

Antipasti

Burrata Board ~ parma prosciutto, melon, heirloom tomato, 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 cocktail 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* 8
 House Made Ricotta & Fig Crostini 9
 Vito's Famous Meatballs 7
 Spicy Mac & Cheese 9
 Arancini 8
 Crispy Pork Belly 8
 Fire Roasted Sausage & Peppers 9
 Mediterranean Garlic Shrimp 11

* contains nuts

Pizza - 12"

Margherita Pie 15
 Sausage and Pepperoni Pie 16
 Primavera ~ garlic, broccoli, tomatoes, mushrooms, peppers & olives 17
 Fresh Ricotta Pie 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 17
 Shrimp & Gorgonzola ~ garlic, evoo, tomatoes, toasted hazelnuts 19
 Prosciutto ~ 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 our family farm
 (May-October)
 ~ 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 ~ add meatballs | 4 20
 Pasta Amatriciana ~ pancetta, acorn squash tomato ragu, linguine, red pepper flake, fresh mozzarella 23
 Pasta al Roberto ~ penne pasta, sun dried tomatoes, spinach, capers, gorgonzola, cream, touch of marinara ~ add chicken | 4 steak | 8 shrimp | 7 23
 Penne con Pollo ~ penne, chicken, portobello mushrooms, sun dried tomatoes, pesto cream sauce 24
 Pappardelle Bolognese ~ Chef Rob's signature chocolate truffle pasta, Sicilian meat sauce topped with fresh ricotta, pesto & citrus gremolata 26
 Traditional Pappardelle available upon request

Secondi

Eggplant alla Parmigiana ~ choice of pasta 22
 Chicken alla Parmigiana ~ choice of pasta 24
 14oz Grilled Veal Chop ~ herb roasted fingerling potatoes, broccoli rabe, mushroom demi-glaze 36
 Pollo Arrosto ~ capers, Sicilian olives, garlic, fresh herbs, lemon, onions, carrots, fennel 26
 Lobster Ravioli ~ butter poached lobster, mascarpone cream, hazelnut crumbles 26
 Grand Marnier Salmon ~ sautéed with oranges, grapes and asparagus, Grand Marnier glaze* 28
 Seared Scallops ~ scallops, asparagus, parmesan risotto, red pepper puree* 29
 Pork Osso Bucco ~ braised, 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.