



VITO'S BY THE PARK



BRUNCH MENU

RAW BAR:

* Select Oysters	2.50/each	* Colossal Shrimp	3.95/each
* Select Clams	1.95/each	* Snow Crab Claws	3.50/each
* HARTFORD HIGH RISE Oysters, Cherry Stones, Littlenecks, Colossal Shrimp, Snow Crab Claws. 79 (serves up to 4)			
* SHELLFISH SAMPLER Half the size of our famous Hartford High Rise. 42 (serves 2)			
* MINI SAMPLER 2 Oysters, 2 Clams, 2 Colossal Shrimp 2 Snow Crab Claws. 19			

APPETIZERS:

SMOKED SALMON CARPACCIO Minced Shallot, Capers, Olive Oil, & Fresh Lemon .	13
DE PARMA PROSCUITTO, BURRATA & MELON Drizzled With Aged Balsamic Glaze & Olive oil.	12
EUROPEAN PLATE Seasonal Fruit, Italian Cheeses, Crostini & Seasonal Jam.	12

BRUNCH ENTREES:

BRIOCHE FRENCH TOAST Dressed With Mixed Berries Flambéed In Gran Mariner & Maple Syrup. Fresh Whipped Cream.	12
FRITATTA OF THE DAY With Fresh Fruit.	13
SALMON CAKE BENEDICT Poached Eggs , Crispy Bacon , Salmon Cake, Hollandaise Sauce, Over a Croissant. Served With Home Fries.	15
SHORT RIB BENEDICT Poached Eggs, Short Rib , Hollandaise Sauce, Over A Croissant. Served With Home Fries.	18
PORK BELLY HASH Served With Two Poached Eggs, & Croissant.	12
VITO'S 9oz BURGER Topped With a Fried Egg, Lettuce, Tomato. Your choice Swiss, Provolone Or American Cheese. Served On Toasted Brioche With Home Fries. <i>Add Bacon \$1.50 Add Mushrooms \$1.00</i>	15
HANGAR STEAK & EGGS Two Eggs & Steak Cooked to your liking . Served With Home Fries.	19
CREATE YOUR OWN OMLETTE	
CHEESE Provolone, Cheddar , Swiss, & American	
MEATS Bacon, Sausage, Prosciutto	
VEGETABLES Broccoli, Spinach, Asparagus, Tomato, Onion, Peppers, Sun Dried Tomatoes. Served With Home Fries.	13

SALADS:

GARDEN SALAD Fresh vegetables on a bed of greens, Croutons. Balsamic Vinaigrette.	6
* CAESAR Romaine, Paprika Croutons, Shaved Parmesan.	7
CAPRESE Tomato, Fresh Mozzarella, Basil. Aged Balsamic Vinegar.	8
VITO'S CHOPPED SALAD Tomato, Cucumber, Onion, Mixed Greens, Gorgonzola, Cranberries, Champagne Vinaigrette	8
ROASTED BEET & ORANGE SALAD Goat Cheese, Arugula, Pistachio Dust, Myer Lemon Vinaigrette.	8
COBB SALAD Mixed Greens, Chicken, Egg, Vito's Croutons, Avocado, Crispy Bacon, Gorgonzola & Strawberries. Balsamic Vinaigrette.	12

PIZZAS:

PERSONAL 12 INCH PIES

MARGHERITA Fresh Tomato, Mozzarella, Basil	16
SPINACH Spinach, Oil, Garlic, Mozzarella	16
BROCCOLI Broccoli, Garlic, Spices, Mozzarella. Red Sauce	16
EGGPLANT Breaded Eggplant, Herbs, Mozzarella. Red Sauce	16
RICOTTA Seasoned Ricotta, Mozzarella. Side of Red Sauce	16
PRIMAVERA Broccoli, Tomatoes, Black Olives, Mushrooms, Peppers, Mozzarella. White Garlic Sauce	17
CHICKEN PESTO Chicken, Tomatoes, Mozzarella. Pesto Sauce	17
CLAMS CASINO Baby Clams, Onions, Bacon, Grated Romano Cheese, Mozzarella.	17
SHRIMP & GORGONZOLA Shrimp, Gorgonzola, Tomatoes, Garlic, Oil, Basil, Romano, Mozzarella	17
<i>Gluten Free \$2 New York (Thin) or Sicilian (Thick) Crust add \$1</i>	

