

## Antipasti

Burrata Board ~ parma prosciutto, melon, fig jam, burrata cheese, drizzled with aged balsamic glaze, crostini & evoo 14 | 21  
Per La Tavola ~ Italian meats, Italian cheese, marinated spring 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  
Orange 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  
Calamari alla Vitos ~ sautéed calamari, capers, tomatoes, 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 ~ \$5 Martini of the day  
Friday ~ half off all bottles of wine after 8pm  
Saturday ~ half off all pizza's after 8pm  
~ bar & lounge only

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 9  
~ yellowfin tuna crudo, oranges, avocado, fennel, crostini\* ~  
Warm Octopus Salad 12  
~ garlic, roasted potatoes, carrots, cherry tomatoes, arugula, evoo, fresh lemon ~  
Crispy Pork Belly 9  
~ goat cheese polenta, bourbon infused demi ~  
Mediterranean Garlic Shrimp 10  
~ evoo, cherry tomatoes, smoked paprika, garlic, lemon ~  
Fire Roasted Sausage & Peppers 8  
~ roasted spicy Italian sausage, garlic, long hot peppers, sweet bell peppers ~

## Pizza - 12"

Margherita Pizza 15  
Primavera Pizza ~ garlic, broccoli, tomatoes, mushrooms, peppers & olives 17  
Sausage and Pepperoni Pizza 15  
Fresh Ricotta Pizza 16  
Chicken Pesto ~ grilled chicken, tomatoes and pesto 16  
Clams, Garlic, Pancetta, Fresh Oregano & Onion 16  
Kale, Goat Cheese & Caramelized Onions 16  
Spinach, Sausage & Potato Pie 17  
Prosciutto Pie ~ garlic, heirloom tomato, arugula, 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

Marinated Skirt Steak 16

Shrimp and Scallops 17

## Flour & Water

## Pasta Made Fresh Daily

Spaghetti Pomodoro ~ tossed with fresh tomatoes and basil 11  
~ Add meatballs | 3  
Fettuccine Alla Carbonara ~ pancetta, fresh peas, corn, parmesan 13  
Lobster Ravioli ~ butter poached lobster, mascarpone cream, hazelnut crumbles 15  
Lasagna ~ al forno 13  
Pasta alla Roberto ~ penne pasta, sun dried tomatoes, spinach, capers, gorgonzola, cream, touch of marinara 13  
Fusilli ~ broccoli rabe, sausage, white beans, cherry peppers, evoo, fresh pecorino 14  
Pappardelle Bolognese ~ Chef Rob's Cutting edge chocolate truffle pasta, Sicilian meat sauce topped with fresh ricotta & citrus gremolata

## Panna Tartina

Trattoria Burger ~ topped with lettuce, tomato, smoked mozzarella, caramelized onions, roasted peppers 12  
Grilled Chicken ~ marinated breast, arugula, tomato, pesto ricotta 13  
Prosciutto Tartina ~ open faced oven toasted sandwich, fresh mozzarella, arugula, balsamic reduction 13  
~ Served with parmesan truffle fries or tomato & cucumber salad ~

## Secondi

Eggplant alla Parmigiana ~ served with choice of pasta 11  
Chicken alla Parmigiana ~ served with choice of pasta 13  
Vongole ~ fresh linguine, cockle clams, garlic, white wine, capers, lemon, fresh herbs 16  
Penne con Pollo ~ chicken, fresh penne, portobello mushrooms, sun dried tomatoes, pesto cream sauce 13  
Grand Marnier Salmon ~ sautéed with oranges, grapes and asparagus, Grand Marnier glaze\* 17  
Veal Special ~ 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.