

DINNER MENU

VITO'S BY THE WATER

SALADS

CAESAR

Romaine, Paprika Croutons, Shaved Parmesan. **7**

GARDEN

Fresh vegetables on a bed of greens, Croutons.
Balsamic Vinaigrette. **6**

ROUGH CHOPPED SALAD

Tomato, Cucumber, Onion, Mixed Greens, Gorgonzola, Dried
Cranberries, Carrots Champagne Vinaigrette. **9**

MEDITERRANEAN

Mixed Greens, Kalamata Olives, Roasted Peppers, Feta Cheese,
Cucumber, Onion, Tomato, Balsamic Dressing **8**

GRILLED OCTOPUS

Octopus over Arugula, Warm Fingerling Potato,
Fennel & Salsa Verde **12.95**

ANTIPASTI

5 each / Anti Pasto Misto 10

A little bit of Everything /For two 15 / For four 30

Imported Italian Cheeses / Imported Italian Meats /
Burrata / Marinated Beans
Olive Salad / Grilled Seasonal Vegetables

APPETIZERS

ZUPPA DEL GIORNO 5

GARLIC BREAD

Garlic Spread, Mozzarella **5.95**

VITOS FAMOUS MEATBALLS

Creamy Polenta, Wild Mushrooms & Marinara. **7.95**

MUSSELS

Mild Italian Sausage, Garlic & Broth **10.95**

FRIED CALAMARI

Rings & Tentacles, Cherry Peppers, Spicy Aioli. **10.95**

PROSCUITTO WRAPPED MOZZARELLA

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

SIGNATURE PIES

SMALL (12 INCH)

MARGARITA Fresh Tomato, Mozzarella, Basil **16**

SPINACH Spinach, Oil, Garlic, Mozzarella. **16**

BROCCOLI Broccoli, Garlic, Spices, Mozzarella.
Red Sauce **16**

EGGPLANT Breaded Eggplant, Herbs, Mozzarella.
Red Sauce **16**

RICCOTTA Seasoned Ricotta, Mozzarella.
Side Of Red Sauce. **16**

PRIMAVERA Broccoli, Tomatoes, Black Olives, Mushrooms,
Peppers, Mozzarella. White Garlic Sauce. **17**

CHICKEN PESTO Chicken, Tomatoes, Mozzarella.
Pesto Sauce **17**

CLAMS CASINO Baby Clams, Onions, Bacon,
Romano. **17**

SHRIMP & GORGONZOLA Shrimp, Gorgonzola, Tomatoes,
Garlic, Oil, Basil, Romano, Mozzarella **17**

Add 1 For New York (Thin) or Sicilian (Thick) Crust **Gluten Free 2**

STUFFED PIES

DEEP DISH MEAT Meatball, Pepperoni,
Sausage, Bacon, Mozzarella. **17**

DEEP DISH VEGETABLE Broccoli, Mushrooms, Peppers, To-
matoes, Olives, Garlic, Mozzarella. **17**

DEEP DISH COMBO Meatball, Sausage, Broccoli, &
Mozzarella Cheese. **17**

**IF YOU DO NOT SEE A GOURMET SELECTION YOU LOVE .
SIMPLY CREATE YOUR OWN PIZZA!**

RAW BAR

* **OYSTERS** Select 2ea West coast 3ea

* **CLAMS** 1.50ea

* **COCKTAIL SHRIMP** 2ea

* **HARTFORD HIGH RISE** Select Oysters, West Coast
Oysters, Clams, & Shrimp. **75**

* **SHELLFISH SAMPLER** Half the size of our famous
Hartford High Rise. **39**

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

PASTAS

PASTA ALA ROBERTO

Penne, Sun-Dried Tomatoes, Spinach, Capers,
Gorgonzola, Cream & Touch of Marinara. **18.95**

Chicken 3 Sausage 3 Shrimp 5

FETTUCCINI POMODORO

Fresh Tomato Sauce over Homemade Pasta. **17.95**

NONAS PASTA

Escarole, Beans, Fresh Herbs, Loose Italian Sausage,
In A White Wine Sauce Over Pasta. **20.95**

CLAMS & MUSSELS

Fennel, Pancetta, & Fresh Herbs. White Wine Broth.
Lemon Gremolata, Over Linguini. **21.95**

LOBSTER RAVIOLI

Vodka Cream Sauce.

Asparagus, Sun-Dried & Stewed Tomatoes. **23.95**

PAPPARDELLE BOLOGNESE As Seen on Food Network 

Made With Rob's Cutting Edge Chocolate Truffle Pasta

Meat Sauce, Ricotta, Pesto, &

Topped With Citrus Gremolata. **22.95**

* **Wheat Pasta or Gluten Free Pasta 2**

ENTREES

EGGPLANT OR CHICKEN PARMESAN

Over Penne. **18.95/19.95**

POLLO ARROSTO

Tuscan Style Roasted Chicken, Lemon, Fennel,
Parsnip Fries, Green Beans, & Garlic Pan Sauce. **22.95**

SEARED SCALLOPS

Butternut Squash, Peas, Cauliflower & Portobello
Succotash, Truffle Oil, & Pomegranate Glaze. **25.95**

PAN SEARED SALMON

Roasted Tomato Confit, Shallots, Spinach, & Fingerling
Potatoes. Topped With a Lobster Cream Sauce. **26.95**

SHRIMP & GRITS

Blackened Shrimp, Or Grilled Shrimp
Peppers, Onions, Tomato Ragu,
Over Italian Style Grits "Polenta". **24.95**

