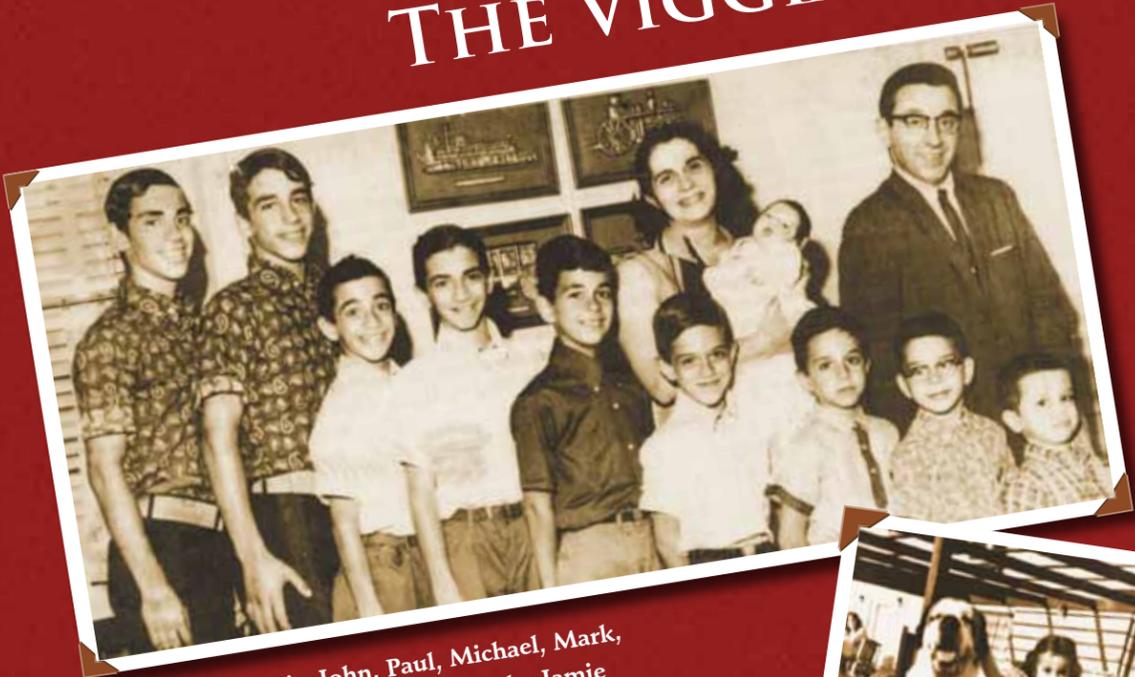


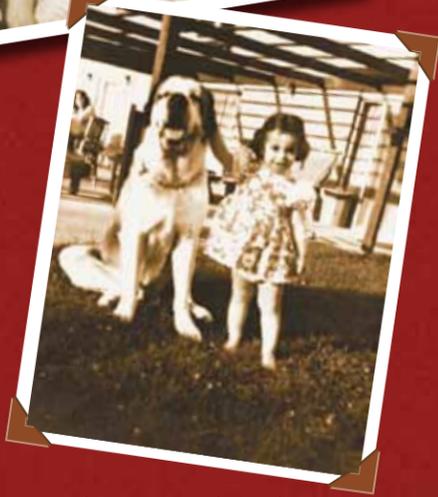


MARK  
**VIGGIANO'S**  
—BYOB—  
RETURNING SOON

THE VIGGIANO'S



Fran, Tony, Lois, John, Paul, Michael, Mark,  
Robert, David, Mom, Dad and baby Jamie



...and Jennie with Archie



*Our Family invites your family to eat  
enjoy and celebrate with us!*



## APPETIZERS

**Appetizer Sampler** (serves 4-6 people) Try a sample of Viggiano's favorite four appetizers: Calamari, Stuffed Cheese Wedges, Sausage-Stuffed Mushrooms and Tomato and Mozzarella Bruschetta ..... \$26.95

