

Antipasti

Burrata Board ~ parma prosciutto, cured salmon, melon, heirloom tomato, seasonal jam, burrata cheese, aged balsamic glaze, crostini & evoo Serves 2 16.95

Per La Tavola ~ Italian meats, artisan cheese, marinated seasonal vegetables, roasted garlic, olives, long stem artichoke hearts, white beans, fire roasted peppers Serves 2 17.95

Insalate

Tuscan Panzanella ~ arugula, fresh vegetables, charred Italian bread, lemon, evoo & red pepper flake 9.95

Kale Caesar* ~ baby kale, caesar dressing, charred Italian bread 10.95

GF Chopped Salad ~ Prosciutto, Gorgonzola, dates, walnuts, mixed greens, radicchio, evoo & honey 10.95

GF Di Stagione Salad ~ seasonal fruit, spinach, arugula, dried cranberries, toasted almonds, goat cheese, honey vinaigrette 10.95

GF Caprese Neapolitan Style ~ fresh mozzarella, heirloom tomatoes, fresh basil, balsamic vinegar powder 10.95

~ Add Shrimp 7 | Chicken 4 | Flank Steak 8 | Salmon 8 ~

House Specialties

GF Broccoli Rabe ~ broccoli rabe, sausage, white beans, evoo, fresh pecorino, red pepper flake 11.95

GF Calamari alla Vitos* ~ sautéed calamari, capers, tomatoes, red onions, garlic, sherry wine, evoo 12.95

Fried Calamari ~ smoked paprika aioli 12.95

Garlic Bread ~ herbed garlic butter, mozzarella 6 | 9

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

Lunch Menu



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

Ricotta ~ served with a side of marinara 16

Primavera ~ garlic, broccoli, tomatoes, mushrooms, peppers & olives 17

Chicken Pesto ~ grilled chicken, tomatoes and pesto 17

Shrimp & Gorgonzola ~ garlic, evoo, tomatoes, toasted hazelnuts 19

Spinach ~ sausage & potato 17

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 tomatoes and basil ragu, ricotta 13.95

Pasta al Roberto ~ sun dried tomatoes, spinach, capers, gorgonzola, cream, touch of marinara, penne 15.95
~ add chicken 4 | steak 8 | shrimp 7 | meatballs 4 ~

Shrimp Scampi ~ tomatoes, spinach, capers, lemon, linguine 16.95

Pappardelle Bolognese ~ Sicilian meat sauce, ricotta, pesto, citrus gremolata 16.95

Traditional pappardelle or fettuccine available upon request

Panna Tartina

Trattoria Burger* ~ lettuce, tomato, smoked mozzarella, caramelized onions, roasted peppers 13.95

Grilled Chicken ~ arugula, tomato, pesto ricotta 13.95

Il Solito Panini "The Usual" ~ soppressata, fire roasted peppers, tomato, smoked mozzarella, roasted garlic & basil oil 13.95
~ Choice of parmesan truffle fries or tomato & cucumber salad ~

Secondi

Eggplant alla Parmigiana ~ choice of pasta 13.95

Chicken alla Parmigiana ~ choice of pasta 15.95

Lobster Ravioli ~ butter poached lobster, mascarpone cream, hazelnut crumbles 16.95

GF Grand Marnier Salmon* ~ sautéed with oranges, grapes, Grand Marnier glaze 18.95

Sides

GF Risotto di Giorno 7

GF Roasted fingerling potatoes 7

GF Sautéed Spinach 7

GF Seasonal Vegetables 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.