

Vito Ristorante

Antipasti

Burrata Fresh mozzarella filled with cream served with prosciutto and fig marmalade	13	Fried Calamari Fried calamari and prawns and zucchini served with horseradish sauce	12
Mozzarella Caprese Slices of tomatoes and mozzarella served with roasted sweet peppers and basil	11	Garlic Shrimp Shrimp sautéed with fresh herbs and white wine sauce over crispy toasted bread	12
Antipasto Italiano Assortment of cured meats, pecorino, olives and grilled vegetables	12	Scallops Wrapped in bacon soy aioli and crushed black pepper	12
Bruschetta Toasted baguette slices Topped with diced vine ripe tomatoes and parmigiano Reggiano shavings	9	Grilled Octopus Extra virgin olive oil, fresh squeezed lemon on top of fior di latte ricotta	13
Clams Casino Clams baked with fresh herbs, peppers and bacon	12	Mussels and Sausage Sautéed with sweet peppers and a touch of brandy	13

Insalate

Caesar Romaine lettuce and croutons tossed with our homemade Caesar dressing	8	Arugula Arugula, vine ripe tomatoes, toasted pine nuts, parmigiano Reggiano shavings e.v.o.o. and imported red wine vinegar	10
Mesculin Mix Baby field greens, tomatoes, grapes, gorgonzola, and walnuts, tossed in a balsamic vinegar reduction	10	Red Beet Tender baby spinach, red beets, goat cheese, and crispy bacon, in a light vinaigrette dressing	10

Zuppe

Maryland Crab 10 Jumbo lump crab	Swiss Onion 7	Tortellini 7 Meat filled pasta in chicken broth
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Pasta

Pappardelle with Bison Local gunpowder bison slow braised and sautéed with pappardelle in our homemade marinara sauce	24	Tagliolini with Clams Fresh homemade pasta, clams, white wine sauce, finished with fresh baby spinach	22
Tortelloni with Porcini Stuffed with braised veal, sautéed with porcini mushrooms, in cream sauce and a touch of demi-glace	20	Seafood Linguine Clams, mussels, shrimp, calamari, sautéed in a white wine sauce and herbs	24
Cheese Ravioli Sun-dried tomatoes, Portobello, goat cheese, in a white wine sauce and demi-glace	20	Capellini with Crab Jumbo lump crabmeat sautéed in a light fresh tomato sauce	24
Fettuccine Bolognese Egg fettuccine sautéed in beef ragu' with a touch of cream	20	Tagliatelle with Calamari Calamari simmered in marinara sauce served over black ink tagliatelle	20
Fettuccine Norcina Wild mushrooms in a savory marinara sauce with ground veal	21	Rigatoni Vodka Savory tomato sauce reduced with a touch of vodka and cream	19

Dal Mare

All seafood entrees served with pasta

Cioppino Fish of the day in a tomato sauce with clams, mussels, shrimp and calamari	30	Shrimp Fradiavolo Shrimp sautéed in a spicy marinara sauce	25
Catch of the Day Almandine Catch of the day broiled and served over asparagus in a white wine lemon sauce and toasted almonds	28	Shrimp Scampi Shrimp sautéed in a light garlic lemon wine sauce	25
Whole Roasted Catch of the Day Fresh lemon and rosemary served with seasonal vegetables	Mkt	Irish Organic Salmon Puttanesca sautéed with capers, calamata olives, and grape tomatoes	25

\$3 and up to change pasta sauce - \$5 and up split plate charge
\$15 cork charge per bottle

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Pollo

All chicken and meat entrees served with pasta.

Chicken Toscana Sautéed with artichokes, sun-dried tomatoes and rosemary in light brown sauce	23	Chicken Valdostana Chicken breast filets topped with prosciutto and swiss cheese, in our homemade mushroom brown sauce on a bed of spinach	23
Chicken Marsala sautéed in marsala wine with mushrooms	23	Chicken Piccata Chicken breast thinly pound and sautéed in a lemon butter sauce with capers	23

Carne

New York Strip aux Poivre Served with oven roasted potatoes brandy, touch of cream and demi-glace	35	Stuffed Veal Medallion Rolls Stuffed with mortadella and fresh mozzarella in a light marinara sauce	24
Whole Rack of Lamb Oven roasted with wild mushrooms	35	Veal Marsala Veal medallions sautéed in marsala wine sauce with mushrooms	24
Veal Oscar Sautéed veal medallions topped with jumbo lump crabmeat and asparagus glazed in our royal sauce	30	Veal Francese Veal medallions lightly dusted in flour, dipped in egg and sautéed in a lemon wine sauce	24
Sorrentina Veal medallions layered with prosciutto, fresh mozzarella and eggplant simmered in tomato sauce	24	Veal Saltimbocca Veal medallions lightly seasoned with sage, topped with prosciutto served in a delicate brown sauce	24

Vegetali

Asparagus	6	Spinach	6	Broccolini	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
\$15 cork charge per bottle

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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	24	Spaghetti w/Meatballs	20
Chicken Parmigiana	23	(hand made with 100% veal)	
Eggplant Parmigiana	23	Lasagna (homemade)	20

Pizze

Margherita	14	Original Margherita - (not sliced)	15
Tomato sauce and mozzarella		Fresh mozzarella and basil	
Al Tartufo e Burrata	19	Smoked Salmon	19
Burrata, truffle oil, and grilled asparagus		Smoked salmon, goat cheese, ricotta, onions and capers	
Capricciosa	19	White Gourmet	19
Tomato sauce, mozzarella, prosciutto, artichokes, mushrooms, roasted peppers, black olives		Choice of spinach or broccoli, fresh garlic, olive oil, mozzarella, ricotta, parmigiano, fresh tomato	
Primavera	19	Portobello	19
Tomato sauce, mozzarella, broccoli, artichokes, fresh tomato		Grilled portobello, fresh tomatoes, mozzarella, goat cheese	
Arugula e Prosciutto - (not sliced)	19	Diavola	19
Mozzarella, fresh arugula, prosciutto, parmigiano shavings		Tomato sauce, mozzarella, sliced hot cherry peppers, grilled chicken	
Mediterranea	19	Chesapeake	29
Tomato sauce, mozzarella, artichokes, capers calamata olives, anchovies		Fresh tomato, mozzarella, lightly seasoned jumbo lump crabmeat	
Prosciutto	19		
Tomato sauce, mozzarella, prosciutto			

Children

Penne with tomato sauce	10
Spaghetti with meatballs	10
Cheese ravioli	10
Chicken tenders with french fries	10

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

\$2 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