

Vito's Fall/Winter Menu

Antipasto *(serves 2)*

BAKED EGGPLANT 8
ALLA PARMIGIANA

ROASTED PEPPER BRUSCHETTA 8
CHILIES, PANCETTA & FRESH MOZZARELLA

RICOTTA GNOCCHI 9
OLIVES, GARLIC, TOMATOES, SPINACH

▲ CLAMS OREGANATO 10

SEAFOOD FRITTO MISTO 12
AIOLI & ARRABBIATA

ANTIPASTO PLATTER 18
SELECTION OF ITALIAN MEATS & CHEESES

ASSORTED CHEESE PLATE 12
RED ONION MARMALADE & FIG JAM

▲ MIXED GREENS, OLIVES, TOMATOES & PECORINO 7
ITALIAN HERB VINAIGRETTE

Insalata

BELGIAN ENDIVE 8
APPLES, BLEU CHEESE & CANDIED WALNUTS

CLASSIC CAESAR 7
GARLIC CROUTONS & PARMIGIANO

Pasta

SPAGHETTI & MEATBALLS 15

FETTUCINE ALFREDO 16

LASAGNE 18
BOLOGNESE & BÉCHAMEL, FONTINA & MOZZARELLA

WILD MUSHROOM RAVIOLI 18
RICOTTA, TRUFFLE OIL

SPAGHETTI & CLAMS 20
AGLIO E OLIO

HOUSE-MADE TAGLIATELLE 22
SHRIMP, PARSNIPS, PEAS, & SAFFRON CREAM

Secondo

SLOW ROASTED SPARE RIBS WITH CHIANTI SAUCE 22
ROOT VEGETABLE MASH & BRUSSELS SPROUTS

BLACK ANGUS RESERVE STRIP STEAK 32
SMOKED BLEU CHEESE, CREAMED SPINACH & CRISPY POTATO STRINGS

CHICKEN CACCIATORA 19
MUSHROOMS & PEPPERS, SOFT POLENTA

SICILIAN VEAL SCALOPPINE 26
PINE NUTS, GOLDEN RAISINS, TOMATOES & CAPERS
ROASTED POTATOES

▲ SEARED SCALLOPS 25
ROASTED MUSHROOMS, LEEKS, GARLIC & ORZO

MARKET FISH P/A
PANCETTA & PEA RISOTTO, SALSA VERDE

Contorno

ROAST GARLIC CHEESE BREAD 6

CREAMED SPINACH 6

CARAMELIZED BRUSSELS SPROUTS 6

▲ CARAMELIZED CARROTS, BRUSSELS SPROUTS & LEEKS 16
SPICED LENTILS

LESLIE RICHMOND, CHEF DE CUISINE
NATHAN LYKE, SOUS CHEF