



VITO'S BY THE WATER



LUNCH MENU

RAW BAR:

* Select Oysters	2.50/each	* Shrimp	1.75/each
* Select Clams	1.85/each	* Crab Claws	3.00/each
* HARTFORD HIGH RISE Oysters, Cherry Stones, Littlenecks, Shrimp, Crab Claws. 79 (serves to 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 4 people)

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

FRESH MOZZERELLA

APPETIZERS:

ZUPPA DEL GIORNO	6
FLAT BREAD OF THE DAY	9
CLASSIC TOMATO BRUSCHETTA Diced Tomato, Onion, Fresh Mozzarella, Basil Chiffonade. Aged Balsamic Vinegar.	8
VITO'S FAMOUS MEATBALLS Corn, Peas, Wild Mushrooms, 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 and Olive Oil Dressing.	13
FRIED CALAMARI Rings & Tentacles, Cherry Peppers, Spicy Aioli.	11
CALAMARI ALA VITO Sautéed Rings & Tentacles, with capers, garlic, red onions, tomatoes, fresh herbs, sherry wine, olive oil, and lemon	11
PROCIFFO WRAPPED MOZZARELLA Seared & Served Over Arugula, Sun Dried Tomato Vinaigrette.	10
BROCCOLI RABE & SAUSAGE Sausage, Italian Herbs, White Beans, White Wine Broth, Over Broccoli Rabe. Served with Crostini.	9
GARLIC BREAD Garlic Spread, Mozzarella.	6

SALADS:

GARDEN SALAD Fresh vegetables on a bed of greens, Croutons. Balsamic Vinaigrette.	6
* CAESAR Romaine, Paprika Croutons, Shaved Parmesan Home Made Dressing.	8
VITOS ROUGH CHOPPED SALAD Tomato, Cucumber, Onion, Mixed Greens, Gorgonzola, Dried Cranberries, Carrots, Champagne Vinaigrette, Chopped Chicken or Shrimp	14
CAPRESE Tomato, Fresh Mozzarella, Basil. Aged Balsamic Vinegar.	9
COBB SALAD Mixed Greens, Chicken, Egg, Vito's Croutons, Avocado, Crispy Bacon, Gorgonzola, & Strawberries. Balsamic Vinaigrette.	12
BLACKENED CHICKEN Mixed Greens, Tomatoes, Onion, Cucumbers, Fresh Mozzarella. Balsamic Vinaigrette.	12
MEDITERRANEAN SALAD Mixed Greens, Kalamata Olives, Roasted Peppers, Feta Cheese, Cucumber, Onion, Tomato, Balsamic Vinaigrette.	10

FRESH OFF THE GRILL

(ADD TO A DISH OR SALAD)

CHICKEN	4
STEAK	6
SHRIMP	7
SALMON	8
SCALLOPS	10

CHEFS FEATURES :

VITO'S 9oz BURGER Tomato, Lettuce, Onion. Add Provolone or Add Bacon \$1.50 each. Fries.	11
BBQ PULLED PORK SANDWICH Cole Slaw & Cajun Fries.	11
HANGAR STEAK Served with Mashed Potatoes and Green Beans, and demi glace.	16

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

ENTREES

CHICKEN PARMIGIANA/ EGGPLANT PARMIGIANA

Over Penne.

CHICKEN MARSALA Served Over Pasta.

PASTA ALA ROBERTO Penne, Sun Dried Tomatoes, Spinach, Capers, Gorgonzola, Cream, & Touch of Marinara

CHICKEN & ARTICHOKE Chicken, Artichoke Hearts, Prosciutto, Lemon, Capers, White Wine Sauce, Over Pasta.

CHICKEN SALTIMBOCA Chicken, Prosciutto, Fresh Mozzarella & A Sage Demi Glace. Served With Mashed Potato, & Seasonal Vegetable.

CLAMS & MUSSELS Pancetta, Roasted Fennel, White Wine, Garlic, Fresh Herbs Over Homemade Spaghettini Pasta

PASTA AL FORNO Rigatoni tossed with Italian Sausage, Sweet Peas, Ricotta Cheese, and a touch of Marinara. Baked With Mozzarella.

LOBSTER RAVIOLI Vodka Cream Sauce. Asparagus, Sun Dried & Stewed Tomatoes.

SHRIMP SCAMPI Fresh Herbs, Garlic, Tomatoes, Capers, White Wine Lemon Sauce, Linguini.

NONA'S PASTA Sautéed Escarole, Sausage, White Beans and Tomatoes in a garlic, white wine sauce over Rigatoni. Topped with fresh mozzarella slices.

PAPPARDELLE BOLOGNESE *Made with Rob's Cutting Edge Chocolate Truffle Pasta* - Meat Sauce, A Dollop of Ricotta, Garnished with Pesto, Citrus Gremolade. **As Seen On Food Network**

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

13/12

14

11

14

14

15

13

14

15

13

14

PANINIS:

VEGGIE PANINI Seasonal Vegetables, Sliced Tomato, Fresh Mozzarella, Basil, Aioli.

12

ITALIAN PANINI Soppresata, Genoa Salami, Prosciutto, Fresh Mozzarella, Roasted Red Peppers, Tomato, & Olive Oil.

12

BLACKENED CHICKEN PANINI Grilled Onion, Prosciutto, Fig

13

Jam, Herbed Ricotta, & Horseradish Crème Fraiche.

***STEAK & CHEESE PANINI** Grilled Steak,

Pepper Jack Cheese, Portabella Mushroom, Roasted Peppers, & Horseradish Mayo.

15

GRILLED CHICKEN PANINI Sliced Tomatoes, Portobello Mushrooms, Provolone & Pesto Mayo

13

PANINIS ARE SERVED WITH A SMALL SIDE SALAD DRESSED WITH VITO'S SIGNATURE BALSAMIC VINAIGRETTE SIDE OF FRIES AVAILABLE \$5

We use Vito's own 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!*

PIZZAS:

MOZZARELLA

Small \$11

Large \$13

ITEMS

Small \$1

Large \$2

*Sausage *Pepperoni *Hamburger *Mushroom *Onion *Peppers *Olive *Sliced Meatball *Bacon

*Sliced Tomato

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, Mozzarella.

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

Chef/Owner Robert Maffucci

As Seen on Food Network 

Executive Chef Albion Kallogjeri

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