

Antipasti

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

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

Two People 16 | Four People 30

Insalate

Tuscan Panzanella ~ arugula, fresh vegetables, charred Italian bread, lemon, evoo & red pepper flake	10
GF Melone Salad ~ fresh berries, shallots, pistachio's, arugula, kale, raspberry vinaigrette	9
GF Chopped Salad ~ Prosciutto, Gorgonzola, dates, walnuts, mixed greens, radicchio, evoo & honey	10
Kale Caesar* ~ baby kale, caesar dressing, charred Italian bread	10
GF Di Stagione Salad ~ seasonal fruit, spinach, arugula, dried cranberries, toasted almonds, goat cheese, honey vinaigrette	10
GF Caprese Neapolitan Style ~ fresh mozzarella, heirloom tomatoes, fresh basil, balsamic vinegar powder	10
~ Add Shrimp 7 Chicken 4 Flat Iron Steak 8 Salmon 8 ~	

House Specialties

Mussels Pestonara* ~ garlic, shallots, capers, tomato, pesto, evoo, crostini	13
GF Calamari alla Vitos* ~ sautéed calamari, capers, tomatoes, red onions, garlic, sherry wine, evoo	12
GF Warm Octopus Salad ~ garlic, roasted potatoes, carrots, cherry tomatoes, arugula, evoo, fresh lemon	15
Fried Calamari ~ smoked paprika aioli	12
Garlic Bread ~ herbed garlic butter, mozzarella	5 8
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

* 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.

Lunch Menu



Piccoli Piatti

Tapas Style

Hand Pulled Ricotta & Seasonal Jam 8

Vito's Famous Meatballs 8

Crab Cakes 12

GF Mediterranean Garlic Shrimp 11

Arancini del Giorno 9

GF Roasted Artichokes* 9

* contains nuts


Pizza - 12"

Margherita Pie	15
Sausage and Pepperoni Pie	16
Ricotta Pie ~ served with a side of marinara	16
Primavera ~ garlic, broccoli, tomatoes, mushrooms, peppers & olives	17
Chicken Pesto ~ grilled chicken, tomatoes and pesto	17
Clams ~ garlic, pancetta, fresh oregano & onion	16
Burrata Pizza ~ artichokes, peppers, heirloom tomatoes, pesto, fresh mozzarella	17
Shrimp & Gorgonzola ~ garlic, evoo, tomatoes, toasted hazelnuts	19
Spinach ~ sausage & potato	17
Prosciutto ~ garlic, heirloom tomato, arugula, balsamic	18
Bacon & Eggs* ~ pancetta, onions, potatoes, fresh mozzarella, soft cooked eggs	17

Craft Your Own Pizza 13

~ 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.

GF Signature Cooking Stones*


Sear your Entrée on our 650 degree cooking stone, fingerling potatoes and seasonal vegetables

Marinated Flat Iron Steak 16

Shrimp and Scallops 17

Flour & Water

Pasta Made Fresh Daily

Spaghetti Pomodoro ~ fresh tomatoes and basil, ricotta	12
Pasta al Roberto ~ sun dried tomatoes, spinach, capers, gorgonzola, cream, touch of marinara, penne	14
~ add chicken 4 steak 8 shrimp 7 meatballs 4 ~	
Lasagne del Giorno ~ seasonally inspired	13
Crab Carbonara ~ lump crab, sweet corn, peppers, pancetta, fettuccine	15
Pappardelle Bolognese ~ Chef Rob's signature chocolate truffle pasta, Sicilian meat sauce, ricotta, pesto & citrus gremolata 	14

Traditional Pappardelle available upon request

Panna Tartina

Trattoria Burger* ~ lettuce, tomato, smoked mozzarella, caramelized onions, roasted peppers	12
Grilled Chicken ~ arugula, tomato, pesto ricotta	13
Italian Pulled Pork ~ pickled red onion, cherry peppers, smoked mozzarella, topped with fried polenta	13
Il Solito Panini "The Usual" ~ soppressata, fire roasted peppers, tomato, smoked mozzarella, roasted garlic & basil oil	13
~ Choice of parmesan truffle fries or tomato & cucumber salad ~	

Secondi

Eggplant alla Parmigiana ~ choice of pasta	12
Chicken alla Parmigiana ~ choice of pasta	14
Lobster Ravioli ~ butter poached lobster, mascarpone cream, hazelnut crumbles	16
Veal Milanese ~ pan-fried cutlet, arugula, blistered tomatoes, corn, capers, avocado, lemon vinaigrette	17
GF Grand Marnier Salmon* ~ sautéed with oranges, grapes, Grand Marnier glaze	18

Sides

Risotto di Giorno	6
GF Roasted fingerling potatoes	6
GF Sautéed Spinach	6
GF Seasonal Vegetables	6
Side of Pasta	6