

Vito Ristorante

Lunch Menu

Appetizers

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

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

Soups

Granchio 8 Maryland crab soup with jumbo lump	Di Cipolla 6 Swiss onion	Tortellini 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	Fish	
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

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

Battered Codfish	10
Pickles, tomato, lettuce, tartar	
House Burger	15
8oz angus burger, Applewood bacon, avocado, swiss, lettuce, tomato, sautéed onions	
Bacon Cheeseburger	12
Applewood smoked bacon, American cheese, lettuce, tomato, pickles	
Salmon Burger	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

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

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