



VITO'S BY THE WATER



DINNER MENU

RAW BAR:

* Select Oysters	2.50/each	* Shrimp Cocktail	1.75/each
* Select Clams	1.95/each	* Crab Claws	3.00/each

***HARTFORD HIGH RISE** Oysters, Cherry Stones, Littlenecks, Shrimp, Crab Claws. 79 (serves 6-8)

***SHELLFISH SAMPLER** Half the size of our famous Hartford High Rise. 39 (serves 4)

***MINI SAMPLER** 2 Oysters, 2 Clams, 2 Shrimp Cocktail, 2 Crab Claw 19 (serves 2)

**Thoroughly cooking meats. Poultry, seafood, shellfish or eggs reduces the risk of food borne illness.*

ANTIPASTI:

\$5/each, 4 for \$17, or a little of everything for \$25
(enough for four people)

**IMPORTED ITALIAN
CHEESES**

**GRILLED SEASONAL
VEGETABLES**

ROASTED PEPPERS

MARINATED BEANS

OLIVE SALAD

IMPORTED ITALIAN MEATS

FRESH MOZZARELLA

SALADS:

GARDEN SALAD Fresh Vegetables On A Bed Of Mixed Field Greens, Croutons. Dressed With A Balsamic Vinaigrette. 6

***CAESAR** Romaine, Paprika Croutons, Shaved Parmesan. Home Made Caesar Dressing. 8

MEDITERRANEAN SALAD Mixed Greens, Kalamata Olives, Roasted Peppers, Feta, Cucumber, Onion, And Tomato, House Made Balsamic Vinaigrette. 10

VITO'S ROUGH CHOPPED SALAD Tomato, Cucumber, Onion, Mixed Greens, Gorgonzola, Dried Cranberries, and Carrots. Dressed With A Champagne Vinaigrette. 9

CAPRESE Tomato, Fresh Mozzarella, Basil. Aged Balsamic Vinegar & Extra Virgin Olive Oil 9

APPETIZERS:

ZUPPA DEL GIORNO 6

FLAT BREAD OF THE DAY 9

CLASSIC TOMATO BRUSCHETTA Diced Tomato, Onion, Garlic, Fresh Mozzarella, Basil Chiffonade. Aged Balsamic Vinegar. 8

VITO'S FAMOUS MEATBALLS Over Corn, Sweet Peas, Wild Mushrooms and a Touch Of Marinara. 8

MUSSELS OR CLAMS Sausage, White Wine Broth, Shallots & Tomatoes. Served With Crostini. 10/12

GRILLED MARINATED BABY OCTOPUS Artichokes, White Beans, Fennel & Arugula. Lemon Olive Oil Dressing. 13

CALAMARI ALA VITO Sautéed Rings & Tentacles, with capers, garlic, red onions, tomatoes, fresh herbs, sherry wine, olive oil, and lemon. 11

BROCCOLI RABE & SAUSAGE Sausage, Italian Herbs, White Beans, White Wine Broth, Over Broccoli Rabe. Crostini. 11

FRIED CALAMARI Rings & Tentacles, Cherry Peppers, Spicy Aioli. 11

PROSCUITTO WRAPPED MOZZARELLA Seared & Served Over Arugula, Sundried Tomato Vinaigrette. 10

GARLIC BREAD Garlic Spread, Mozzarella. 6

FIOCCHI PASTA Sweet Chili Cream Sauce & Grilled Artichoke Hearts 14

THREE COURSE PRIX FIXE AVAILABLE:

FRIDAY 4 TO CLOSE, SATURDAY & SUNDAY ALL DAY
CHOOSE ONE APPETIZER, ENTRÉE, AND DESSERT FROM OUR
CURRENT PRIX FIXE MENUS.

**2 CAN DINE FOR 59.95 WITH A BOTTLE OF HOUSE
WINE!**

Ask your server for our current Prix Fixe Menu and our
fantastic wine special

\$26.95 PER PERSON (PLUS TAX)

NO SUBSTITUTIONS..VALID IN DINING ROOM ONLY..CANNOT BE COMBINED WITH ANY OTHER OFFER



IF YOU DO NOT SEE A CLASSIC ITALIAN ENTRÉE OFFERED THAT YOU WOULD ENJOY PLEASE ASK YOUR SERVER!

