

## APPETIZERS

### CRISPY CALAMARI

roasted pomodoro, feta cheese,  
crispy artichoke hearts • 18

### MUSSELS

sliced garlic, chili crisp, fresh mint,  
garlic white wine or marinara sauce,  
crispy bread • 19

### MELANZANE GRANCHIO

crispy eggplant, melted mozzarella,  
crab meat, rosa sauce, balsamic glaze,  
grana padano • 16

### ARANCINI

four-cheese, risotto, truffle cream  
sauce, grana padano • 15

### \*STEAK TARTARE

certified angus beef, filet mignon, quail  
egg, onions, capers, dijon vinaigrette,  
herbed crostini • 22

### BAKED BRIE

mango chutney, pistachio dust, fresh  
fruit, crispy bread • 21

### POLPETTE

veal, lamb and beef meatballs, roasted  
pomodoro, feta cheese • 15

### MEDITERRANEAN OLIVES

amarena black cherries, grana padano,  
crispy bread • 13

### CHORIZO ASSADO GF

portuguese chorizo served flambé  
style • 17

### \*FILET MIGNON CARPACCIO

certified angus beef filet mignon,  
parmigiano aioli, onions, capers, grana  
padano, crispy bread • 19

## BOARDS

### GRILLED SEAFOOD GF

calamari, jumbo shrimp, spanish  
octopus, radicchio arugula salad  
Small • 38 | Large • 56

### ANTIPASTO GF

roasted red peppers, grilled zucchini,  
mediterranean olives, grilled artichoke  
hearts, sweet and spicy pickled  
peppers, aged provolone, prosciutto di  
parma, soppressata • 21

## Flat Bread

### MARGHERITA GF

fresh mozzarella, pomodoro sauce, fresh  
basil, evoo • 13

### DEL GIORNO

flat bread of the day • MP

PASTA MEATBALLS • 8

PASTA MARINARA • 6

## Seafood

## RAW BAR

### SHRIMP COCKTAIL GF

Gulf of Mexico • MP

### FRESH OYSTERS GF

## ENTREES

### FUNGHI

thinly-pounded medallions,  
wild mushrooms, marsala demi-glaze,  
seasonal vegetables, rosemary  
potatoes CHICKEN • 24 | VEAL • 28

### BEEF SHORT RIBS

exotic mushrooms, garlic mashed potatoes,  
au jus • 36

### PARMIGIANA

house-made marinara, penne pasta,  
parmigiana cheese CHICKEN • 24 | VEAL • 28

### HALF ROASTED CHICKEN GF

natural jus, bell peppers, red onions,  
au jus, rosemary potatoes • 28

### LA VOGLIA OSSO BUCO GF

house specialty slow cooked veal shank served  
with creamy mushroom green peas risotto  
topped with au jus • 46

### MILANESE

lightly breaded, arugula salad, meyer lemon  
dressing, grana padano CHICKEN • 24 | VEAL • 28

### BRANZINO GF

whole or butterflied, crispy capers, evoo,  
seasonal vegetables, rosemary potatoes • 43

### ATLANTIC SALMON

fregula sarda, summer vegetables, lemon  
beurre blanc • 31

### FILET MIGNON GF

10 oz certified angus beef, seasonal  
vegetables, au poivre, garlic mashed  
potatoes • 54

### SALTIMBOCCA

tender medallions, prosciutto di parma, fontina  
cheese, sage white wine, white onions,  
rosemary potatoes, seasonal vegetables  
CHICKEN • 25 | VEAL • 29

## SIDES

SEASONAL VEGETABLES • 9

SAUTÉED BROCCOLINI • 9

ROASTED POTATOES • 7

SAUTÉED SPINACH • 8

JERSEY BOARDWALK FRIES • 7

add truffle and cheese • 4

## KIDS

PASTA BUTTER • 6

CHICKEN ALFREDO • 16

## SALADS

add: chicken 6 | (4) jumbo shrimp 14 |  
8oz Atlantic salmon 14

### CAESAR

romaine lettuce, seasoned bread crumbs,  
grana padano, sun-dried tomato caper  
relish, signature Caesar dressing • 12

### ALBANIAN GF

english cucumbers, garden tomatoes, red  
onions, Mediterranean olives, peppers,  
feta cheese, EVOO red vinaigrette • 16

### HOUSE GF

spring mix, garden tomatoes, red onions,  
Mediterranean olives, grana padano, evoo  
vinaigrette • 12

### BURRATA GF

grilled pear, baby arugula, house-made  
honey orange tarragon dressing • 19

### CAPRESE GF

garden tomatoes, roasted peppers, fresh  
mozzarella, spring mix salad, aged  
balsamic, evoo • 16

### SEAFOOD GF

baby arugula, shrimp, octopus, calamari,  
julienne peppers, Mediterranean olives,  
EVOO lemon vinaigrette • 19

## PASTA & RISOTTO

add: chicken 6 | (4) jumbo shrimp 14 |  
8oz Atlantic salmon 14

### LOBSTER RAVIOLI

chopped jumbo shrimp, blistered cherry  
tomatoes, brandy cream sauce • 29

### BLACK PEPPER PAPPARDELLE

wild mushrooms, sage, summer peas,  
white truffle porcini butter,  
grana padano • 25

### SQUID INK LINGUINE

house-made pasta, chopped shrimp,  
calamari, blistered cherry tomatoes,  
fresh garlic, spicy marinara • 31

### PENNE VODKA

sun-dried tomatoes, asparagus spears,  
breadcrumbs, grana padano • 22

### BOLOGNESE

trottole pasta, beef, pork and veal meat  
sauce, whipped ricotta, grana padano • 24

### CREAMY RISOTTO GF

exotic mushrooms, green peas, Spanish  
onions • 23

### PAELLA

chili crisps, fresh garlic, peas, onions, bell  
peppers, calamari, clams, diamond  
mussels, jumbo shrimp, snow crab  
clusters, chicken breast, Portuguese  
chorizo, Spanish saffron rice • 46



# La Voglia

MEDITERRANEAN