

Antipasti

- Burrata Board ~ parma prosciutto, melon, fig jam, burrata cheese, drizzled with aged balsamic glaze & evoo 11 | 16
- Salumi ~ collection of cured meats, pickled onions, with whole grain mustard, crusty Italian bread 10 | 15
- 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 charred Italian bread, lemon evoo, & red pepper flake 7
- Fennel ~ shaved fennel arugula, fresh mozzarella, orange segments 7
- Kale Caesar ~ tossed with caesar dressing, parmesan croutons* 8
- Pesca ~ grilled peaches, spinach, arugula, fresh cranberries, toasted almonds, goat cheese cream, honey vinaigrette 9
- Caprese Neapolitan Style ~ fresh pulled mozzarella, heirloom tomatoes, fresh basil, balsamic vinegar powder 8
~ Add Shrimp 6 | Chicken 4 | Skirt Steak 6 | Salmon 6 ~

House Specialties

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



Lunch 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* ~
- Crispy Pork Belly 8
~ goat cheese polenta, Italian bourbon infused demi ~
- 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
- Primavera, white garlic, broccoli, tomatoes, mushrooms, peppers & olives 15
- Sausage and Pepperoni 14
- 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 & Arugula 16
- Guanciale 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! ~

Signature Cooking Stones*

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

Marinated Skirt Steak 15

Fruitti Di Mare 16

Flour & Water

Pasta Made Fresh Daily

- Spaghetti ~ pomodoro with stracciatella 9
- Linguini Alla Carbonara ~ pancetta, fresh peas, roasted corn, shallots, parmesan alfredo 11
- Lobster Ravioli ~ butter poached lobster, mascarpone cream, hazelnut crumbles 14
- Lasagna ~ al forno 11
- Pasta alla Roberto ~ penne pasta, sun dried tomatoes, spinach, capers, gorgonzola, cream, touch of marinara 11
- Pappardelle Bolognese ~ Chef Rob's Cutting edge chocolate truffle pasta, Sicilian meat sauce topped with fresh ricotta & citrus gremolade. As seen on 12

Panna Tartina

- Trattoria Burger ~ topped with lettuce, tomato, smoked mozzarella, caramelized onions, roasted peppers 12
- Prosciutto Tartina ~ open faced oven toasted sandwich, fresh mozzarella, arugula, balsamic reduction 11
~ Served with parmesan truffle fries or tomato, cucumber salad ~

Secondi

- Eggplant alla Parmigiana ~ served with choice of pasta 10
- Chicken alla Parmigiana ~ served with choice of pasta 12
- Penne con Pollo ~ fresh penne, portobello mushrooms, sun dried tomatoes, pesto cream sauce 11
- Grand Marnier Salmon ~ sautéed with grapes, oranges and asparagus, Grand Marnier glaze* 14

*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.

Chef/Owner Rob Maffucci as seen on