**Calamari** A generous portion of tender, young calamari lightly fried and tossed with lemon, Roma tomatoes, extra virgin olive oil and basil ..... \$11.95

**Sausage Stuffed Mushrooms** Mushroom caps filled with a savory sausage stuffing, topped with Reggiano Parmesan cheese and baked ..... \$11.95

**Stuffed Cheese Wedges Provolone Wedges** sandwiched around prosciutto, breaded and fried accompanied by marinara sauce for dipping ..... \$10.95

**Grilled Portabella Mushrooms** Portabella mushrooms marinated with balsamic vinegar and garlic, grilled, slice and garnished with julienne roasted peppers ..... \$9.95

**Sautéed Clams** Little Neck clams sautéed with garlic butter and Chardonnay wine sauce. .... \$14.95

**Mussels Marinara** Fresh mussels steamed with red wine, served in a garlic butter marinara sauce ..... \$12.95

**Antipasto Plate** An Italian festival of Kalamata olives, marinated artichoke hearts, roasted peppers, marinated fresh mozzarella, Genoa salami cones filled with basil cream cheese along with prosciutto and provolone, stuffed cherry peppers and topped with shaved prosciutto ..... \$16.95

**Roasted Peppers** Roasted Peppers marinated in garlic and olive oil, served with aged provolone, homemade mozzarella and Kalamata olives ..... \$9.95

**Crab-Stuffed Portabella Mushroom** Jumbo lump crab meat seasoned and baked on a Portabella mushroom and topped with roasted red pepper mayo ..... \$10.95

### BRUSCHETTA

*All of our tasty bruschettas are made with fresh Italian bread, sliced and brushed with garlic butter, then lightly grilled.*

**Fresh Mozzarella, Tomato and Basil** ..... \$10.95

**Fresh Mushrooms and Mascarpone cheese** ..... \$10.95

### ITALIAN WEDDING SOUP

*An Italian classic of homemade chicken broth colored with escarole and accompanied by tiny meatballs*

**Crock** \$3.95

### GARDEN GREENS

**Fresh Mozzarella & Tomato with Basil** Sliced Roma tomatoes, fresh mozzarella and basil, served with baby lettuce, drizzled with balsamic vinegar and extra virgin oil... \$10.95

**Caesar** Crisp Romaine lettuce tossed with the Viggiano family's own dressing and Reggiano Parmesan cheese topped with frizzled prosciutto and Parmesan garlic focaccia croutons. \$9.95

**Greens With Balsamic Vinaigrette** Baby greens tossed with balsamic vinaigrette topped with fresh raspberries, diced tomatoes, toasted pine nuts and Gorgonzola cheese. .... \$9.95

