

## Antipasti

- Burrata Board** ~ parma prosciutto, cured salmon, 16.95  
melon, heirloom tomato, seasonal jam, burrata cheese, aged balsamic glaze, crostini & evoo Serves 2
- Per La Tavola** ~ Italian meats, artisan cheese, 17.95  
marinated seasonal vegetables, roasted garlic, olives, long stem artichoke hearts, white beans, fire roasted peppers Serves 2

## Insalate

- Tuscan Panzanella** ~ arugula, fresh vegetables, 9.95  
charred Italian bread, lemon, evoo & red pepper flake
- GF Chopped Salad** ~ Prosciutto, Gorgonzola, dates, 10.95  
walnuts, mixed greens, radicchio, evoo & honey
- Kale Caesar\*** ~ baby kale, caesar dressing, charred 10.95  
Italian bread
- GF Di Stagione Salad** ~ seasonal fruit, spinach, 10.95  
arugula, dried cranberries, toasted almonds, goat cheese, honey vinaigrette
- GF Caprese Neapolitan Style** ~ fresh mozzarella, 10.95  
heirloom tomatoes, fresh basil, balsamic vinegar powder  
~ Add Shrimp 7 | Chicken 4 | Flank Steak 8 | Salmon 8 ~

## House Specialties

- GF Broccoli Rabe** ~ broccoli rabe, sausage, white beans, 11.95  
evoo, fresh pecorino, red pepper flake
- Garlic Bread** ~ herbed garlic butter, mozzarella 6 | 9
- GF Calamari alla Vitos\*** ~ sautéed calamari, capers, 12.95  
tomatoes, red onions, garlic, sherry wine, evoo
- Fried Calamari** ~ smoked paprika aioli 12.95
- Soupa del Giorno** ~ seasonally inspired 4 | 6

## Features

**Wednesday** - ~ 'Wine-Down Wednesday' ~ half off all bottles

**Thursday** - ~ \$5 cocktail of the day

**Theater discount** - ~ 10% off entire bill excluding alcohol

**\*\*Happy Hour Everyday 3:30pm-6pm**

**\*\*Excluding event nights and Holidays**

**\*Not to be combined with any other discount programs\***



## Piccoli Piatti

Tapas Style

**Hand Pulled Ricotta & Seasonal Jam 8.95**

**GF Fire Roasted Sausage & Peppers 9.95**

**Vito's Famous Meatballs 8.95**

**Arancini del Giorno 8.95**

**GF Roasted Artichokes\* 9.95**

\* contains nuts

**Pizza - 12"**

- Margherita** 15
- Sausage and Pepperoni** 16
- Primavera** ~ garlic, broccoli, tomatoes, mushrooms, 17  
peppers & olives
- Ricotta** ~ served with a side of marinara 16
- Chicken Pesto** ~ grilled chicken, tomatoes and pesto 17
- Spinach** ~ sausage & potato 17
- Shrimp & Gorgonzola** ~ garlic, evoo, tomatoes, 19  
toasted hazelnuts
- Prosciutto** ~ garlic, heirloom tomato, arugula, balsamic 18
- Fig** ~ goat cheese, caramelized onion, arugula 18

**Craft Your Own Pizza 13.95**

~ pancetta | sausage | meatballs | eggplant | spinach | mushrooms | tomatoes | onions | peppers | broccoli | chicken | Add 2.00 each ~

**GF Gluten Free Crust 5**

Chef/Owner ~ Rob Maffucci as seen on

**Seasonal produce provided by our family farm**

~ (May-October) ~  
~ South Windsor CT ~

\*This item may be cooked to order or may contain raw or under-cooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

## Flour & Water

### Pasta Made Fresh Daily

- Spaghetti Pomodoro** ~ fresh tomato and basil ragu, 23.95  
ricotta
- Pasta al Roberto** ~ sun dried tomatoes, spinach, 24.95  
capers, gorgonzola, cream, touch of marinara, penne pasta  
~ add chicken 4 | shrimp 7 | meatballs 4 ~
- Shrimp Scampi** ~ tomatoes, spinach, capers, lemon, 26.95  
linguine
- Pappardelle Bolognese** ~ Chef Rob's signature 26.95  
chocolate truffle pasta, Sicilian meat sauce topped with fresh ricotta, pesto & citrus gremolata
- Traditional pappardelle or fettuccine available upon request

## Secondi

- Eggplant alla Parmigiana** ~ choice of pasta 23.95
- Chicken alla Parmigiana** ~ choice of pasta 24.95
- Lobster Ravioli** ~ butter poached lobster, 26.95  
mascarpone cream, hazelnut crumbles
- GF Steak Pizzaiola** ~ Roasted vegetables, tomato ragu 29.95
- GF Grand Marnier Salmon\*** ~ sautéed with oranges, 27.95  
grapes and asparagus, Grand Marnier glaze
- GF Seared Shrimp\*** ~ shrimp, asparagus, vegetable 27.95  
risotto

## Sides

- GF Seasonal Vegetables** 7
- GF Risotto di Giorno** 7
- GF Roasted fingerling potatoes** 7
- GF Sautéed Spinach** 7
- Side of Pasta (penne, fettuccine, spaghetti, pappardelle, linguine)** 8

\*Although our gluten-free dough and menu items are made and cooked using dedicated kitchen utensils and trays, they are prepared in the same facility and ovens as our regular, flour-crust pizzas. We cannot guarantee that our pizzas and other menu items are 100% free of gluten as there is always a possibility of trace amounts crossing over from other kitchen areas. Please consider this when ordering from our menu.