



# LUNCH MENU



## VITO'S BY THE WATER

### RAW BAR:

* Select Oyster	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,

Anti Pasto Misto \$12

A little bit of Everything for 2 \$17

A little bit of Everything for 4 \$35

Imported Italian Cheeses	Imported Italian Meats
Fresh Mozzarella	Marinated Beans
Olive Salad	Grilled Seasonal Vegetables
Roasted Tomato	Roasted Peppers

### APPETIZERS:

<b>ZUPPA DEL GIORNO</b>	7
<b>FLAT BREAD OF THE DAY</b>	9
<b>BRUSHETTA</b> Diced Tomato, Onion, Garlic, Basil Chiffonade & Fresh Mozzarella. Aged Balsamic Glaze	8
<b>VITOS FAMOUS MEATBALLS</b> Creamy Polenta, Wild Mushrooms, & Marinara	8
<b>SAUSAGE AND PEPPERS</b> Grilled Link Sausage, Fresh Herbed White Wine Broth, Peppers, Soft Onion, Garnished With Fresh Herbs & Marinara	10
<b>MUSSELS</b> Mild Italian Sausage, Garlic & Broth	12
<b>FRIED CALAMARI</b> Rings & Tentacles, Cherry Peppers, Spicy Aioli.	11
<b>GRILLED OCTOPUS</b> Octopus over Arugula, Warm Fingerling Potato, Fennel, & Salsa Verde	13
<b>PROSCUITTO WRAPPED MOZZARELLA</b> Seared. On a bed of Arugula, Sun Dried Tomato Vinaigrette	10
<b>GARLIC BREAD</b> Garlic Spread, Mozzarella	6

### SALADS:

<b>GARDEN SALAD</b> Fresh vegetables on a bed of Greens, Croutons. Balsamic Vinaigrette.	7
<b>CAESER</b> Romaine, Paprika Croutons, Shaved Parmesan.	8
<b>CAPRESE</b> Tomato, Fresh Mozzarella, Basil. Aged Balsamic Vinegar.	9
<b>CHOPPED SALAD</b> Tomato, Cucumber, Onion, Mixed Greens, Gorgonzola, Cranberries, Carrots, Champagne Vinaigrette, Choice of Chopped Chicken or Shrimp	13
<b>MEDITERRANEAN</b> Mixed Greens, Kalamata Olives, Roasted Peppers, Feta Cheese, Cucumber, Onion, Tomato, Balsamic Dressing	11
<b>COBB SALAD</b> Mixed Greens, Chicken, Egg, Vito's Croutons, Avocado, Crispy Bacon, Gorgonzola, & Strawberries. Balsamic Vinaigrette.	14
<b>BLACKENED CHICKEN</b> Mixed Greens, Tomatoes, Onion, Cucumbers, Fresh Mozzarella, Balsamic Vinaigrette.	13

### FRESH OFF THE GRILL

(ADD TO A DISH OR SALAD)

<b>CHICKEN</b>	5
<b>STEAK</b>	7
<b>SHRIMP</b>	8
<b>SALMON</b>	9
<b>SCALLOPS</b>	10

### CHEFS FEATURES

<b>VITOS 9oz BURGER</b> Tomato, Lettuce Onion, Provolone. Add Bacon \$1.50 Served with Fries	13
<b>BBQ PULLED PORK</b> Cole Slaw & Cajun Fries	12
<b>STEAK FRITES</b> Grilled Hangar Steak Served with French Fries & Green Beans	18