**For parties of 6 or more 18% Gratuity is added to the check.**

## PASTA

<b>Wild Mushroom Cannelloni</b>	Portabella and large white mushrooms, sautéed with garlic, shallots, and Marsala wine, bound with mascarpone cheese and encased in fresh pasta, completed with Rose sauce. ....	Piccolo \$17.95	
<b>Spinach Ricotta Cannelloni</b>	Spinach and garlic, sautéed and combined with Ricotta and Parmesan cheeses, encased in fresh pasta completed with marinara sauce. ....	Piccolo \$17.95	
<b>Rigatoni Country-Style</b>	Rigatoni pasta tossed with onions, peppers, chicken, sweet and veal sausages sauteed with marinara sauce, and finished with fresh mozzarella cheese. ....	Piccolo \$15.95	Grande \$29.95
<b>Radiatore with Chicken</b>	Radiatore pasta in a fresh Rosa Sauce sautéed with chicken .....	Piccolo 14.95	Grande \$27.95
<b>Rigatoni with Mussels</b>	Rigatoni pasta sautéed with mussels in a garlic butter wine Marinara sauce .....	Piccolo \$14.95	Grande \$27.95
<b>Penne Rigata with Prosciutto and Spinach</b>	Penne pasta sautéed with julienne prosciutto, fresh spinach and sun-dried tomatoes, in garlic butter sauce. ....	Piccolo \$15.95	Grande \$29.95
<b>Penne Rigata with Shrimp and Roasted Peppers</b>	Penne pasta sautéed with shrimp and roasted peppers in garlic butter sauce. ....	Piccolo \$17.95	Grande \$32.95
<b>Penne Rigata with Roasted Vegetables</b>	Penne Pasta sautéed with fresh roasted eggplant, zucchini, carrots, tomatoes, onions, and asparagus in a light marinara sauce. ....	Piccolo \$12.95	Grande \$23.95
<b>Lasagna</b>	This recipe is a Viggiano family favorite and is often served for special occasions. A tasty marinara sauce, layers of pasta, Italian cheeses*, ground meatballs and sweet and veal sausages. Delizioso! .....	Piccolo \$13.95	Grande \$25.95
<b>Spaghetti with Oversized Meatballs</b>	A old homemade tradition. Spaghetti with Italian-style meatballs* in marinara sauce. Truly Satisfying!.....	Piccolo \$12.95	Grande \$23.95
<b>Classic Cheese Ravioli</b>	Always a favorite, ravioli in our homemade marinara sauce served with Italian style meatballs.....	Piccolo \$12.95	Grande \$23.95
<b>Seafood Fettuccini</b>	Fettuccini pasta sautéed with shrimp and salmon in a creamy Vodka Rose sauce.....	Piccolo \$17.95	Grande \$32.95
<b>Fettuccini Primavera</b>	Sautéed with asparagus , broccoli and red pepper in a creamy alfredo sauce .....	Piccolo \$12.95	Grande \$23.95
	With Chicken .....	Piccolo \$14.95	Grande \$27.95
<b>Gnocchis with Baby Meatballs</b>	Gnocchis tossed with Ricotta cheese, marinara sauce and served with baby meatballs.....	Piccolo \$12.95	Grande \$23.95

## PRIDE OF VIGGIANO'S

<b>Eggplant Parmesan</b>	Fresh eggplant seasoned, breaded, fried and topped with our original marinara sauce and Italian cheeses. ....	Piccolo \$10.95	Grande \$18.95
<b>Chicken Marsala</b>	Boneless skinless chicken breast sautéed in a wild mushroom Marsala wine demi-glace sauce. ....	Piccolo \$14.95	Grande \$27.95
<b>Chicken Parmesan</b>	Breaded chicken breast sautéed and topped with our original marinara sauce and Italian cheeses. ....	Piccolo \$14.95	Grande \$27.95
<b>Chicken Cacciatore</b>	Boneless chicken breast sautéed with Chardonnay wine, onions, peppers and mushrooms in marinara sauce. ....	Piccolo \$14.95	Grande \$27.95
<b>Chicken Piccata</b>	Boneless chicken breast sautéed in a Lemon-Caper, Chardonnay wine sauce. ....	Piccolo \$14.95	Grande \$27.95
<b>Veal Parmesan</b>	Tender medallions of veal seasoned, and sautéed. Topped with our original marinara sauce and Italian cheeses. ....	Piccolo \$18.95	Grande \$36.95
<b>Veal Mediterranean</b>	Tender medallions of veal seasoned, floured and sautéed with Roma tomatoes, Kalamata olives, artichoke hearts and capers, in Chardonnay lemon pesto sauce. ....	Piccolo \$19.95	Grande \$36.95
<b>Sauteed Veal &amp; Shrimp</b>	Tender medallions of veal seasoned, and sautéed with shrimp and roasted peppers in a pomodoro sauce. ....	Piccolo \$21.95	Grande \$40.95
<b>Grilled Swordfish Steak Sicilian</b>	Swordfish steak, dipped in fresh lemon juice and olive oil, sprinkled with Reggiano Parmesan cheese and Italian herbs and spring mix with a drizzle of balsamic vinaigrette. ....	Piccolo \$19.95	Grande \$36.95
<b>Grilled Salmon</b>	Fresh salmon cooked over open coals and complimented with a lemon dill sauce.....	Piccolo \$17.95	Grande \$32.95
<b>Veal Osso Buco</b>	Two Tender veal shanks braised slowly in a tomato infused demi and served over a bed of wild mushroom risolto. ....	Piccolo \$24.95	