HOUSE SPECIALTIES

SHRIMP & SCALLOP RISOTTO Seared Shrimp and Scallops on a bed of Sweet Pea & Leek Risotto Topped with Pea Tendrils	28
PASTA ALLA ROBERTO Penne, Sun Dried Tomatoes, Capers, Spinach, Gorgonzola, Cream & A Touch Of Marinara.	19
LOBSTER RAVIOLI Vodka Pink Sauce, Asparagus, Sun-Dried & Stewed Tomatoes.	21
PASTA AL FORNO Rigatoni Pasta tossed with Italian Sausage, Sweet Peas, Ricotta Cheese, and a touch of Marinara. Baked with Mozzarella.	20
CHOCOLATE TRUFFLE BOLOGNESE <i>Made With Rob's Home Made Cutting Edge Chocolate Truffle Pappardelle</i> , Meat Sauce, A Dollop of Ricotta, Garnished With Pesto & Citrus Gremolade. <i>Or try the more traditional Pappardelle Bolognese</i>	23

As Seen on
Food Network



PASTAS:

POMODORO Fresh Tomato, Basil, Onion, Garlic, & Oil. Served with your choice of Homemade Pasta	18
PUTANESCA Calamata Olives, Capers, Tomatoes, Onions, Anchovies, Hot Pepper Flakes & Marinara Sauce. Served with your choice of Homemade Pasta.	20
CLASSIC CARBONARA Fetticini, Pancetta, Egg Yolk, Sweet Peas, Touch Of Cream, & Parmesean Cheese.	21
SUMMER SPAGHETTINI Kale Pesto Sauce Tossed With Octopus, Yellow Tomatoes, Pine Nuts, Sautéed Kale, and Spaghettini Pasta	24
NONA'S PASTA Sautéed Escarole, Sausage, White Beans and Tomatoes in a garlic, white wine sauce over Rigatoni. Topped with fresh mozzarella slices.	23
CLAMS & MUSSELS Pancetta, Roasted Fennel, White Wine, Garlic, Fresh Herbs Over Spaghetinni Pasta	25

*Wheat Pasta / Gluten Free Pasta Available Upon Request *For \$2

HOMEMADE PASTAS

GOURMET PIZZAS:

PERSONAL 12 INCH PIES

MARGHERITA Fresh Tomato, Mozzarella, Basil.	16
SPINACH Spinach, Oil, Garlic, Mozzarella.	16
BROCCOLI , Garlic, Spices, Mozzarella. Red Sauce.	16
EGGPLANT Breaded Eggplant, Herbs, Mozzarella. Red Sauce.	15
RICOTTA Seasoned Ricotta, Mozzarella. Side of 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, Mozzarella.	17
SHRIMP & GORGONZOLA Shrimp, Gorgonzola, Tomatoes, Garlic, Oil, Basil, Romano, Mozzarella.	17

Gluten Free \$2 New York (Thin) or Sicilian (Thick) Crust add \$1

STUFFED PIES:

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

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ENTREES:

CHICKEN PARMIGIANA Penne Pasta.	20
EGGPLANT PARMIGIANA Penne Pasta.	19
CHICKEN SALTIMBOCA Chicken, Prosciutto, Fresh Mozzarella and a Sage Demi Glace. Served With Mashed Potato & Seasonal Vegetables.	22
PAN SEARED SALMON with Roasted Cauliflower, Sautéed Swiss Chard, Fried Chic Peas, Coconut Curry Sauce, and topped with a Strawberry Pineapple Salsa	27
TROUT Pistachio Encrusted, served with Dried Cranberries, Pancetta, and Lentils. Topped with Eggplant Caponata	23
* 12oz NY STRIP Served with Garlic Mashed Potatoes and Asparagus, Cipollini Onions, Demi Glace	29
* 8oz FILETO Served with Roasted Fingerling Potatoes, and Broccoli Rabe & topped with Demi Glace	32

FRESH OFF THE GRILL:

CHICKEN	19	* SHRIMP	24
* SALMON	25	* SCALLOPS	27
		* HANGAR STEAK	25

Dressed with Lemon Caper Burr Blanc
SERVED WITH :
MIXED SEASONAL VEGETABLES & GARLIC MASHED POTATOES
CHOICE OF : GRILLED OR BLACKENED
SIDES MAY BE SUBSTITUED FOR \$3.50 PER ITEM

SIDES:

HOMEMADE PASTA GARLIC & OIL OR MARINARA	6
FINGERLING POTATOES	4
ROASTED CAULIFLOWER	5
BROCCOLI RABE	5
GARLIC MASHED	4
ESCAROLE	4
MIXED SAUTEED MUSHROOMS	5
GRILLED ASPARAGUS	6
TRUFFLE FRIES	5
SAUTEED SWISSCHARD	5

Chef/Owner Robert Maffucci

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Executive Chef Albion Kallogjeri