



VITO'S BY THE PARK



LUNCH 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)

IMPORTED ITALIAN CHEESES	GRILLED SEASONAL VEGETABLES
ROASTED PEPPERS	MARINATED BEANS
OLIVE SALAD	IMPORTED ITALIAN MEATS

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

APPETIZERS:

ZUPPA DEL GIORNO	6
FLAT BREAD OF THE DAY	9
FIOCCHI PASTA Pasta Purses Stuffed With Pear, Blend Of Italian Cheese. Spicy Sweet Chile Cream Sauce.	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

WE USE VITO'S OWN SEASONAL ORGANIC PRODUCE, GROWN LOCALLY ON OUR FAMILY FARM IN SOUTH WINDSOR, CONNECTICUT.

*Check out our up coming events by going to www.vitosct.com and clicking on the Vito's on the Farm logo!

SALADS:

GARDEN SALAD Fresh Vegetables On A Bed Of Greens, Croutons. Balsamic Vinaigrette.	6
* CAESAR Romaine, Paprika Croutons, Shaved Parmesan.	8
CAPRESE Tomato, Fresh Mozzarella, Basil. Aged Balsamic Vinegar.	9
BLACKENED CHICKEN Mescaline Greens, Tomatoes, Sweet Onion, Cucumbers, Fresh Mozzarella, Eggplant Tapenade. Balsamic Vinaigrette.	12
SHAVED FENNEL & ORANGE SALAD Arugula, Tomato, Goat Cheese, Myer Lemon Vinaigrette.	9
COBB SALAD Mixed Greens, Chicken, Egg, Vito's Croutons, Avocado, Crispy Bacon, Gorgonzola & Strawberries. Balsamic Vinaigrette.	12
VITO'S CHOPPED SHRIMP SALAD Tomato, Cucumber, Onion, Mixed Greens, Gorgonzola, Cranberries, Champagne Vinaigrette	14

FRESH OFF THE GRILL (ADD TO A DISH OR SALAD)

CHICKEN	4
STEAK	6
SHRIMP	7
SALMON	8
SCALLOPS	10

CHEF'S FEATURES:

VITO'S 9oz BURGER DAILY Tomato, Lettuce, Onion. Served With Fries. Add Provolone Add Bacon \$1.50 each 11

FEATURED FISH OF THE DAY MP

\$8.95 LUNCH SPECIAL
Served From 11:30— 3:00PM

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



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

HOUSE SPECIALTIES

- PASTA ALLA ROBERTO** Penne, Sun Dried Tomatoes, Capers, Spinach, Gorgonzola, Cream & A Touch Of Marinara. 13
- **PAPPARDELLE BOLOGNESE** *Made With Rob's Cutting Edge Chocolate Truffle Pasta*, Meat Sauce, A Dollop Of Ricotta, Garnished With Pesto & Citrus Gremolade. 14
- PASTA AL FORNO** Rigatoni Tossed With Italian Sausage, Sweet Peas, Ricotta Cheese and a Touch Of Marinara. Baked With Mozzarella. 13
- CHICKEN & ARTICHOKE** Chicken, Artichoke Hearts, Prosciutto, Lemon, Capers, White Wine Sauce, Linguini 14
- LOBSTER RAVIOLI** Vodka Cream Sauce. Asparagus, Sun Dried & Stewed Tomatoes. 14



ENTREES

- RAVIOLI DEL GIORNO** Your Server Will Describe The Daily Featured Stuffed Pasta Pillow. MP
- CHICKEN SALTIMBOCA** Chicken, Prosciutto, Fresh Mozzarella & A Sage Demi Glace. Served With Mashed Potato, & Seasonal Vegetable. 14
- CHICKEN PARMIGIANA/ EGGPLANT PARMIGIANA** Over Penne. 11/10
- **CLAMS & MUSSELS** Fennel, Pancetta, & Fresh Herbs. White Wine Broth. Lemon Gremolata, Over Home Made Spaghetinni . 14
- SHRIMP SCAMPI** Fresh Herbs, Garlic, Tomatoes, Capers, White Wine Sauce, Linguini. 14
- HANGAR STEAK** Garlic Mashed Potato, Seasonal Mixed Vegetable. Topped With a Gorgonzola Demi Glace. 16

