

## Antipasti

Burrata Board ~ parma prosciutto, melon, fig jam, 14 | 21  
burrata cheese, drizzled with aged balsamic glaze, crostini & evoo

Per La Tavola ~ Italian meats, Italian cheese, marinated winter vegetables, roasted garlic, olives, long stem artichoke hearts, white beans, fire roasted peppers

Two People 15 | Four People 30

## Insalate

Tuscan Panzanella ~ arugula, fresh vegetables, freshly charred Italian bread, lemon, evoo & red pepper flake 9

Fennel Salad ~ shaved fennel, arugula, fresh mozzarella, orange segments, cherry tomatoes 9

Kale Caesar ~ tossed with caesar dressing, lemon infused croutons 9

Pesca Salad ~ grilled peaches, spinach, arugula, fresh cranberries, toasted almonds, goat cheese cream, honey vinaigrette 10

Caprese Neapolitan Style ~ fresh pulled mozzarella, heirloom tomatoes, fresh basil, balsamic vinegar powder 9

~ Add Shrimp 7 | Chicken 4 | Skirt Steak 7 | Salmon 7 ~

## House Specialties

Broccoli Rabe ~ broccoli rabe, sausage, white beans, evoo, fresh pecorino, red pepper flake 11

Mussels Pestonara ~ garlic, shallots, capers, tomato, fresh pesto, evoo, served with crostini 12

Garlic Bread ~ herbed garlic butter, fresh mozzarella 5 | 8

Calamari alla Vitos ~ sautéed calamari, capers, tomatoes, 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 Specials ~

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 ~ \$5 Martini of the day

Friday - Saturday ~ late night happy hour 7pm-10pm

\*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 ~

House Made Ricotta Cheese 9

~ fig jam, honey, toasted crostini ~

Vito's Famous Meatballs 8

~ creamy polenta, wild mushrooms, marinara ~

Yellowfin Tuna 9

~ fresh yellowfin tuna crudo, oranges, avocado, fennel, served with grilled crostini\* ~

Crispy Pork Belly 9

~ goat cheese polenta, bourbon infused demi ~

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 ~

## Pizza - 12"

Margherita Pizza 15

Sausage and Pepperoni Pizza 15

Primavera Pizza ~ 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 5

Chef/Owner ~ Rob Maffucci as seen on

## Signature Cooking Stones\*

Sear your Entrée on our 650 degree cooking stone, served with fingerling potatoes and chef's choice vegetables

Filet Mignon 31

Shrimp and Scallops 29

Surf and Turf 42

## Flour & Water

### Pasta Made Fresh Daily

Fusilli ~ broccoli rabe, sausage, white beans, cherry peppers, evoo, fresh pecorino 23

Spaghetti Pomodoro ~ fresh tomato and basil ragu ~ Add Meatballs | 5 20

Fettuccine Alla Carbonara ~ pancetta, fresh peas, Brussels sprouts, parmesan 22

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 22

Pappardelle Bolognese ~ Chef Rob's cutting edge chocolate truffle pasta, Sicilian meat sauce topped with fresh ricotta & citrus gremolade 24

## Secondi

Eggplant alla Parmigiana ~ choice of pasta 21

Chicken alla Parmigiana ~ choice of pasta 23

Seared Scallops ~ scallops, asparagus, parmesan risotto, red pepper puree 29

Penne con Pollo ~ fresh penne, portobello mushrooms, sun dried tomatoes, pesto cream sauce 26

6oz Grilled Filet ~ herb roasted fingerling potatoes, spinach, demi-glaze 31

Short Rib ~ slow braised beef short rib, red wine rosemary reduction, truffle root vegetable purée 29

Grand Marnier Salmon ~ sautéed with oranges, grapes and asparagus, Grand Marnier glaze\* 28

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.