

## Antipasti

- Burrata Board ~ parma prosciutto, melon, fig jam, 11 | 16  
burrata cheese, drizzled with aged balsamic glaze & evoo
- Salumi ~ collection of cured meats, pickled onions, with 10 | 15  
whole grain mustard, crusty Italian bread
- Per La Tavola ~ Italian meats, Italian cheese, burrata,  
grilled seasonal vegetables, roasted garlic, olives, roasted  
artichoke hearts, marinated white beans, fire roasted peppers  
~ Two People 15 | Four People 30 | Per Item 4 ~

## Insalate

- Tuscan Panzanella ~ arugula, fresh vegetables, freshly 7  
charred Italian bread, lemon evoo, & red pepper flake
- Fennel ~ shaved fennel arugula, fresh mozzarella, orange 7  
segments
- Kale Caesar ~ tossed with caesar dressing, parmesan 8  
croutons\*
- Pesca ~ grilled peaches, spinach, arugula, fresh cranberries, 9  
toasted almonds, goat cheese cream, honey vinaigrette
- Caprese Neapolitan Style ~ fresh pulled mozzarella, 8  
heirloom tomatoes, fresh basil, balsamic vinegar powder  
~ Add Shrimp 6 | Chicken 4 | Skirt Steak 6 | Salmon 6 ~

## House Specialties

- Mussels Pestonara ~ garlic, shallots, capers, tomato, fresh 10  
pesto, evoo, served with crostini
- Garlic Bread ~ herbed garlic butter, fresh mozzarella 5 | 8
- Calamari alla Vitos ~ Sautéed calamari, capers, tomato's, 10  
red onions, garlic, sherry wine, EVOO
- Ribollita ~ Tuscan peasant soup made with bread, seasonal 6  
vegetables, topped with truffle oil ~ served warm
- Fried Calamari ~ served with smoked paprika aioli 10

~ Daily Specialties ~ ~

- Monday ~ 1 cent vino ~ 5oz pour of house red or white  
~ limit 1: with the purchase of an entrée at the bar, or in lounge ~
- Tuesday ~ \$8 pizza ~ roni, margherita, ricotta  
~ (bar & lounge only)
- Wednesday ~ 'wine-down Wednesday' ~ half off bottles
- Thursday ~ 'buck-a-shuck' ~ select oysters \$1
- Friday - Sunday ~ "3 Day Weekend" happy hour starts @ 2:30

\*Although our gluten-free dough and menu items are made and cooked using dedicated kitchen utensils and trays, they are prepared in the same facility and ovens as our regular, flour-crust pizzas. We cannot guarantee that our pizzas and other menu items are 100% free of gluten as there is always a possibility of trace amounts crossing over from other kitchen areas. Please consider this when ordering from our menu.



## Piccoli Piatti

Tapas Style

- Roasted Artichokes 7  
~ roasted artichokes with crushed hazelnuts, parmesan, lemon  
vinaigrette ~
- Vito's Famous Meatballs 8  
~ creamy polenta, wild mushrooms, marinara ~
- Yellowfin Tuna 7  
~ fresh yellowfin tuna crudo with blood orange, avocado, fennel,  
served with grilled crostini\* ~
- Fennel Seared Scallop 9  
~ asparagus crowns, parsnip puree, fennel pollen, meyer lemon  
foam\* ~
- Crispy Pork Belly 8  
~ goat cheese polenta, Italian bourbon infused demi ~
- Shrimp Scampi Crostini 9  
~ rock shrimp, capers, lemon, white wine, garlic, fresh herbs\* ~
- Fire Roasted Sausage & Peppers 6  
~ roasted spicy Italian sausage, garlic, long hot peppers, sweet  
bell peppers ~
- ~ Pick any 2 for 14 ~

## Pizza - 12"

- Margherita 13
- Sausage and Pepperoni 14
- Primavera, white garlic, broccoli, tomatoes, 15  
mushrooms, peppers & olives
- Fresh Ricotta 15
- Chicken Pesto 16
- Kale, Goat Cheese & Caramelized Onions 16
- Clams, Garlic, Pancetta, Fresh Oregano, & Onion 16
- Crispy Porchetta, Fig Jam, Fresh Mozzarella & 16  
Arugula
- Guanciaie with Black Truffle & Soft Cooked Egg\* 20
- Craft Your Own 12  
~ pancetta | sausage | meatballs | eggplant | spinach | mushrooms |  
tomatoes | onions | peppers | broccoli | bacon ~  
~ Add 1.50 each ~
- Gluten Free Crust 3

~ Ask your server about reserving our private dining room for  
your next party or function today! ~

Chef/Owner ~ Rob Maffucci as seen on

## Signature Cooking Stones\*

Sear your Entrée on our 700 degree cooking stone, served  
with polenta and chef's choice vegetables

Surf and Turf 36

Marinated Skirt Steak 24

Frutti Di Mare 26

## Flour & Water

### Pasta Made Fresh Daily

- Spaghetti ~ pomodoro with stracciatella 18
- Linguine Alla Carbonara ~ pancetta, fresh peas, roasted 19  
corn, shallots, parmesan
- Lobster Ravioli ~ butter poached lobster, mascarpone 24  
cream, hazelnut crumbles
- Lasagna ~ sausage, meatball & ricotta baked pasta 18
- Pasta alla Roberto ~ penne pasta, sun dried tomatoes, 19  
spinach, capers, gorgonzola, cream, touch of marinara
- Pappardelle Bolognese ~ Chef Rob's cutting edge chocolate 22  
truffle pasta, Sicilian meat sauce topped with fresh ricotta  
& citrus gremolade. As seen on

## Secondi

- Eggplant alla Parmigiana ~ served with choice of pasta 18
- Chicken alla Parmigiana ~ served with choice of pasta 20
- Grilled Filet ~ 6oz or 10oz: herb roasted fingerling 28 | 36  
potatoes, wilted spinach, wild mushroom ragu\*
- Porchetta ~ roasted vegetable stuffed pork roulade, roasted 22  
baby carrots, parsnips, goat cheese polenta
- Penne con Pollo ~ fresh penne, portobello mushrooms, sun 22  
dried tomatoes, pesto cream sauce
- Tuna ~ black peppercorn & fennel seed crusted tuna, roasted 26  
tomatoes, fava beans\*
- Grand Marnier Salmon ~ sautéed with oranges, grapes and 26  
asparagus, Grand Marnier glaze\*

\*This item may be cooked to order or may contain raw or under-cooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your  
risk of food borne illness.