

## 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 seasonal 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 | Flank 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, 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
- Sunday ~ \$6 Small Plates All Day

\*Not to be combined with any other discount programs

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
- Bacon & Eggs ~ pancetta, onions, potatoes, fresh mozzarella, soft cooked eggs 18

## 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

Seasonal produce provided by Vito's on the Farm

~ South Windsor CT ~

## Signature Cooking Stones\*

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

Marinated Flank Steak 16

Shrimp and Scallops 17

Flour & Water

## Pasta Made Fresh Daily

- Spaghetti Pomodoro ~ tossed with fresh tomatoes and basil ~ add meatballs | 3 11
- Fettuccine alla Carbonara ~ pancetta, roasted corn, parmesan ~ add chicken | 4 steak or shrimp | 7 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 ~ add chicken | 4 steak or shrimp | 7 13
- Fusilli ~ broccoli rabe, sausage, white beans, cherry peppers, evoo, fresh pecorino 14
- Pappardelle Bolognese ~ Chef Rob's signature chocolate truffle pasta, Sicilian meat sauce topped with fresh ricotta, pesto & citrus gremolata 14

## 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
- Il Solito Panini "The Usual" ~ soppressata, fire roasted peppers, tomato, smoked mozzarella, dressed with roasted garlic & basil oil 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
- Seafood 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.