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

● **HOME MADE PASTAS**



PANINI'S:

- VEGGIE PANINI** Seasonal Vegetables, Sliced Tomato, Fresh Mozzarella, Basil, Aioli. 9
- ITALIAN PANINI** Sopressata, Genoa Salami, Prosciutto, Fresh Mozzarella, Roasted Red Peppers, Tomato & Olive Oil. 12
- BLACKENED CHICKEN PANINI** Grilled Onion, Prosciutto, Fig Jam. Herbed Ricotta & Horseradish Crème Fresche. 13
- GRILLED CHICKEN PANINI** Sliced Tomato, Grilled Eggplant, Provolone, Pesto Mayonnaise. 10
- *STEAK & CHEESE PANINI** Grilled Steak, Provolone, Mushrooms, Roasted Red Pepper, Soft Onion And Horseradish Mayo. 14

*** PANINI'S ARE SERVED WITH A SMALL SIDE SALAD DRESSED WITH VITO'S SIGNATURE BALSAMIC VINAIGRETTE**

CREATE YOUR OWN GOURMET PIZZA

MOZZARELLA PIZZA					
ITEMS			SMALL \$11	LARGE \$13	
SAUSAGE	HAMBURGER	ONION			
PEPPER	SLICED TOMATO	BACON		OLIVE	SLICED MEATBALL
	SPECIALTY ITEMS		SMALL \$3	LARGE \$4	
ARTICHOKE HEARTS	SUN DRIED TOMATOES		SHRIMP	ASPARAGUS	CHICKEN

SIGNATURE PIES:

SMALL (12 INCH) / LARGE (16 INCH)

- MARGARITA** Fresh Tomato, Mozzarella, Basil 16/19
- SPINACH** Spinach, Oil, Garlic, Mozzarella 16/19
- BROCCOLI** Broccoli, Garlic, Spices, Mozzarella. Red Sauce 16/19
- EGGPLANT** Breaded Eggplant, Herbs, Mozzarella. Red Sauce 16/19
- RICCOTTA** Seasoned Ricotta, Mozzarella. Side Of Red Sauce. 16/19
- PRIMAVERA** Broccoli, Tomatoes, Black Olives, Mushrooms, Peppers, Mozzarella. White Garlic Sauce 17/19
- CHICKEN PESTO** Chicken, Tomatoes, Mozzarella. Pesto Sauce 17/19
- CLAMS CASINO** Baby Clams, Onions, Bacon, Grated Romano Cheese. 17/20
- SHRIMP & GORGONZOLA** Shrimp, Gorgonzola, Tomatoes, Garlic, Oil, Basil, Romano, Mozzarella 17/20

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

STUFFED PIES:

- DEEP DISH MEAT** Meatball, Pepperoni, Sausage, Bacon, Mozzarella 17/26
- DEEP DISH VEGETABLE** Broccoli, Mushrooms, Peppers, Tomatoes, Olives, Garlic, Mozzarella 17/26
- DEEP DISH COMBO** Meatball, Sausage, Broccoli & Mozzarella Cheese. 17/26

PIZZA PARTY :

**A GREAT ALTERNATIVE TO THE USUAL FARE!
FAMILY STYLE GARDEN SALAD
SELECTIONS FROM THE GOURMET PIZZA MENU
UNLIMITED FOUNTAIN BEVERAGES**

Minimum Of 10 People

**STARTING PIZZA COUNT TO BE DETERMINED BY PARTY SIZE
14 PER PERSON +TAX + SERVICE CHARGE**



Chef/Owner Robert Maffucci

