* One check on parties of 8 or more \*

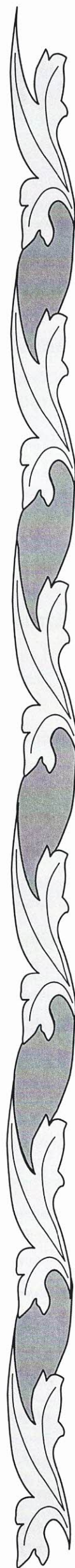
\* Prices subject to change without notice \*

**GF** This symbol indicates items that CAN be prepared gluten free - please alert your server if you require gluten free options. Please add \$2.00 for gluten-free pasta.

May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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## Pasta

Our very own pastas, all of it made by hand. Two pasta dishes are made in advance – lasagne and cannelloni; all others are cooked to order. We serve it to you in the traditional style of the Old Italy. Remembering always our beloved family and our home in the Abruzzi province.

<b>Filomena</b>	<b>31.45</b>	<b>Ravioli Tada</b>	<b>25.50</b>
<i>The Filomena is a sampler for one. They are cannelloni, linguine, lasagne, gnocchi, meatballs and sausage</i>		<i>Large handmade ravioli, made to order stuffed with ricotta cheese and other cheeses, served with meatballs or sausage</i>	
<b>Seafood Ravioli</b>	<b>31.50</b>	<b>Roast Pork Rustica (rustic style) GF</b>	<b>28.95</b>
<i>Crab Imperial, shrimp and scallops encased in a thin pasta square served with a delicate sweet red pepper and white sauce</i>		<i>From Abruzzi comes this recipe – center cut pork loin baked in our house tomato sauce, served with linguine or gnocchi</i>	
<b>Lasagne Zia Ellen</b>	<b>26.95</b>		
<i>Layers and layers of pasta, ricotta and other cheeses served with our house red sauce, meatballs or sausage</i>			

## Entrees

All entrees are served with our Italian bread. Entrees NOT served on pasta or rice ARE served with your choice of homemade pasta or hand rolled ricotta gnocchi, OR you may choose champagne risotto or vegetables for \$2.95.

<b>Vitello Giovanni GF</b>	<b>35.50</b>	<b>Pollo Caroline</b>	<b>31.50</b>
<i>Lightly floured fresh veal sautéed in butter, topped with green peppers, onions, mushrooms, and our four cheeses; then laced with a tomato madeira wine sauce</i>		<i>Chicken breasts lightly floured, sautéed in butter, topped with marinated artichokes, cream, spinach, various cheeses and thinly sliced ham</i>	
<b>Vitello Cardinale</b>	<b>39.85</b>	<b>Pollo O'Lynda</b>	<b>29.95</b>
<i>Lightly floured fresh veal sautéed in butter, topped with lump crab imperial; the dish is then broiled and laced with a white sherry sauce</i>		<i>Sautéed chicken breast topped with our homemade four cheeses; laced with a tomato madeira wine sauce</i>	
<b>Vitello Speranza GF</b>	<b>33.50</b>	<b>Bobbina</b>	<b>46.50</b>
<i>Lightly floured fresh veal sautéed in butter, served with our tomato basil sauce and aged provolone</i>		<i>Angus filet mignon (6 ounce) served with two jumbo gulf shrimp that are stuffed with lump crab imperial add 2.50 for mushrooms and/or onions</i>	
<b>Vitello Umberto GF</b>	<b>33.95</b>	<b>Daniele GF</b>	<b>43.50</b>
<i>Lightly floured fresh veal in butter, fresh lemon, and mushrooms flamed with a dry vermouth</i>		<i>Halibut and shrimp, seasoned and grilled, dressed with a lemon butter sauce, served with asparagus and a chilled sweet mango chutney</i>	
<b>Vitello Giuseppe GF</b>	<b>35.50</b>	<b>Vincenzo GF</b>	<b>34.95</b>
<i>Lightly floured fresh veal sautéed in butter and covered with our four-cheese sauce</i>		<i>Jumbo shrimp sautéed in garlic butter, our homemade season-all green bell peppers, pimiento, fresh carrot curls, served on a bed of white fettuccine</i>	
<b>Prime Angus Filet Mignon GF</b>	<b>46.95</b>	<b>Frutta d' Mare Julian</b>	<b>36.95</b>
<i>Prime filet mignon, add 2.50 for mushrooms and/or onions</i>		<i>Sautéed scallops &amp; mussels, jumbo shrimp in a white clam sauce over a bed of linguine, can be made with a clear wine sauce</i>	
<b>Chisberto GF</b>	<b>44.45</b>	<b>Elena Maria GF</b>	<b>37.95</b>
<i>Angus filet mignon medallions, roasted red bell peppers, portabella mushrooms, caramelized onions, with three jumbo gulf shrimp and various cheeses</i>		<i>Medallions of Angus filet mignon sautéed medium and four jumbo shrimp in garlic butter. The filets and shrimp are then placed on a bed of linguine laced with garlic butter and topped with pecorino romano cheese</i>	
<b>Salmon Pescara</b>	<b>39.95</b>	<b>Zia Maria</b>	<b>37.95</b>
<i>Broiled North Atlantic Salmon topped with our crab imperial, surrounded with a mornay sauce</i>		<i>Medallions of Angus filet mignon, jumbo shrimp and scallops served with a classic carbonara over linguine</i>	
<b>St. Gabriel's Fire (with or without Fire)</b>	<b>42.50</b>		
<i>Medallions of Angus filet mignon, marinated portabella mushrooms, eggplant breaded &amp; fried, bacon, spinach and cream</i>			
<b>Arturo</b>	<b>36.25</b>		
<i>Jumbo shrimp, scallops and salmon with a sweet red pepper sauce served on a bed of linguine</i>			

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