

# LUNCH MENU



VITO'S BY THE WATER

## SALADS

### GARDEN SALAD

Fresh vegetables on a bed of Mixed Greens, Croutons.  
Balsamic Vinaigrette. **6.95**

### CAESAR

Romaine, Paprika Croutons, Shaved Parmesan. **7.95**

### CHOPPED SALAD

Tomato, Cucumber, Onion, Mixed Greens, Gorgonzola,  
Cranberries, Carrots, Champagne Vinaigrette. **9.95**

### COBB SALAD

Mixed Greens, Egg, Croutons, Avocado, Crispy Bacon,  
Gorgonzola & Strawberries. Balsamic Vinaigrette. **9.95**

### MEDITERRANEAN

Mixed Greens, Kalamata Olives, Roasted Peppers, Feta  
Cheese, Cucumber, Onion, Tomato, Balsamic Dressing. **8.95**

**To Any Salad Add / Blackened or Grilled Chicken 3 /  
Shrimp 5 / Salmon 5 / Steak 6**

## 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**

### GRILLED OCTOPUS

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

### PROSCIUTTO WRAPPED MOZZARELLA

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

## SIGNATURE PIES

SMALL (12 INCH) / LARGE (16 INCH)

**MARGARITA** Fresh Tomato, Mozzarella, Basil **16/19**

**SPINACH** Spinach, Oil, Garlic, Mozzarella. **16/19**

**BROCCOLI** Broccoli, Garlic, Spices, Mozzarella.  
Red Sauce **16/19**

**EGGPLANT** Breaded Eggplant, Herbs, Mozzarella.  
Red Sauce **16/19**

**RICCOTTA** Seasoned Ricotta, Mozzarella.  
Side Of Red Sauce. **16/19**

**PRIMAVERA** Broccoli, Tomatoes, Black Olives, Mushrooms,  
Peppers, Mozzarella. White Garlic Sauce. **17/19**

**CHICKEN PESTO** Chicken, Tomatoes, Mozzarella.  
Pesto Sauce **17/19**

**CLAMS CASINO** Baby Clams, Onions, Bacon,  
Romano. **17/20**

**SHRIMP & GORGONZOLA** Shrimp, Gorgonzola, Tomatoes,  
Garlic, Oil, Basil, Romano, Mozzarella **17/20**

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

## STUFFED PIES

**DEEP DISH MEAT** Meatball, Pepperoni,  
Sausage, Bacon, Mozzarella. **17/26**

**DEEP DISH VEGETABLE** Broccoli, Mushrooms, Peppers, To-  
matoes, Olives, Garlic, Mozzarella. **17/26**

**DEEP DISH COMBO** Meatball, Sausage, Broccoli, &  
Mozzarella Cheese. **17/26**

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

## ANTIPASTI

**5 each / Anti Pasto Misto 10**

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

Imported Italian

Imported Italian

Cheeses

Meats

Burrata

Marinated Beans

Olive Salad

Grilled Seasonal

Vegetables

## PANINI'S

### EGGPLANT PARM PANINI

Breaded & Baked Eggplant, Touch of Marinara, Fresh  
Mozzarella. French Fries. **8.95**

### ITALIAN PANINI

Soppresata, Genoa Salami, Prosciutto, Provolone,  
Roasted Red Peppers, Tomato, & Olive Oil. French Fries.  
**11.95**

### CHICKEN PANINI

**Grilled Or Blackened Chicken**, Sliced Tomato, Avocado,  
Provolone, Arugula, Pesto Mayo. French Fries. **10.95**

### TURKEY BLT

Pancetta, Lettuce, Tomato & Cheese Served with  
Eggplant Fries **9.95**

### VITOS 8oz BURGER

Tomato, Lettuce Onion, Provolone. **Add Bacon 1.50**  
Served with Fries **10.95**

## ENTREES

### EGGPLANT OR CHICKEN PARMESAN

Over Penne. **10.95/11.95**

### RIGATONI CON POLLO

Chicken, Pesto Cream Sauce, Roasted Tomato,  
Mushrooms, & Parmesan. **11.95**

### CHICKEN MARSALA

Garlic Mashed Potato, Seasonal Roasted Vegetable.  
**11.95**

### PASTA ALA ROBERTO

Penne, Sun-Dried Tomatoes, Spinach, Capers,  
Gorgonzola, Cream & Touch of Marinara. **10.95 Add  
Chicken 3 Sausage 3 Shrimp 5**

### FETTUCCINI POMODORO

Fresh Tomato Sauce over Homemade Pasta. **9.95**

### NONAS PASTA

Escarole, Beans, Fresh Herbs, Loose Italian Sausage,  
In A White Wine Sauce Over Pasta. **10.95**

### PAPPARDELLE BOLOGNESE

*Made With Rob's Cutting Edge Chocolate Truffle Pasta*  
Meat Sauce, Ricotta, Pesto. **12.95**

### PASTA AL FORNO

Penne Tossed in a Vodka Pink Sauce, with Sausage and  
peas. Baked With Shredded Mozzarella. **11.95**

### LOBSTER RAVIOLI

Vodka Cream Sauce.

Asparagus, Sun-Dried & Stewed Tomatoes. **12.95**

**\*Wheat Pasta or Gluten Free Pasta add 2\***

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

**Chef/Owner Robert Maffucci**



# WINE LIST

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## BUBBLINGS

**Prima Perla** Prosecco \$8 \$32

**Zonin** Prosecco \$9 BY GLASS ONLY

**Castello diel Poggio** Moscato di Asti 8.5/ 12.75/ 34

\* NA ~ Not Available By The Bottle

## 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

**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** Primitivo Sasseo 8/12/36

ABRUZZI **Piane di Maggio** Montepulciano D'Abruzzo 37

## WORLDLY WHITES

NEW ZEALAND **Matua** Sauvignon Blanc \$10 \$15 \$40

## WORLDLY REDS

ARGENTINA **High Note** Malbec \$9 \$13.50 \$38

ARGENTINA **Tomero** Malbec \$44

## SONOMA WHITES

**V's** Chardonnay 8/ 12.00 \$32

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

**Chateau St Jean** Chardonnay 42

**Sonoma-Cutrer** Chardonnay 82

## SONOMA REDS

**V's** Merlot \$8.00 \$12.00 \$32

**North Star** Merlot \$115

**V's** Cabernet Sauvignon \$8.00 \$12.00 \$32

**Rodney Strong** Cabernet Sauvignon \$11.00 \$16.50 \$44

**Chateau St Jean** Cabernet Sauvignon \$42

**Wild Horse** Pinot Noir \$9.00 \$13.50 \$36

**Rodney Strong** Pinot Noir \$11.00 \$16.50 \$44

## NAPA WHITES

**Three Pears** Pinot Grigio \$8.00 \$12.00 \$

**Sterling** Chardonnay \$10 \$15 40

**Cake Bread** Chardonnay \$110

**Groth** Chardonnay \$89

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

**Beringer** White Zinfandel \$32

## 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

## WINES FROM THE GREAT NORTHWEST

WASHINGTON **Chateau Ste Michelle** Riesling \$9 \$13.50 \$36

WASHINGTON **Chateau Ste Michelle** Merlot \$

OREGON **Willamette Valley Vineyards** Pinot Gris \$59

OREGON **Willamette Valley** Pinot Noir \$59

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## LOCAL CRAFT