

## 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

Garlic Bread ~ herbed garlic butter, mozzarella 5 | 8

**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

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.



## Piccoli Piatti

Tapas Style

Hand Pulled Ricotta & Seasonal Jam 8

Vito's Famous Meatballs 8

Arancini del Giorno 9

Crab Cakes 12

**GF** Mediterranean Garlic Shrimp 11

**GF** Roasted Artichokes\* 9

\* contains nuts

## Pizza - 12"

Margherita Pie 15

Sausage and Pepperoni Pie 16

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

Ricotta Pie ~ served with a side of marinara 16

Chicken Pesto ~ grilled chicken, tomatoes and pesto 17

Burrata Pizza ~ artichokes, peppers, heirloom tomatoes, pesto, fresh mozzarella 17

Clams ~ garlic, pancetta, fresh oregano & onion 16

Spinach ~ sausage & potato 17

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

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, served with fingerling potatoes and seasonal vegetables

Hanger Steak 29

Shrimp and Scallops 29

Surf and Turf 42

## Flour & Water

## Pasta Made Fresh Daily

Spaghetti Pomodoro ~ fresh tomato and basil ragu, ricotta 22

Pasta al Roberto ~ sun dried tomatoes, spinach, capers, gorgonzola, cream, touch of marinara, penne pasta 24

~ add chicken 4 | steak 8 | shrimp 7 | meatballs 4 ~

Gnocchi ~ grilled octopus, seasonal vegetables, brown butter sage sauce 25

Crab Carbonara ~ lump crab, sweet corn, peppers, pancetta, fettuccine 25

Pappardelle Bolognese ~ Chef Rob's signature chocolate truffle pasta, Sicilian meat sauce topped with fresh ricotta, pesto & citrus gremolata

Traditional Pappardelle available upon request

## Secondi

Eggplant alla Parmigiana ~ choice of pasta 22

Chicken alla Parmigiana ~ choice of pasta 24

Frutti di Mare\* ~ fresh seafood del momento, squid ink fettuccine, white or red broth 32

Lobster Ravioli ~ butter poached lobster, mascarpone cream, hazelnut crumbles 26

**GF** Grand Marnier Salmon\* ~ sautéed with oranges, grapes and asparagus, Grand Marnier glaze 28

**GF** Seared Scallops\* ~ scallops, asparagus, risotto del momento, corn puree 29

Veal Milanese ~ pan fried, cutlet, arugula, blistered tomatoes, corn, capers, avocado. lemon vinaigrette 28

**GF** Seared Duck Breast\* ~ goat cheese polenta, roasted leeks & radishes, blood orange port wine reduction 34

## Sides

**GF** Seasonal Vegetables 6

Risotto di Giorno 6

Side of Pasta 6

**GF** Roasted fingerling potatoes 6

**GF** Sautéed Spinach 6