

Vito Ristorante

Antipasti

Burrata Fresh mozzarella filled with cream served with prosciutto and fig marmalade	12	Frittura Mista Fried calamari and prawns and zucchini served with horseradish sauce	12
Formaggi Misti – Local Cheeses MD ash goat cheese PA one year aged whole milk cheddar MD Brie made with goat milk served with honey walnuts	14	Gamberi all'Aglio Shrimp sautéed with fresh herbs and white wine sauce over crispy toasted bread	11
Mozzarella Caprese Tomatoes, mozzarella, roasted sweet peppers and basil	11	Capesante Scallops wrapped in bacon soy aioli and crushed black pepper	12
Antipasto Italiano Prosciutto, mortadella, salame, capocollo, pecorino, olives and grilled vegetables	12	Polpo alla Griglia Grilled octopus, e.v.o.o., fresh squeezed lemon and fior di latte ricotta	12
Bruschetta Toasted baguette slices topped with diced vine ripe tomatoes and parmigiano shavings	8	Cozze e Salsiccia Mussels sautéed with sausage and sweet peppers with a touch of brandy	12
Vongole Casino Clams baked with fresh herbs, peppers and bacon	11		

Insalate

Cesare Caesar salad with romaine lettuce and croutons tossed with our homemade Caesar dressing	8	Barbabietole Tender baby spinach, red beets, goat cheese, and crispy bacon, in a light vinaigrette dressing	10
Insalata Mista Baby field greens, tomatoes, grapes, gorgonzola, and walnuts, tossed in a balsamic vinegar reduction	10	House Mesculin mix, cherry tomatoes, julienne cumpers and calamata olives in our house dressing	7
Rucola Arugula, vine ripe tomatoes, toasted pine nuts, parmigiano Reggiano shavings e.v.o.o. and imported red wine vinegar	10		

Zuppe

Granchio 8 Maryland crab jumbolump	Di Cipolla 6 Swiss onion	Tortellini 6 Meat filled pasta in chicken broth
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Pasta

Pappardelle al Bisonte Local gunpowder bison slow braised and sautéed with pappardelle in our homemade marinara sauce	21	Capellini di Casa alle Vongole Fresh homemade capellini pasta , clams, white wine sauce , finished with fresh baby spinach	21
Tortelloni ai Porcini Stuffed with braised veal, sautéed with porcini mushrooms, in cream sauce and a touch of demi-glace	18	Linguine Frutti di Mare Clams, mussels, shrimp, calamari, sautéed in a white wine sauce and herbs	23
Ravioli di Ricotta Sun-dried tomatoes, Portobello, goat cheese, in a white wine sauce and demi-glace	18	Tagliolini e Capesante Scallops, jumbo lump crab, asparagus, fresh tomatoes in white wine sauce	23
Fettuccine Primavera Asparagus, broccoli, roasted peppers, white wine and touch of pesto	17	Capellini al Granchio Jumbo lump crabmeat sautéed in a light fresh tomato sauce	22
Fettuccine Bolognese Egg fettuccine sautéed in beef ragu' with a touch of cream	17	Tagliatelle ai Calamari Calamari simmered in marinara sauce served over black ink tagliatelle	19
Fettuccine alla Norcina Wild mushrooms in a savory marinara sauce with ground veal	19	Rigatoni Vodka Savory tomato sauce reduced with a touch of vodka and cream	17

Dal Mare

All seafood entrees served with pasta

Aragosta in Umido Lobster tail sautéed with fresh tomatoes in a cognac cream sauce	29	Gamberi Fradiavolo Shrimp sautéed in a spicy marinara sauce	24
Cioppino Fish of the day in a tomato sauce with clams mussels, shrimp and calamari	29	Scampi Shrimp sautéed in a light garlic lemon wine sauce	24
Pesce del Giorno con Mandorle Catch of the day broiled and served over asparagus in a white wine lemon sauce and toasted almonds	26	Baccala Fresco dal Nord Atlantico North Atlantic Cod Francese Lightly dusted with flour, dipped in egg, cooked in a lemon white wine sauce	22
Branzino al Forno Oven roasted whole branzino, marinated with fresh herbs, served with grape tomatoes and grilled zucchini	28	Salmone Puttanesca Atlantic salmon over sautéed capers, calamata olives, grape tomatoes	22

\$3 and up to change pasta sauce - \$5 and up split plate charge

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Pollo

All chicken and meat entrees served with pasta.

