

# Vito Ristorante

## Lunch Menu

### Appetizers

<b>Bruschetta</b> Toasted baguette slices topped with diced vine ripe tomatoes, and parmigiano shavings	8	<b>Mussels and Sausage</b> Sautéed with sweet peppers touch of brandy	12
<b>Clams Casino</b> Clams baked with fresh herbs, peppers, and bacon	11	<b>Smoked Salmon and Burrata</b> Ducktrap smoked salmon, burrata, capers, house horseradish sauce	14
<b>Fried Calamari and Prawns</b> Served with zucchini and horseradish sauce	12	<b>Scallops wrapped with bacon</b> Soy aioli sauce and crush black pepper	12
<b>Oysters ½ shell</b>	12	<b>Antipasto</b> Assortment of cured imported meats, aged cheese, grilled eggplant, roasted peppers, olives	12

### Salads

Add to any salad, chicken 5.00; 8oz. salmon 10.00; beef tenderloin tips 10.00; shrimp 2.50/pc

<b>House</b> Mesculin mix, plum tomatoes, cucumbers, calamata olives, house dressing	8	<b>Asian</b> Seared ahi tuna over mesculin mix, carrots, tomatoes, ginger sesame dressing	15
<b>Insalata Mista</b> Baby field greens, tomatoes, grapes, gorgonzola, walnuts, balsamic vinaigrette	10	<b>Portobello</b> Marinated grilled Portobello, goat cheese over mesculin mix, tomatoes	12
<b>Caesar</b> Romaine, croutons, parmigiano shavings tossed with our homemade Caesar dressing	8	<b>Caprese</b> Tomatoes, mozzarella, roasted sweet pepper and basil	11
<b>Greek</b> Romaine, tomatoes, cucumber, calamata olives, red onion, green peppers, topped with feta cheese	10	<b>Chicken Salad Platter</b> House made chicken salad with red seedless grapes, walnuts served with toasted points	11
<b>Strawberry</b> Fresh strawberries, baby spinach, goat cheese and bacon	10		

### Soups

<b>Granchio</b> 8 Maryland crab soup with jumbo lump	<b>Di Cipolla</b> 6 Swiss onion	<b>Tortellini</b> 6 Meat filled in chicken broth
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### Lunch Entrees

Pasta		Chicken or Veal	
Capellini with jumbo lump crab meat	18	Marsala	14
Tortelloni with porcini mushrooms	15	Parmigiana	14
Fettuccine Primavera	14	Piccata	14
Fettuccine Alfredo	14	Pizzaiola	14
Spaghetti with meatballs	14	Francese	14
Penne Bolognese	14		
Linguine Pesto	14	<b>Fish</b>	
Lasagna	14	Grilled Salmon	16
Eggplant Parm	14	Glazed grilled salmon over sautéed spinach	
Rigatoni Vodka	14	Shrimp Fradiavolo	15
Spaghetti Meat Sauce	14	Shrimp sautéed in a spicy marinara sauce	
		Cod fish Francese	15
		Cod fish dusted in flour, dipped in egg, sautéed in a lemon wine sauce	

## Sandwiches

### Ciabatta

<b>Parma cotto and Mozzarella</b>	11
Imp cooked ham, fresh mozzarella, Applewood bacon , arugula	
<b>Sopressata</b>	11
Imp cured salami, goat cheese, sundried tomatoes, baby spinach	
<b>Mortadella</b>	11
Mortadella, provolone, sweet peppers	
<b>Speck</b>	11
Smoked prosciutto, swiss, grilled eggplant	
<b>Prosciutto di Parma</b>	11
Prosciutto, mozzarella , vine ripe tomato, basil	
<b>Portobello and Goat cheese</b>	11
Mushrooms, goat cheese, mesculin mix, vine ripe tomato	
<b>Fiorentina</b>	11
Grilled chicken with pesto, mesculin mix, tomato, balsamic	
<b>Imported Tuna</b>	11
Mesculin mix, provolone, hots, balsamic	
<b>Vegetable</b>	11
Mixed field greens, mozzarella, tomato, roasted peppers, grilled eggplant, basil	
<b>Italian Cold-cut</b>	11
Prosciuttini, mortadella, salami, provolone, lettuce, tomato, hots, onions, house dressing	

### The Classics - Subs

Cheese steak	11
Chicken cheese steak	11
Italian cheese steak	11
Eggplant Parm	11
Chicken Parm	11
Veal Parm	11
Meatball Sub	10

### Specialties on Kaiser

<b>Battered Codfish</b>	10
Pickles, tomato, lettuce, tartar	
<b>House Burger</b>	15
8oz angus burger, Applewood bacon, avocado, swiss, lettuce, tomato, sautéed onions	
<b>Bacon Cheeseburger</b>	12
Applewood smoked bacon, American cheese, lettuce, tomato, pickles	
<b>Salmon Burger</b>	13
Fresh Atlantic salmon, lettuce, tomato, onion, capers, mayo	

### White or Wheat

Turkey Club	10
Chicken Salad Sandwich	10

### Wraps

Imported Tuna	10
Chicken Caesar	10

## Pizza

<b>Margherita</b>	13
Tomato sauce and mozzarella	
<b>Tartufo e Burrata</b>	18
Burrata, truffle oil, and grilled asparagus	
<b>Capricciosa</b>	18
Tomato sauce, mozzarella, prosciutto, artichoke, mushrooms, roasted peppers , black olives	
<b>Primavera</b>	18
Tomato sauce, mozzarella, broccoli, artichokes, fresh tomato	
<b>Arugula e Prosciutto</b> - (not sliced)	18
Mozzarella, fresh arugula, prosciutto, parmigiano shavings	
<b>Mediterranea</b>	18
Tomato sauce, mozzarella, artichokes, capers calamata olives, anchovies	
<b>Prosciutto</b>	18
Tomato sauce, mozzarella, prosciutto	

<b>Original Margherita</b> - (not sliced)	14
Fresh mozzarella and basil	
<b>Smoked Salmon</b>	18
Salmon, goat cheese, ricotta ,onions, capers	
<b>White Gourmet</b>	18
Choice of spinach or broccoli, fresh garlic, olive oil, mozzarella, ricotta, parmigiano, fresh tomato	
<b>Portobello</b>	18
Grilled portobello, fresh tomatoes, mozzarella and goat cheese	
<b>Diavola</b>	18
Tomato sauce, mozzarella, sliced hot cherry peppers, grilled chicken	
<b>Chesapeake</b>	29
Fresh tomato, mozzarella, lightly seasoned jumbo lump crabmeat	

### Children

Penne with tomato sauce	8
Spaghetti with meatballs	8
Cheese ravioli	8
Chicken tenders with French fries	8
French fries (hand cut)	5

### Beverages

San Pellegrino	small	4
mineral water	large	6
Panna	small	4
natural spring water	large	6
Soft drinks		3
Unsweetened iced tea		3
Coffee or hot tea		3

\$15 cork charge per bottle of wine

\$1.50 per person service charge when bringing own cake

20% service charge added to parties of 8 or more

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Gift certificates – Catering available

Banquet room available for private parties – accommodates up to 70 people