

Antipasti

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

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

Two People 16 | Four People 30

Insalate

Tuscan Panzanella ~ arugula, fresh vegetables, freshly charred Italian bread, lemon, evoo & red pepper flake 9.50

Chopped Salad ~ Prosciutto, Gorgonzola, dates, walnuts, mixed greens, radicchio, evoo & honey 10

Kale Caesar ~ tossed with caesar dressing, lemon infused croutons 9.50

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

Caprese Neapolitan Style ~ fresh mozzarella, heirloom tomatoes, fresh basil, balsamic vinegar powder 9.50

~ Add Shrimp 7 | Chicken 4 | Flank Steak 8 | Salmon 8 ~

House Specialties

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

Warm Octopus Salad ~ garlic, roasted potatoes, carrots, cherry tomatoes, arugula, evoo, fresh lemon 14

Mussels Pestonara ~ garlic, shallots, capers, tomato, pesto, evoo, crostini 12.50

Garlic Bread ~ herbed garlic butter, mozzarella 5 | 8

Calamari alla Vitos ~ sautéed calamari, capers, tomatoes, red onions, garlic, sherry wine, evoo 12

Fried Calamari ~ smoked paprika aioli 12

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 ~ 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, at the bar & lounge only

*Not to be combined with any other discount programs



Piccoli Piatti

Tapas Style

*Roasted Artichokes 9

House Made Ricotta & Fig Crostini 9

Vito's Famous Meatballs 8

Yellowfin Tuna 10

Roasted Brussels Sprouts 9

Crispy Pork Belly 9

Fire Roasted Sausage & Peppers 9

Mediterranean Garlic Shrimp 11

* contains nuts

Pizza - 12"

Margherita Pizza 15

Sausage and Pepperoni Pizza 16

Primavera Pizza ~ garlic, broccoli, tomatoes, mushrooms, peppers & olives 17

Fresh Ricotta Pizza 16

Chicken Pesto ~ grilled chicken, tomatoes and pesto 17

Kale, Goat Cheese & Caramelized Onions 16

Clams, Garlic, Pancetta, Fresh Oregano & Onion 16

Spinach, Sausage & Potato Pie 17


Prosciutto Pie ~ garlic, heirloom tomato, arugula, balsamic 18

Bacon & Eggs ~ pancetta, onions, potatoes, fresh mozzarella, soft cooked eggs 17

Craft Your Own Pizza 13

~ pancetta | sausage | meatballs | eggplant | spinach | mushrooms | tomatoes | onions | peppers | broccoli | chicken | Add 2.00 each ~

Gluten Free Crust 5

Chef/Owner ~ Rob Maffucci as seen on 

Seasonal produce provided by Vito's on the Farm
~ South Windsor CT ~

*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.

Signature Cooking Stones*

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

Hanger Steak 29

Shrimp and Scallops 29

Surf and Turf 42

Flour & Water

Pasta Made Fresh Daily

Gnocchi ~ black truffle, pork belly, wild mushrooms, Pecorino 25

Spaghetti Pomodoro ~ fresh tomato and basil ragu, stracciatella 20

~ add meatballs | 5

Fettuccine alla Carbonara ~ pancetta, Brussels Sprouts, parmesan 23

~ add chicken | 4 steak | 8 shrimp | 7

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 23

~ add chicken | 4 steak | 8 shrimp | 7

Pappardelle Bolognese ~ Chef Rob's signature chocolate truffle pasta, Sicilian meat sauce topped with fresh ricotta, pesto & citrus gremolata  24

Secondi

Eggplant alla Parmigiana ~ choice of pasta 22

Chicken alla Parmigiana ~ choice of pasta 24

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

8oz Grilled Filet ~ herb roasted fingerling potatoes, broccoli rabe, mushroom demi-glace 36

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

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

Vongole ~ linguine, cockle clams, garlic, white wine, capers, evoo, herbs, lemon 26

Pork Osso Bucco ~ braised pork shank, root vegetables, risotto 28

Speciale di Pesce ~ ask your server for today's selection MP

Speciale di Manzo ~ 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.