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

## ENTREES

<b>CHICKEN PARMESAN/ EGGPLANT PARMESAN</b> Over Penne.	13/12
<b>PASTA ALA ROBERTO</b> Penne, Sun-Dried Tomatoes, Spinach, Capers, Gorgonzola, Cream & Touch of Marinara	13
<b>FETTUCINI POMODORO</b> Fresh Tomato Sauce over Homemade Pasta	12
<b>NONAS PASTA</b> Escarole, Beans, Fresh Herbs, Loose Italian Sausage, In A White Wine Sauce Over Pasta. Topped with Rigatoni	13
<b>PAPPARDELLE BOLOGNESE</b> <i>Made With Rob's Cutting Edge Chocolate Truffle Pasta</i> Meat Sauce, Ricotta, Pesto	14
<b>CLAMS &amp; MUSSELS</b> Fennel, Pancetta, & Fresh Herbs. White Wine Broth. Garnished With Lemon Gremolata. Over Linguini.	13
<b>LOBSTER RAVIOLI</b> Vodka Cream Sauce. Asparagus, Sun- Dried & Stewed Tomatoes.	14
<b>SHRIMP SCAMPI</b> Fresh Herbs, Garlic, Tomatoes, Capers, White Wine Lemon Sauce.	16
<b>CHICKEN MARSALA</b> Served over Pasta	14
<b>CHICKEN MILANESE</b> Breaded & Fried Cutlet, Topped with Arugula, Corn, Tomato, Avocado & Shaved Parmesan. Lemon Olive Oil Dressing	14
<b>CHICKEN ARTICHOKE</b> Prosciutto, Artichoke Hearts, Capers. Lemon White Wine Butter Sauce	14
<i>*Wheat Pasta / Gluten Free Pasta Available Upon Request*For \$2</i>	

## PIZZAS:

<b>MOZZARELLA</b>		Small 11	Large 13
<b>ITEMS</b>		Small 1	Large 2
Sausage	Pepperoni	Hamburger	Mushroom
Pepper	Olive	Sliced Meatball	Bacon
			Sliced Tomato
<b>SPECIALTY ITEMS</b>		Small 3	Large 4
Artichoke Hearts	Sun Dried Tomatoes	Shrimp	Asparagus
			Chicken

## SIGNATURE PIES:

SMALL (12 INCH) / LARGE (16 INCH)

<b>MARGARITA</b> Fresh Tomato, Mozzarella, Basil	16/19
<b>SPINACH</b> Spinach, Oil, Garlic, Mozzarella	16/19
<b>BROCCOLI</b> Broccoli, Garlic, Spices, Mozzarella. Red Sauce	16/19
<b>EGGPLANT</b> Breaded Eggplant, Herbs, Mozzarella. Red Sauce	16/19
<b>RICCOTTA</b> Seasoned Ricotta, Mozzarella. Side Of Red Sauce.	16/19
<b>PRIMAVERA</b> Broccoli, Tomatoes, Black Olives, Mushrooms, Peppers, Mozzarella. White Garlic Sauce	17/19
<b>CHICKEN PESTO</b> Chicken, Tomatoes, Mozzarella. Pesto Sauce	17/19
<b>CLAMS CASINO</b> Baby Clams, Onions, Bacon, Romano	17/20
<b>SHRIMP &amp; GORGONZOLA</b> Shrimp, Gorgonzola, Tomatoes, Garlic, Oil, Basil, Romano, Mozzarella	17/20

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

## PANINI'S:

SERVED WITH A SMALL SIDE SALAD

<b>VEGGIE PANINI</b> Seasonal Vegetables, Sliced Tomato, Fresh Mozzarella, Basil, Aioli.	12
<b>EGGPLANT PARM PANINI</b> Breaded & Baked Eggplant, Touch of Marinara, Fresh Mozzarella	12
<b>ITALIAN PANINI</b> Soppressata, Genoa Salami, Prosciutto, Fresh Mozzarella, Roasted Red Peppers, Tomato, & Olive Oil.	13
<b>BLACKENED CHICKEN PANINI</b> Grilled Onion, Prosciutto, Fig Jam, Herbed Ricotta, & Horseradish Crème Fraiche.	14
<b>GRILLED CHICKEN PANINI</b> Sliced Tomato, Mushroom, Provolone, Pesto Mayonnaise.	14
<b>*STEAK &amp; CHEESE PANINI</b> Grilled Steak, Pepper Jack Cheese, Mushroom, Roasted Red Pepper, & Horseradish Mayo.	15
<b>TURKEY BLT</b> Pancetta, Lettuce, Tomato, & Cheese Served with Eggplant Fries	13

SIDE OF FRIES AVAILABLE FOR \$5

## STUFFED PIES:

<b>DEEP DISH MEAT</b> Meatball, Pepperoni, Sausage, Bacon, Mozzarella	17/26
<b>DEEP DISH VEGETABLE</b> Broccoli, Mushrooms, Peppers, Tomatoes, Olives, Garlic, Mozzarella	17/26
<b>DEEP DISH COMBO</b> Meatball, Sausage, Broccoli, & Mozzarella Cheese.	17/26

**Chef/Owner Robert Maffucci**

As Seen on  
Food Network



**Executive Chef Albion Kallogjeri**

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