

pizza

We top our home made garlic infused dough only with fresh ingredients.

classic 13.

Choose from: pepperoni, italian sausage, red onions, mushrooms, and bell peppers

margherita 14.

tomatoes, fresh mozzarella and homemade basil pesto sauce

di carne 16.

seasoned steak, smoked bacon, prosciutto di parma, caramelized onions, roasted garlic and gorgonzola cheese

bianca 14.

wood smoked roasted chicken, parmigiano reggiano, fresh mozzarella, spicy eggplant, sun-dried tomato pesto with salsa Bianca

appetizers

frito misto 15.

crispy calamari rings and shrimp with marinara sauce

ravioli duo 12.

fried 3 cheese ravioli and ossobuco ravioli served with white tartuffo cannellini sauce

roasted green mussels 13.

with spicy Italian sausage tossed in an Italian tomato stew and extra virgin olive

spinach & artichoke dip 9.

with paprika flatbread

3 cheese arancini 12.

crispy risotto fritter stuffed with mozzarella, parmesan and mascarpone

tomato basil & prosciutto bruschetta 10.

on garlic crostini

salmon antipasto bruschetta 10.

on garlic crostini

soups and salads

pasta fagioli soup 9.

peasant hearty tomatoey with pasta and cannellini bean soup

THE tomato soup 8.

creamy tomato soup with basil accents

voga greens 10.

mixed greens, fontina, soppressata, cucumber, red onion, roasted red pepper, kalamata olives and balsamic roasted tomatoes tossed in a citrus, basil and pine nut dressing

caesar salad 10.

romaine hearts, parmigiano reggiano tossed in homemade caesar dressing

capresse 12.

vine ripe tomatoes, fresh mozzarella, "olio verde", micro basil and balsamic reduction

entrees

chicken marsala 18.

sauté chicken with mushrooms, marsala wine, fresh herbs and diced tomatoes with linguine al aglio e olio

veal marsala 21.

sauté veal with mushrooms, marsala wine, fresh herbs and diced tomatoes with linguine al aglio e olio

chicken piccata 18.

In lemon butter sauce with papardelle aglio e olio

veal piccata 19.

In lemon butter sauce with papardelle aglio e olio

chicken parmesan 21.

lightly breaded chicken with marinara and fresh mozzarella served with spaghetti marinara

veal parmesan 24.

lightly breaded veal with marinara and fresh mozzarella served with spaghetti marinara

ossobuco 29.

tender veal shank served with gremolata and wild mushroom risotto al parmigiano

grilled

angus beef tender loin (8oz) 28.

bone in rib eye (20oz) 39.

veal chop (16oz) 40.

organic chicken (8oz) 14.

Choose a sauce: port reduction, peppercorn sauce, béarnaise

pastas & risottos

All our pastas are home made.

lasagna al forno 18.

Voga's signature homemade pasta pocket filled with beef ragout, tomato sauce, ricotta, mozzarella, asiago and fontina on a bed of garlic spinach

spaghetti bolognese 14.

homemade thick angus beef ragout tossed with spaghetti and parmigiano reggiano

salted cod, eggplant & pumpkin ravioli 22.

with rosemary garlic cream sauce

venetian style asparagus risotto 19.

sauté jumbo asparagus, zucchini and carrots

salmon saltimbocca 23.

salmon layered with prosciutto, fresh basil and mascarpone cheese served with citrus risotto

shrimp scampi 26.

sautéed jumbo black tiger shrimp with buttery lemon garlic sauce and parsley, tossed in linguine

side dish selection 9.

sauté asparagus

spaghetti marinara

asparagus risotto

sauté spinach & garlic

roasted garlic mash

fettuccine a la vodka

linguine alfredo

sauté mushrooms

papardelle aglio e olio

forest mushroom risotto

citrus risotto