Pollo Toscana Chicken breast with artichokes, sun-dried tomatoes and rosemary in light brown sauce	21	Pollo Valdostana Chicken breast topped with prosciutto and swiss cheese, in our homemade mushroom brown sauce on a bed of spinach	21
Pollo Principessa Chicken breast topped with asparagus, prosciutto and fresh mozzarella in a light white wine sauce	21	Galletto alla Brace Grilled whole Cornish hen served over spinach, fresh cracked pepper and lemon	21
Pollo Marsala Chicken breast sautéed in marsala wine with mushrooms	21	Pollo Piccata' Chicken breast thinly pound and sautéed in a lemon butter sauce with capers	21

Carne

Bistecca al Pepe Verde New York Strip aux poivre served with oven roasted potatoes brandy, touch of cream and demi-glace	33	Involtini di Vitello Veal medallions rolls stuffed with mortadella and fresh mozzarella light marinara sauce	24
Costoletta D'agnello Whole rack of lamb oven roasted with wild mushrooms	35	Marsala Veal medallions sautéed in marsala wine sauce with mushrooms	24
Oscar Sautéed veal medallions topped with jumbo lump crabmeat, asparagus and glazed in our royal sauce	28	Francese Veal medallions lightly dusted in flour, dipped in egg and cooked in a lemon wine sauce	24
Sorrentina Veal medallions layered with prosciutto, fresh mozzarella and eggplant simmered in tomato sauce	24	Saltimbocca Veal medallions lightly seasoned with sage, topped with prosciutto served in a delicate brown sauce on a bed of escarole	24

Vegetali

Asparagi	6	Spinaci	6	Broccoli	6
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Sautéed with olive oil and garlic or steamed

\$3 and up to change pasta sauce - \$5 and up split plate charge

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Consuming raw or undercooked meat, seafood, poultry, and egg products can increase the risk of foodborne illness

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I Classici

Parmigiana dishes served with side pasta

Veal Parmigiana	21	Spaghetti w/Meatballs	17
Chicken Parmigiana	21	(hand made with 100% veal)	
Eggplant Parmigiana	21	Lasagna (homemade)	18

Pizze

Margherita tomato sauce and mozzarella	13	Original Margherita - (not sliced) fresh mozzarella and basil	14
Al Tartufo e Burrata burrata, truffle oil, and grilled asparagus	18	Smoked Salmon smoked salmon, goat cheese, ricotta, onions and capers	18
Capricciosa tomato sauce, mozzarella, prosciutto, artichoke, mushrooms, roasted peppers, black olives	18	White Gourmet choice of spinach or broccoli, fresh garlic, olive oil, mozzarella, ricotta, parmigiano, fresh tomato	18
Primavera tomato sauce, mozzarella, broccoli, artichokes, fresh tomato	18	Portobello grilled portobello, fresh tomatoes, mozzarella, goat cheese	18
Arugula e Prosciutto - (not sliced) mozzarella, fresh arugula, prosciutto, parmigiano shavings	18	Diavola tomato sauce, mozzarella, sliced hot cherry peppers, grilled chicken	18
Mediterranea tomato sauce, mozzarella, artichokes, capers calamata olives, anchovies	18	Chesapeake fresh tomato, mozzarella, lightly seasoned jumbo lump crabmeat	29
Prosciutto tomato sauce, mozzarella, prosciutto	18		

Per Bambini

Bevande

Penne with tomato sauce	8	San Pellegrino	small	4
Spaghetti with meatballs	8	mineral water	large	6
Cheese ravioli	8	Panna	small	4
Chicken tenders with french fries	8	natural spring water	large	6
French fries	5	Soft drinks		3
		Unsweetened iced tea		3
		Coffee or hot tea		3

\$10 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