



# DINNER MENU



## VITOS BY THE WATER

### RAW BAR:

* Select Oysters	2.50 /each	*Shrimp Cocktail	1.5 /each
* Select Clams	1.85 /each	*Seasonal Crab of the day	3 /each

\***HARTFORD HIGH RISE** Oysters, Cherry Stones, Littlenecks, Shrimp, Seasonal Crab. 79 (serves up to 6-8)

\***SHELLFISH SAMPLER** Half the size of our famous Hartford High Rise. 39 (serves 4)

\***MINI SAMPLER** 2 Oysters, 2 Clams, 4 Shrimp Cocktail (servers 2)

*\* Thoroughly Cooking Meats, Seafood & Poultry/Eggs. Reduces the Risk of Food Borne Illness*

### ANTIPASTI:

\$5/per item,

Antipasto Misto \$12

A little bit of everything for two \$17

A little bit of everything for four \$35

Imported Italian Cheeses      Imported Italian Meats

Fresh Mozzarella                  Marinated Beans

Olive Salad                          Grilled Seasonal Vegetables

Roasted Tomato                  Roasted Peppers

### SALADS:

**GARDEN SALAD** Fresh vegetables on a bed of greens, Croutons. Balsamic Vinaigrette. 7

\* **CAESER** Romaine, Paprika Croutons, Shaved Parmesan. 8

**CAPRESE** Tomato, Fresh Mozzarella, Basil. Aged Balsamic Vinegar. 9

**ROUGH CHOPPED SALAD** Tomato, Cucumber, Onion, Mixed Greens, Gorgonzola, Dried Cranberries, Carrots Champagne Vinaigrette. 11

**MEDITERRANEAN** Mixed Greens, Kalamata Olives, Roasted Peppers, Feta Cheese, Cucumber, Onion, Tomato, Balsamic Dressing 10

### APPETIZERS:

**ZUPPA DEL GIORNO** 7

**FLAT BREAD OF THE DAY** 9

**BRUSHETTA** Diced Tomato, Onion, Garlic, Basil Chiffonade & Fresh Mozzarella, Aged Balsamic Glaze 8

**VITO'S FAMOUS MEATBALLS** Creamy Polenta, Wild Mushrooms & Marinara 8

**SAUSAGE AND PEPPERS** Grilled Link Sausage, Fresh Herbed White Wine Broth, Peppers, Soft Onion, Garnished With Fresh Herbs & Marinara 10

**MUSSELS** Mild Italian Sausage, Garlic & Broth 12

**FRIED CALAMARI** Rings & Tentacles, Cherry Peppers, Spicy Aioli. 11

**GRILLED OCTOPUS** Octopus over Arugula, Warm Fingerling Potato, Fennel, & Salsa Verde 13

**SPICED CRAB CAKE** Pan Seared. Served with a Spicy Mango Relish 12

**PROSCUITTO WRAPPED MOZZARELLA** Seared. On a bed of Arugula, Sun Dried Tomato Vinaigrette 10

**GARLIC BREAD** Garlic Spread, Mozzarella 6

### DINING ROOM SPECIALS

**FRIDAY:** Fish of Day \$Market Price

**FRIDAY—SUNDAY \$28.95 Pre-Fix Menu:**

2 Can Dine for \$59 With a Bottle of House Wine!

**NO SUBSTITUTIONS..VALID IN DINING ROOM ONLY..MAY NOT BE COMBINED WITH ANY OTHER OFFER**

*Ask Your Server About our Weekly Beer, Wine and Dessert Feature!*

*Please inform your Server of Any Food Allergies or Intolerance Prior to Ordering*

**Celebrate your next event at Vito's! Ask to Speak with our Event Coordinator, Today!**



**\*IF YOU DO NOT SEE A CLASSIC ITALIAN ENTRÉE OFFERED THAT YOU WOULD ENJOY PLEASE ASK YOUR SERVER!\***

## HOUSE SPECIALTIES

<b>SHRIMP &amp; SCALLOP RISOTTO</b> Seared Shrimp & Scallops, Oyster Mushrooms & Corn. Truffle Oil & Pea Puree.	28
<b>PASTA ALLA ROBERTO</b> Penne, Sun-Dried Tomatoes, Capers, Gorgonzola, Spinach, Cream & Touch of Marinara	21
<b>LOBSTER RAVIOLI</b> Vodka Cream Sauce. Asparagus, Sun-Dried & Stewed Tomatoes.	24
<b>CHOCOLATE TRUFFLE BOLOGNESE</b> <i>Made With Rob's Cutting Edge Chocolate Truffle Pasta</i> Meat Sauce, Ricotta, Pesto, & Citrus Gremolade	23

