



VITO'S BY THE PARK



BAR MENU

RAW BAR:

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| * Select Oysters | 2.50/each | Shrimp | 1.75/each |
| * Select Clams | 1.95/each | * Snow Crab Claw | 3.50/each |
| * HARTFORD HIGH RISE Oysters, Cherry Stones, Littlenecks, 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 Shrimp, 2 Clams, 2 Snow Crab Claws. 19 | | | |

THURSDAY \$1 OYSTERS & CLAMS AT THE BAR (Six Oyster Or Clam Minimum)

FRIDAY \$1 SHRIMP AT THE BAR (Six Shrimp Minimum)

ANTIPASTI:

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

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|---------------------------------|------------------------------------|
| IMPORTED ITALIAN CHEESES | GRILLED SEASONAL VEGETABLES |
| ROASTED PEPPERS | MARINATED BEANS |
| OLIVE SALAD | IMPORTED ITALIAN MEATS |
| FRESH MOZZARELLA | |

SPECIALTY ANTIPASTI

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| BURRATA & PROSCUITTO & MELON Olive Oil, & Aged Balsamic Glaze. | 12 |
| GRILLED MARINATED BABY OCTOPUS Artichokes, White Beans, Fennel & Arugula. Lemon and Olive Oil Dressing. | 13 |

APPETIZERS:

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| ZUPPA DEL GIORNO | 6 |
| FLAT BREAD OF THE DAY | 9 |
| FIOCCHI PASTA Pasta Purses Stuffed With Pear and a Blend Of Italian Cheese. Spicy Sweet Chile Cream Sauce. Grilled Artichoke Hearts. | 11 |
| VITO'S FAMOUS MEATBALLS Corn, Peas, Wild Mushrooms, Touch Of Marinara. | 8 |
| ARANCINI Parmesan Sundried Tomato & Sweet Peas. Truffle & Gorgonzola Cream Sauce | 8 |
| MUSSELS OR CLAMS Sausage, Herbed White Wine Broth, Shallots & Tomatoes Served With Crostini. | 10/12 |
| BROCCOLI RABE Broccoli Rabe, Italian Sausage, Cannelini Beans, Cherry Peppers. | 10 |
| CALAMARI ALA VITO Sautéed Rings & Tentacles, with capers, garlic, red onions, tomatoes, fresh herbs, sherry wine, olive oil, and lemon. | 11 |
| FRIED CALAMARI Rings & Tentacles, Cherry Peppers, Cocktail Sauce. | 11 |
| PROCUITTO WRAPPED MOZZARELLA Seared & Served Over Arugula, Sun Dried Tomato Vinaigrette. | 10 |
| GARLIC BREAD Garlic Spread, Mozzarella. | 6 |

SALADS:

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| 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 |
| SHAVED FENNEL & ORANGE SALAD Arugula, Tomato, Goat Cheese, Myer Lemon Vinaigrette. | 9 |

HAPPY HOUR MENU:

4-7 PM AT THE BAR

MONDAY-FRIDAY

SUNDAY -3PM-CLOSE

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| VITO'S CHOPPED SALAD Tomato, Cucumber, Onion, Mixed Greens, Gorgonzola, Cranberries, Champagne Vinaigrette | 5 |
| TRUFFLE CHEESE FRIES With Parmesan. | 5 |
| FLAT BREAD OF THE DAY | 5 |
| VITO'S FAMOUS MEATBALLS Corn, Peas, Wild Mushrooms, Touch Of Marinara. | 4 |
| MUSSELS Sausage, White Wine Broth, Shallots & Tomatoes. Served With Crostini. | 5 |
| ARANCINI Parmesan Sundried Tomato, & Sweet Peas. Truffle & Gorgonzola Cream Sauce | 5 |
| ITALIAN MAC & CHEESE Pasta Sauteed With Pancetta, Tomato, & Garlic In A Spicy Cream Sauce. Baked In The Oven With a Trio Of Italian Cheeses. | 5 |
| GARLIC BREAD Garlic Spread, Mozzarella. | 4 |



HOUSE SPECIALTIES

SEAFOOD PAELLA Mussels, Clams, Shrimp, Calamari, Scallops, & Fennel. White Wine Saffron Broth With Sausage, Peas, & Lemon Over Arborio.	29
PASTA ALLA ROBERTO Penne, Sun Dried Tomatoes, Capers, Spinach, Gorgonzola, Cream and a Touch Of Marinara.	19
PORK SHANK OSSO BUCCO Slow Roasted, Milanese Style with a Saffron Risotto.	24
● PAPPARDELLE BOLOGNESE <i>Made With Rob's Cutting Edge Chocolate Truffle Pasta</i> , Meat Sauce, A Dollop Of Ricotta, Garnished With Pesto & Citrus Gremolade.	23
LOBSTER RAVIOLI Vodka Pink Sauce. Asparagus Sun Dried & Stewed Tomatoes.	24
PASTA AL FORNO Rigatoni Tossed With Italian Sausage, Sweet Peas, Ricotta Cheese, & A Touch Of Marinara. Baked With Mozzarella.	22



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.	19
● CLASSIC CARBONARA Fetticcini, Pancetta, Egg Yolk, Sweet Peas, Touch Of Cream, & Parmesean Cheese.	21
● SUMMER SPAGHETTINI Salsa Verde Made With: Parsley, Basil, Garlic, Onion, Lemon, Cherry Tomatoes & Extra Virgin Olive Oil. Dressed With Pecorino.	24
NONA'S PASTA Sautéed Broccoli Rabe, Sausage, White Beans and Tomatoes in a garlic, white wine sauce over Rigatoni. Topped with fresh mozzarella slices.	23
CHICKEN & ARTICHOKE Chicken Artichoke Hearts, Prosciutto, Lemon, Capers, White Wine Sauce, Linguini.	22
● 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**

STUFFED PIES:

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

GOURMET PIZZAS:

12 INCH PIES

\$9 From 4:00-7:00pm Monday - Friday

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, 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	

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
CITRUS HERB ENCRUSTED COD Sweet Pea & Corn Risotto. Sweet Citrus & Basil Burr Blanc & Toasted Pine Nut Dust.	24
PAN SEARED SALMON Dressed With a Gran Mariner & Orange Glaze With a Touch Of Butter & Cream. Seasonal Vegetable Couscous, & Green Beans.	27
TROUT Baked With Fresh Lemon, Rosemary Thyme, Scalloped Potatoes & White Wine. Wilted Swiss Chard.	26
BRAISED SHORT RIB Roasted Beets, Baby Carrots, Asparagus, & Pea Tendrils. Dressed With Ajus & Horseradish Crème Fresche.	26
RACK OF LAMB Dressed With A Dressed With A Honey Merlot Demi Glaze. Served With Charred Corn & Mint Tapenade & Green Beans.	34
* 16oz NY STRIP Served with Garlic Mashed Potatoes and Asparagus, Cipollini Onions, Demi Glace. Add a gorgonzola dolce \$2	32
* 8oz FILETO Pan Seared Served with Roasted Fingerling Potatoes and Broccoli Rabe. Topped with Demi Glace	32

SIDES:

HOMEMADE PASTA GARLIC & OIL OR MARINARA	6
FINGERLING POTATOES	4
ROASTED CAULIFLOWER	5
MIXED SAUTEED MUSHROOMS	5
GRILLED ASPARAGUS	6
BROCCOLI RABE	5
GREEN BEANS	5

Chef/Owner Robert Maffucci



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