STUFFED PIES:

MEAT Meatball, Pepperoni, Sausage, Bacon, Mozzarella	17
VEGETABLE Broccoli, Mushrooms, Peppers, Tomatoes, Olives, Garlic, Mozzarella	17
COMBO Meatball, Sausage, Broccoli, Mozzarella	17

Chef/Owner Robert Maffucci

**Thoroughly cooking meats. Poultry, seafood, shellfish or eggs reduces*

EYE OPENERS

KITCHEN SINK

BLOODY MARY

Deep Eddy Gluten Free Vodka, Red Hot, Fresh Cracked Sea Salt, Olive Juice, Fresh Cracked Pepper, Horse Raddish, V8 Juice, Lemon & Lime, Celery Salt, Garlic Powder, Worstershire Sauce, & A Dash Of Smoke. 12

CRAN RASPBERRY

MIMOSA

Schladerer Raspberry Liqueur, Prosecco, Orange Juice, Fresh Cran Rasperry Pure. 9

GINGER & THYME

5 ALIVE COCKTAIL

Deep Eddy Grapefruit Vodka, Ginger & Thyme simple syrup, Fresh Orange, Lime & Lemon Juice. Splash Of Prosecco Lemoncello & Citrus zest. 10

SCOTCH

BLOOD & SAND

Old Forester Bourbon, Cherry Herring, Sweet Vermouth, And Orange Juice. 15



COFFEE & TEA

CAFE ITALIANO

Lazzaroni Amaretto, Cool Swan Dairy Liqueur, Coffee, Whip Cream, Dressed With Biscotti Grounds & A Maraschino Cherry. Served Iced Or Hot. 10

MOCHA LATTE

Bicerin Chocolate liquor, Steamed Milk & A Double Shot of Espresso. Topped With Milk Foam And Cacao Powder. Served Iced Or Hot. 10

APPLE TODDY

Apple Infused Onyx Moon Shine, Steeped Green Tea, & Fresh Squeezed Lemon, House Made Apple Pie Spiced Syrup. Served Iced Or Hot. 10

HONEY APRICOT TEA

Apricot Liqueur, Jack Daniels Honey, Lemon, Local Honey, And Fresh Steeped Black Tea. Served Iced Or Hot . 10

ESPRESSO - SINGLE 3 DOUBLE 5

CAPPUCCINO 5

ASSORTED GOURMET TEAS

Seasonal Selection of Vito's Favorite Gourmet Tea.



MARTINIS

GINGER & THYME INFUSION

A Seasonal Tito's Vodka Infusion, With Fresh Thyme & Ginger, Seasonal Fruit, & Freshly Made Flavored Simple Syrup. Ask Your Server About The Current Infusion! 10

AGAVE & GRAPE

Espolon, House made Falarnum, Triple Sec , & Clean Slate Riesling. 12

SKINNY

CRAN RASPBERRY MANGO

Smirnoff Mango Sorbet Light Vodka, fresh Squeezed Lime juice, House Made Cran Raspberry Purée. 10
Less Than 120 Calories !

SKINNY P3

Smirnoff Pomegranite Sorbet , Pear Vodka , Peach Puree & Pomma Juice
A Splash Of Citrus Blend With Cranberry . 10

COMPANIA DI MELA MARTINI

"FARM TO TABLE APPLE MARTINI"

V1 Vodka Infused With a Variety of local Apples, Brown Sugar, & Cinnamon House Made Apple Pie Moonshine & A splash Of Ginger Syrup. 10