## SIDES

**Asparagus** Fresh Asparagus spears sautéed with lemon butter. .... with entrée \$5.50

**Broccoli Rabe** Fresh Broccoli Rabe sautéed with garlic and olive oil. .... with entrée \$5.50

**Escarole** Sautéed in garlic and olive oil.... with entrée \$4.50

**Zucchini** Fresh Zucchini sautéed in garlic and olive oil with Roma tomatoes. .... with entrée \$5.50

**Mashed Potatoes** Fresh Yukon Gold potatoes boiled and mixed with butter, milk and seasonings. .... with entrée \$5.50

**Pasta** Capellini, Spaghetti, Fettuccini, Rigatoni, Penne Rigata and Radiatore. .... with entrée \$5.50

**Meatball in Marinara Sauce** ..... with entrée \$5.50

**Sausage in Marinara Sauce** ..... with entrée \$5.50

**Mom's Garlic Bread** Fresh italian bread sliced seasoned with garlic butter, fresh parsley, and paprika wrapped in foil and baked..... with entrée \$3.95

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your family to eat  
enjoy and celebrate with us!*



## GREAT GRANDMA'S RULES

**Italian cheeses:** Italian cheeses such as Mozzarella-Reggiano Parmesano and Fontina must be always fresh.

**Italian Style Meatballs:** Must be made of a combination of ground pork, veal and beef combined with spices, cooked in marinara sauce.

**Marinara Sauce:** Cooked daily with fresh Roma tomatoes and herbs then simmered

**Pomodoro Sauce:** Cooked daily with fresh tomatoes, garlic, white wine and sundried tomatoes with clarified butter.

**Veal:** Use only the finest grade of veal.

**Chicken:** Always use fresh poultry.

**Garlic:** Season lightly, not overpowering.

**Sweet Endings:** All meals should end with a bit of sweetness, our homemade desserts will compliment your dining experience.

## WELCOME

*Ciao! Welcome to Viggiano's of Conshohocken Italian Restaurant! Chef/Owner Mark Viggiano and wife Lisa Viggiano would like to invite you to experience a little taste of our family heritage.*

*Our grandparents were from southern Italy. The Brancatos (Mom's family) lived in the province of Salerno, close to Naples, while the Viggiano's resided in the small town of Avigliano, in the province of Potenza. Both families came to America in the late 1800's. Where our grandfathers served in WW1.*

*Mom was born and raised in South Philadelphia, PA, and our Dad in Brooklyn, NY. After they married in 1952 they lived in Upper Darby, PA until they moved to Rosemont, PA in 1969. They raised eleven children, ten boys followed by one girl.*

*The concept of our restaurant was inspired by our memories of sharing food and conversation around a large kitchen table. After years of experience in the restaurant business (including other ventures), we decided to pursue our dream of opening a restaurant that would introduce our friends and guests to our Viggiano hospitality and authentic Italian cuisine, in a family-style dining atmosphere. Mark Viggiano and Joseph Cellucci, a family friend, kept this idea in mind when they designed and created Viggiano's Restaurant which opened June 28, 2000. Photographs of our friends and generations of our family are displayed throughout the restaurant so that we may share our heritage with our guests. From the members of our family that work at our restaurant on a daily basis to the murals on the walls. Viggiano's is truly a family endeavor.*

*Our menu is designed to give you choices. There are two entree sizes: piccolo is one individual portion and grande serves two. Our menu is al a carte so that you may compliment your entree with a side of pasta or vegetable. Our salads, as well as our appetizers and desserts are large enough to be shared. Since this is a family venture, we take great pride in ensuring that our guests have an enjoyable experience. If you have any questions or comments please ask to speak to one of the Viggiano's. We would enjoy meeting you and your guests!  
"Buon Appetito!"*

