

## Antipasti

- Burrata Board ~ parma prosciutto, melon, fig jam, burrata cheese, drizzled with aged balsamic glaze, crostini & evoo 14 | 20
- 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 8
- Fennel Salad ~ shaved fennel, arugula, fresh mozzarella, orange segments, cherry tomatoes 8
- Kale Caesar ~ tossed with caesar dressing, lemon infused 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

- 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
- Calamari alla Vitos ~ sautéed calamari, capers, tomato's, red onions, garlic, sherry wine, evoo 11
- Garlic Bread ~ herbed garlic butter, fresh mozzarella 5 | 8
- Soup of the Day ~ Chef's creation seasonally inspired 4 | 6
- Fried Calamari ~ served with smoked paprika aioli 11

~ 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 ~ 'buck-a-shuck' ~ select oysters \$1
- 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.

## Lunch 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 8  
~ fresh yellowfin tuna crudo, oranges, avocado, fennel, served with grilled crostini\* ~
- Crispy Pork Belly 8  
~ goat cheese polenta, bourbon infused demi ~
- Fire Roasted Sausage & Peppers 8  
~ roasted spicy Italian sausage, garlic, long hot peppers, sweet bell peppers ~


## Pizza - 12"

- Margherita Pizza 15
- Primavera Pizza ~ white garlic, broccoli, tomatoes, mushrooms, peppers & olives 17
- Sausage and Pepperoni Pizza 15
- Fresh Ricotta 16
- Chicken Pesto, grilled chicken, tomatoes and pesto 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

~ pancetta | sausage | meatballs | eggplant | spinach | mushrooms | tomatoes | onions | peppers | broccoli | chicken | Add 1.50 each ~

Gluten Free Crust 4.50

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 15

Fruitti Di Mare 16

## Flour & Water

### Pasta Made Fresh Daily

- Spaghetti Pomodoro ~ tossed with fresh tomatoes and basil ~ Add meatballs | 3 10
- Fettuccine Alla Carbonara ~ pancetta, fresh peas, Brussels sprouts, parmesan 12
- Lobster Ravioli ~ butter poached lobster, mascarpone cream, hazelnut crumbles 14
- Lasagna ~ al forno 12
- Pasta alla Roberto ~ penne pasta, sun dried tomatoes, spinach, capers, gorgonzola, cream, touch of marinara 12
- Fusilli ~ broccoli rabe, sausage, white beans, cherry peppers, evoo, fresh pecorino 13
- Pappardelle Bolognese ~ Chef Rob's Cutting edge chocolate truffle pasta, Sicilian meat sauce topped with fresh ricotta & citrus gremolade.  13

## Panna Tartina

- Trattoria Burger ~ topped with lettuce, tomato, smoked mozzarella, caramelized onions, roasted peppers 11
- Grilled Chicken ~ marinated breast, smoked mozzarella, tomato, pesto ricotta 12
- Prosciutto Tartina ~ open faced oven toasted sandwich, fresh mozzarella, arugula, balsamic reduction 12
- ~ 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 12
- Grand Marnier Salmon ~ sautéed with oranges, grapes and asparagus, Grand Marnier glaze\* 16
- 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.