



VITO'S BY THE WATER



SPRING DINNER MENU



THREE COURSE PRIX FIXE

FRIDAY 4 to CLOSE, SATURDAY & ALL DAY SUNDAY

TWO CAN DINE FOR 59.95 INCLUDING ONE BOTTLE OF HOUSE WINE:
Pinot Grigio, Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

PLEASE CHOOSE ONE ITEM FROM EACH SELECTION

APPETIZERS:

Garlic Bread - Garlic Spread and Mozzarella Cheese

Mussels Pepperonata - Sautéed with Sweet Vermouth, Tomatoes & Sausage

Vito's Famous Meatballs - Served Over Peas, Corn and Mushrooms

ENTREES:

Rigatoni Ala Vodka with Peas

Chicken Marsala Served with Mashed Potatoes and Vegetables and Marsala wine
mushroom sauce

Flat Iron Steak Served with Mashed Potatoes and Vegetables and Demi Glaze

DESSERT:

TIRAMISU / CANNOLI

\$26.95 Per Person (Plus Tax & Gratuity)



**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!

FRESH OFF THE GRILL:

CHICKEN	16	* SHRIMP	22
*SALMON	24	* SCALLOPS	25
	*HANGAR STEAK	25	

SERVED WITH MIXED SEASONAL VEGETABLE AND GARLIC MASHED POTATO, CHOICE OF GRILLED OR BLACKENED.
SIDES MAY BE SUBSTITUED FOR \$3.50 PER ITEM

PASTAS:

PASTA ALLA ROBERTO Penne, Sun-Dried Tomatoes, Capers, Spinach, Gorgonzola, Marinara , & A Touch Of Cream.	18
PASTA AL FORNO SPICY, PEAS	19
NONNA'S PASTA Escarole, Beans, Fresh Herbs, Loose Italian Sausage, Fresh Mozzarella, In A White Wine Sauce Over Rigatoni.	19
BOLOGNESE Meat Sauce, Ricotta, Pesto, Rigatoni.	20
CLAMS & MUSSELS Fennel, Pancetta, & Fresh Herbs. White Wine Broth. Garnished With Lemon Gremolata. Over Linguini.	24
LOBSTER RAVIOLI Vodka Cream Sauce. Asparagus, Sun-Dried & Stewed Tomatoes.	22

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

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 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, Romano.	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

ENTREES:

CHICKEN PARMIGIANA Penne Pasta.	19
EGGPLANT PARMIGIANA Penne Pasta.	18
VEAL PARMIGIANA	24
SHRIMP & SCALLOPS RISSOTTO Tomatoes, Asparagus, & Fennel Risotto.	27
CHICKEN & ARTICHOKE Chicken, Long Stem Artichokes, Prosciutto, Lemon, Capers, White Wine Sauce, Polenta.	21
CHICKEN SALTIMBOCA Chicken, Prosciutto, Fresh Mozzarella & A Sage Demi Glaze. Served With Mashed Potato, & Seasonal Vegetable.	21
PAN SEARED SALMON	25
SPRING RACK OF LAMB	36
*12oz NY STRIP Served with Mashed Potato, Mix Sautéed Mushrooms & Demi Glaze. Add a gorgonzola dolce \$2	29
PORK SHANK OSSO BUCCO Garlic Mashed Potato, Sautéed Spinach, Roasted Tomato Broth.	24
BONE IN SHORT RIB Succatash	24
* 8oz FILETO Roasted Fingerling Potatos, Broccoli Rabe. Aupouve Sauce.	31

SIDES:

GARLIC MASHED	4
BROCCOLI RABE	5
ESCAROLE	4
MIXED SAUTEED MUSHROOMS	5
CREAMY POLENTA	4
GRILLED ASPARAGUS	7
SEASONAL VEGETABLE	6

*Chef/Owner Robert Maffucci
Executive Chef Albion Kallogjeri*

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