



# VITO'S BY THE PARK



## DINNER MENU

### RAW BAR:

- \* 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

### ANTIPASTI:

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

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

### SPECIALTY ANTIPASTI

- BURRATA & PROSCUITTO & MELON** Olive Oil, & Aged Balsamic Glaze. 12
- GRILLED MARINATED BABY OCTOPUS**  
Artichokes, White Beans, Fennel & Arugula. Lemon and Olive Oil Dressing. 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
- SHAVED FENNEL & ORANGE SALAD** Arugula, Tomato, Goat Cheese, Myer Lemon Vinaigrette. 9



**VITO'S USES ORGANIC PRODUCE  
LOCALLY GROWN ON OUR FAMILY FARM  
IN SOUTH WINDSOR**

*\*Check Out Our up-coming events  
at Vito's On The Farm !*

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

### APPETIZERS:

- ZUPPA DEL GIORNO** 6
- FIOCCHI PASTA** Pasta Purses Stuffed With Pear & 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

### WEEKLY SPECIALS

#### **HAPPY HOUR**

**MONDAY- FRIDAY, 4PM to 7PM AT THE BAR**  
**SUNDAY 3:00PM to CLOSE AT THE BAR**

#### **\$5 BOTTLE OF HOUSE WINE**

*WITH THE PURCHASE OF 2 ENTREES " 1 PER TABLE"*  
**MONDAY - WEDNESDAY 7PM-10PM**

**THURSDAY -FREE PARKING** (WITH THE PURCHASE OF A DINNER, MAXIMUM 3 HOURS, AMOUNT DEDUCTED FROM BILL)

**DOLLAR OYSTERS, 11:30 to CLOSE AT THE BAR**  
(MUST ORDER A MINIMUM OF 6 OYSTERS)

**FREQUENT FOODIE, DOUBLE POINTS - 7:30PM to CLOSE**

**FRIDAY— DOLLAR SHRIMP AT THE BAR**  
(MUST ORDER A MINIMUM OF 6 SHRIMP )

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

# HOUSE SPECIALTIES

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

## PASTAS:

● <b>POMODORO</b> Fresh Tomato, Basil, Onion, Garlic, & Oil. Served with your choice of Homemade Pasta.	18
● <b>CLASSIC CARBONARA</b> Fetticini, Pancetta, Egg Yolk, Sweet Peas, Touch Of Cream, & Parmesean Cheese.	21
● <b>SUMMER SPAGHETTINI</b> Salsa Verde Made With: Parsley, Basil, Garlic, Onion, Lemon, Cherry Tomatoes & Extra Virgin Olive Oil. Dressed With Pecorino.	19
● <b>NONA'S PASTA</b> Sautéed Broccoli Rabe, Sausage, White Beans and Tomatoes in a garlic, white wine sauce over Rigatoni. Topped with fresh mozzarella slices.	23
<b>CHICKEN &amp; ARTICHOKE</b> Chicken Artichoke Hearts, Prosciutto, Lemon, Capers, White Wine Sauce, Linguini.	22
● <b>CLAMS &amp; MUSSELS</b> Pancetta, Roasted Fennel, White Wine, Garlic, Fresh Herbs Over Spaghetinni Pasta	25

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

## ● **HOMEMADE PASTAS**

## PIZZAS:

PERSONAL 12 INCH PIES

<b>MARGHERITA</b> Fresh Tomato, Mozzarella, Basil	16
<b>SPINACH</b> Spinach, Oil, Garlic, Mozzarella	16
<b>BROCCOLI</b> Broccoli, Garlic, Spices, Mozzarella. Red Sauce	16
<b>EGGPLANT</b> Breaded Eggplant, Herbs, Mozzarella. Red Sauce	16
<b>RICOTTA</b> Seasoned Ricotta, Mozzarella. Side of Red Sauce	16
<b>PRIMAVERA</b> Broccoli, Tomatoes, Black Olives, Mushrooms, Peppers, Mozzarella. White Garlic Sauce	17
<b>CHICKEN PESTO</b> Chicken, Tomatoes, Mozzarella. Pesto Sauce	17
<b>CLAMS CASINO</b> Baby Clams, Onions, Bacon, Grated Romano Cheese, Mozzarella.	17
<b>SHRIMP &amp; GORGONZOLA</b> Shrimp, Gorgonzola, Tomatoes, Garlic, Oil, Basil, Romano, Mozzarella	17

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

## STUFFED PIES:

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

## ENTREES:

<b>CHICKEN PARMIGIANA</b> Penne Pasta.	20
<b>EGGPLANT PARMIGIANA</b> Penne Pasta.	19
<b>CHICKEN SALTIMBOCA</b> Chicken, Prosciutto, Fresh Mozzarella and a Sage Demi Glace. Served With Mashed Potato & Seasonal Vegetables.	22
<b>PAN SEARED SALMON</b> Dressed With a Gran Mariner & Orange Glaze With a Touch Of Butter & Cream. Seasonal Vegetable Couscous, & Green Beans.	27
<b>TROUT</b> Baked With Fresh Lemon, Rosemary Thyme, Scalloped Potatoes & White Wine. Wilted Swiss Chard.	26
<b>BRAISED SHORT RIB</b> Roasted Beets, Baby Carrots, Asparagus, & Pea Tendrils. Dressed With Au jus & Horseradish Crème Fresche.	26
<b>RACK OF LAMB</b> Dressed With A Honey Merlot Demi Glaze. Served With Charred Corn & Mint Tapenade & Green Beans.	34
* <b>8oz FILETO</b> Pan Seared Served with Roasted Fingerling Potatoes, and Broccoli Rabe. Topped with Demi Glace	32

## SIDES:

<b>HOMEMADE PASTA GARLIC &amp; OIL OR MARINARA</b>	6
<b>SEASONAL VEGETABLE COUSCOUS</b>	4
<b>CHARRED CORN &amp; MINT</b>	5
<b>MIXED SAUTEED MUSHROOMS</b>	5
<b>GRILLED ASPARAGUS</b>	6
<b>BROCCOLI RABE</b>	5
<b>GREEN BEANS</b>	5

*Chef/Owner Robert Maffucci*



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