BRAISED SHORT RIB

Smashed Cauliflower & Potatoes. Topped With
Grilled Scallion & Horseradish Crème Fraiche. **23.95**

12^{oz} NY STRIP

Brussels Sprouts With Pancetta & Caramelized
Onions. Scalloped Potatoes. **29.95**

Add gorgonzola dolce 2

* **8^{oz} FILETO**

Served with Garlic Mashed Potatoes, &
Broccoli Rabe. Topped with Demi Glaze. **32.95**

Chef/Owner Robert Maffucci

As Seen on  Food Network

WINE LIST



THE ITALIANS

FRIULI VENEZIA GIULIA - BIANCHI

Ca' Bolani Sauvignon Blanc 11.5/ / 48

VENETO - ROSSI

Brigaldara Valpolicella Classico/ 11.00 /16.50 /40

Graziano Pra' Valpolicella Superiore Ripasso 98

Brigaldara Amarone Classico

PIEMONTE - ROSSI

Produttori del Barbaresco Barbaresco 82

TOSCANA - CHIANTIS

Castello di Gabbiano Chianti 8.5/12.5/

Castello D' Albola Classico Chianti 11.5 /17/48

Castello D'Albola Classico Riserva Chianti /78

Poggiopiano Chianti Classico La Tradizione /120

TOSCANA - OTHERS

Rocca Di Montemassi Le Focai Sangiovese 11/16/44

Argiano Non Confonditur 42

Tenuta di Arceno Arcanum 227

Tenuta Biserno Insoglio del Cinghiale 81

THE SOUTHERNS - ROSSI

SICILIA Principi Di Butera Nero D'Avola 9.5/ 14.25/ 38

PUGLIA *Masseria Altemura Primatavo Sasseo 8/12/36*

ABRUZZI *Piane di Maggio Montepulciano D'Abruzzo 37*

WORLDLY WINES

WHITES

NEW ZEALAND Matua Sauvignon Blanc /10 /15 /40

REDS

ARGENTINA High Note Malbec 9 /13.5/ 38

ARGENTINA Tomero Malbec 44

BUBBLINGS

Prima Perla Prosecco 8 / 32 bottle

*Zonin Proseco 9

Castello diel Poggio Moscato di Asti 8.5 /34

CALIFORNANS

SONOMA WHITES

V's Chardonnay 8/ 12/ 32

V's Pinot Grigio \$8.00 \$12.00 NA

Chateau St Jean Chardonnay 42

Sonoma-Cutrer Chardonnay 82

SONOMA REDS

V's Merlot 8/ 12/32

North Star Merlot 115

V's Cabernet Sauvignon 8 /12/ 32

Rodney Strong Cabernet Sauvignon 11/16.5 /44

Chateau St Jean Cabernet Sauvignon \$42

Wild Horse Pinot Noir 9/ 13.5/ 36

Rodney Strong Pinot Noir 11/ 16.5 /44

NAPA WHITES

Three Pears Pinot Grigio 8/ 12 /

Sterling Chardonnay 10 /15 /40

Cake Bread Chardonnay 110

Groth Chardonnay 89

V's White Zinfandel \$8.00 \$12.00 NA

NAPA REDS

Stags Leap Petite Syrah 115

Stags Leap Cabernet Sauvignon 139

St Clement 'Oropas' Cabernet Sauvignon 140

Opus One 295

CALIFORNIA REGIONAL REDS

LODI *Brazin Old Vine Zinfandel \$36*

AMERICANS

WINES FROM THE GREAT NORTHWEST

WASHINGTON Chateau Ste Michelle Riesling 9/ 13.5/ 36

WASHINGTON *Chateau Ste Michelle Merlot*

OREGON *Willamette Valley Vineyards Pinot Gris \$59*

OREGON *Willamette Valley Pinot Noir 59*

PRICES: 6 OUNCE / 9 OUNCE / BOTTLE

* NA ~ Not Available By The Bottle

CRAFT BEERS

BOTTLE SELECTIONS

Bud / Bud Light / Coors Light

Miller Light/ Michelob Ultra

Corona/ Angry Orchard

Heineken/ Stella Artois

Sam Light/ Sam Boston Lager

Yuengling Lager/ Yuengling Light

New Castle/Amstel Light

O'Doules Amber- Non Alcoholic

ON DRAFT

BACK EAST SEASONAL

HARPOON SEASONAL

GUINNESS

BUDLIGHT

**Ask Your Server About Our
Ever Changing Local Draught
Beer Selection!*

MARTINIS

BLOOD ORANGE

ESPRESSO

Three Olives Espresso Vodka, Fresh Brewed
Espresso, Baily's Irish Cream 10

ALMOND JOY

Malibu Coconut Rum, Godiva Chocolate Liq-
uor, Bicerin, Frangelico, & Bailey's. 10

PUMPKIN SPICE SKYY

Vanilla Vodka, Pumpkin Smash Liquor, &
Fulton's Pumpkin Pie Cream Liquor

LOCALLY INSPIRED...

LAVENDER COSMO Hartford Flavor Company

Wild Moon Lavender Liquor, Citrus vodka, Cranberry Simple Syrup,
Cranberry Juice, Triple Sec, & A squeeze of Lime. 10

BIRCH & BOURBON Bullet Rye & Hartford Flavor Company Wild
Moon Birch Liquor . Served On The Rocks.