

## Antipasti

- Burrata Board ~ parma prosciutto, melon, fig jam, 12 | 18  
burrata cheese, drizzled with aged balsamic glaze, crostini & evoo
- Per La Tavola ~ Italian meats, Italian cheese, grilled seasonal vegetables, roasted garlic, olives, roasted artichoke hearts, marinated white beans, fire roasted peppers  
~ Two People 15 | Four People 30 ~
- Antipasto Caldo ~ Hot appetizers served family style: 10 pp  
mussels, garlic bread, fried calamari & meatballs  
~ (Minimum 4 People) ~

## Insalate

- Tuscan Panzanella ~ arugula, fresh vegetables, freshly charred Italian bread, lemon, evoo & red pepper flake 8
- Fennel ~ shaved fennel, arugula, fresh mozzarella, orange segments 8
- Kale Caesar ~ tossed with caesar dressing, parmesan croutons 8
- Pesca Salad ~ 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
- Garlic Bread ~ herbed garlic butter, fresh mozzarella 5 | 8
- Calamari alla Vitos ~ sautéed calamari, capers, tomato's, red onions, garlic, sherry wine, evoo 11
- Fried Calamari ~ served with smoked paprika aioli 11
- Soup of the Day ~ Chef's creation seasonally inspired 4 | 6

~ 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 lounge only
- Tuesday ~ \$9 pizza ~ roni, margherita, ricotta  
~ (bar & lounge only)
- Wednesday ~ 'wine-down Wednesday' ~ half off all 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 9  
~ roasted artichokes with crushed hazelnuts, parmesan, lemon vinaigrette ~
- Vito's Famous Meatballs 8  
~ creamy polenta, wild mushrooms, marinara ~
- Yellowfin Tuna 8  
~ fresh yellowfin tuna crudo with oranges, avocado, fennel, served with grilled crostini\* ~
- 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 8  
~ roasted spicy Italian sausage, garlic, long hot peppers, sweet bell peppers ~
- Spicy Mac & Cheese 9  
~ fresh fusilli pasta, tomatoes, crispy pancetta, spicy cream sauce ~
- ~ Pick any 2 for 16 ~

## Pizza - 12"

- Margherita 15
- Sausage and Pepperoni 15
- Primavera, white garlic, broccoli, tomatoes, mushrooms, peppers & olives 17
- Fresh Ricotta 16
- Chicken Pesto, grilled chicken, tomatoes and pesto 16
- Kale, Goat Cheese & Caramelized Onions 16
- Clams, Garlic, Pancetta, Fresh Oregano, & Onion 16
- Spinach, Sausage & Potato Pie 17
- Prosciutto Pie, garlic, heirloom tomato, arugula with drizzled balsamic 17
- Guanciale with Black Truffle & Soft Cooked Egg\* 20

Craft Your Own Pizza 14

~ pancetta | sausage | meatballs | eggplant | spinach | mushrooms | tomatoes | onions | peppers | broccoli | chicken | 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 fingerling potatoes and chef's choice vegetables

Marinated Skirt Steak 28

Frutti Di Mare 25

Surf and Turf 38

## Flour & Water

## Pasta Made Fresh Daily

- Spaghetti Pomodoro ~ tossed with fresh tomato and basil 19
- Fettuccine Alla Carbonara ~ pancetta, fresh peas, roasted corn, shallots, parmesan 21
- Lobster Ravioli ~ butter poached lobster, mascarpone cream, hazelnut crumbles 26
- Pasta alla Roberto ~ penne pasta, sun dried tomatoes, spinach, capers, gorgonzola, cream, touch of marinara 21
- Pasta Amatriciana ~ fusilli, pancetta tomato pan sauce, fennel & roasted pumpkin, mascarpone cheese, red pepper flake 21
- Pappardelle Bolognese ~ Chef Rob's cutting edge chocolate truffle pasta, Sicilian meat sauce topped with fresh ricotta & citrus gremolade. As seen on 24

## Secondi

- Eggplant alla Parmigiana ~ served with choice of pasta 20
- Chicken alla Parmigiana ~ served with choice of pasta 22
- Penne con Pollo ~ fresh penne, portobello mushrooms, sun dried tomatoes, pesto cream sauce 25
- Grilled Filet ~ herb roasted fingerling potatoes, wilted spinach, wild mushroom ragu | 6oz or 10oz 28 | 36
- Brasato di Manzo ~ slow braised beef short rib, red wine rosemary reduction, truffle root vegetable purée 28
- Grand Marnier Salmon ~ sautéed with oranges, grapes and asparagus, Grand Marnier glaze\* 27
- Bronzino Filet ~ with grilled fennel, grapefruit & balsamic reduction 26
- Veal Special of the Day ~ Ask your server for today's selection MP

\*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.