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### PASTAS:

<b>POMODORO</b> Fresh Tomato Sauce over Homemade Pasta	18
<b>CLASSIC CARBONARA</b> Fettuccini, Pancetta, Egg Yolk, Sweet Peas, Touch of Cream & Parmesan Cheese	21
<b>CRAB &amp; TRUFFLE</b> Oil, Tossed with Pancetta, Artichoke Hearts, Spinach, Pine Nuts, & Grape Tomatoes. Truffle Cream Sauce Over Homemade Pasta	24
<b>NONAS PASTA</b> Escarole, Beans, Fresh Herbs, Loose Italian Sausage, In A White Wine Sauce Over Rigatoni. Topped with Mozzarella	19
<b>CLAMS &amp; MUSSELS</b> Fennel, Pancetta, & Fresh Herbs. White Wine Broth. Garnished With Lemon Gremolata. Over Linguini.	24

\*Wheat Pasta / Gluten Free Pasta Available Upon Request \*For \$2  
Homemade Pasta available for +\$5 if not already in dish

### PIZZAS:

PERSONAL 12 INCH PIES

<b>MARGARITA</b> Fresh Tomato, Mozzarella, Basil	17
<b>SPINACH</b> Spinach, Oil, Garlic, Mozzarella	17
<b>BROCCOLI</b> Broccoli, Garlic, Spices, Mozzarella. Red Sauce	17
<b>EGGPLANT</b> Breaded Eggplant, Herbs, Mozzarella. Red Sauce	17
<b>RICOTTA</b> Seasoned Ricotta, Mozzarella. Side of Red Sauce	17
<b>PRIMAVERA</b> Broccoli, Tomatoes, Black Olives, Mushrooms, Peppers, Mozzarella. White Garlic Sauce	17
<b>CHICKEN PESTO</b> Chicken, Tomatoes, Mozzarella. Pesto Sauce	17
<b>CLAMS CASINO</b> Baby Clams, Onions, Bacon, Romano	17
<b>SHRIMP &amp; GORGONZOLA</b> Shrimp, Gorgonzola, Tomatoes, Garlic, Oil, Basil, Romano, Mozzarella	17

Gluten Free \$2 New York (Thin) or Sicilian (Thick) Crust add \$1

### STUFFED PIES:

<b>MEAT</b> Meatball, Pepperoni, Sausage, Bacon, Mozzarella	17
<b>VEGETABLE</b> Broccoli, Mushrooms, Peppers, Tomatoes, Olives, Garlic, Mozzarella	17
<b>COMBO</b> Meatball, Sausage, Broccoli, Mozzarella	17

### ENTREES:

<b>CHICKEN/EGGPLANT PARMESAN</b> Penne Pasta.	22/19
<b>CHICKEN SALTIMBOCA</b> Over Mashed Potatoes & Green Beans, Pine Nuts & Sage Demi Glaze.	25
<b>PAN SEARED SALMON</b> Coconut Milk Risotto Cake, Escarole, Roasted Tomato, Garlic & Shallots. Topped With Mango Slaw	27
<b>*12oz NY STRIP</b> Served with Fingerling Potatoes, Grilled Onion & Roasted Cauliflower. Topped with Demi Glaze. Add gorgonzola dolce \$2	30
<b>* 8oz FILETO</b> Served with Garlic Mashed Potato, Broccoli Rabe, Cipollini Onions, Topped with au poivre Sauce.	33

### FRESH OFF THE GRILL:

Chicken	19	*Shrimp	24
*Scallops	27	*Salmon	25
		*Hangar Steak	27

Served With Mashed Potatoes & Mixed Vegetables

Your Choice of Grilled or Blackened.

Sides May be Substituted for \$3.50 per item changed

### SIDES:

<b>GARLIC MASHED POTATO</b>	4
<b>CREAMY POLENTA</b>	4
<b>HOMEMADE PASTA WITH OIL &amp; GARLIC</b>	5
<b>GREEN BEANS</b>	5
<b>ESCAROLE</b>	5
<b>MIXED SAUTEED MUSHROOMS</b>	5
<b>MIXED SEASONAL VEGETABLES</b>	6
<b>SAUTEED SPINACH</b>	5
<b>BROCCOLI RABE</b>	7
<b>RISOTTO</b>	8

**Chef/Owner Robert Maffucci**

**Executive Chef Albion Kallogjeri**

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\*Thoroughly cooking meats. Poultry, seafood, shellfish or eggs reduces the risk of food borne illness.