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Antipasto

Bruschetta 12

Grilled homemade bread with vine ripened tomatoes, garlic and fresh basil.

Fire Roasted Pepper & Pesto Bruschetta 14

Grilled homemade bread with fire roasted red peppers, pesto and fresh goat cheese.

Cozze Pomodoro 16

Mussels prepared with vine ripened tomatoes, onions and garlic.

Cozze Vino Bianco 16

Mussels prepared with white wine, fresh fennel, garlic and cracked pepper.

Platto di Salmone 17

Norwegian smoked salmon, capers and red onions.

Gamberi del Diavolo 18

Six jumbo shrimp seared with spicy pomodoro sauce.

Gamberi a Prosciutto 18

Six pan seared shrimp wrapped in prosciutto with Grand Marnier sauce.

John O's Yellow Lake Erie Perch 30

Lightly breaded and fried to a golden brown.

Scallop & Shrimp 22

Pan seared scallops served with three shrimp

Platto Freddo 23

A deliciously cold assortment of Italian meats, cheeses, olives, seasonal vegetables and crackers.

Nonna's Polpetta 17

Ground beef, pork and veal stuffed meatballs with Romano cheese and garlic.

Calamari 17

Seasoned squid fried or grilled to perfection.

Brie al Forno 20

Brie baked with apples, walnuts, brown sugar and honey. Served with an assortment of crackers.

Arancini di Riso - Sicily's Golden Orbs' 16

Delicious rice croquettes filled with ground meat, peas, and Parmigiano cheese, served with a Bolognese sauce.

Zuppa

Pasta Fagioli 11

A rich mix of beans, rendered bacon and pasta.

Tortellini & Brodo 11

Meat tortellini with veal meatballs & chicken brodo.

Insalata

Insalata di Mista 13

A selection of vine ripened tomatoes, cucumber, red onions, romaine and Asiago cheese with a balsamic vinaigrette.

Insalata di Cesare 13

Crisp romaine lettuce tossed with bacon, croutons, lemon, Parmigiano, and our zesty signature Caesar dressing (made with eggs, oil and anchovies).

Insalata di Traditional 12

Fresh spring mix of greens with cucumbers, tomatoes, onions, house dressing of olive oil, lemon and oregano.

Insalata di Cucina 13

Mixed greens, Gorgonzola cheese, walnuts and pancetta (bacon). Served with our delicious pear vinaigrette.

Insalata All'Arancio 13

Fresh orange sections tossed with red onions, fennel, rosemary and olive oil.

Insalata Caprese 13

Fresh vine ripened tomatoes, bocconcini cheese, and basil tossed with extra virgin olive oil and balsamic vinegar.

Add Ons

Goat Cheese puck 5

Chicken or Grilled Shrimp to any of our salads 8

Forno a Legna Pizza

Wood fired pizza with whole wheat crust

Margherita 15

Tomato sauce, bocconcini cheese and basil.

Semplice 16

Pepperoni, cheese and Pomodoro sauce.

Pesto di Pollo 17

Grilled chicken, roasted red pepper and pesto.

Prosciutto Funghi 17

Egg, prosciutto and mushrooms.

Polpette Pizza 18

Nonna's homemade meatball with sautéed onions and cheese.

Salmone 19

Norwegian smoked salmon with asparagus, pesto sauce and parmigiano cheese.

Vito's Frutti di Mare 20

Shrimp, calamari, mussels with pesto sauce and parmigiano cheese.

JJ's Siciliano 17

Homemade Italian sausage, roasted red peppers, and red onions.

Calabrese 17

Hot peppers, sopressata, eggplant and cheese.

Verdura 17

Vegetarian • artichokes, fresh mushrooms, roasted red peppers, tomato sauce - mozzarella optional.

Patate 16

Potatoes and onions tossed in olive oil.

Bianco 14

Olive oil fresh herbs, sprinkled with parmesan cheese.

Mediterraneo 18

Caramelized onions, roasted red peppers, black olives, chicken, feta cheese and basil.

Palermo 17

Kalamata olive tapenade, goat cheese, fresh basil and truffle oil.

Quattro Stagione 17

Ham, mushrooms, artichokes and black olives.

Create Your own Pizza or Calzone

Choose your own combination from our items below 13

Additional Items 2

Fresh mushrooms, zucchini, red peppers, green peppers, salad greens, black olives, hot peppers, onions, potato slices

Additional Items 3

Mozzarella, gorgonzola, parmigiano, fontina, swiss, romano, bocconcini, brie, capicola, Italian sausage, salami, Italian prosciutto sun dried tomatoes, eggplant, artichokes, tuna, anchovies, capers, arugula, bacon, pepperoni.

Additional Items at 5

Calamari, shrimp, smoked salmon, mussels, chicken.

From the Sea

Branzino 32

Fresh whole fish from the Mediterranean Sea, finished in our wood burring oven.

Salmon 30

Pan seared in white wine and lemon.

Fresh Catch of the Day

Ask your server for Market Price
All above served with vegetables and starch of the day

Pasta

Pasta Choices Fettucini, Spaghetti, Penne

Pasta Arrabiata 17

Pasta tossed with a spicy pomodoro sauce.

Pasta Pomodoro 17

A savory blend of vine ripened tomatoes, onions, garlic, olive oil and basil.

Pasta alla Bolognese 18

A blend of veal, pork and beef slow simmered in a fresh tomato sauce.

Pasta Alfredo 18

Fresh sauteed garlic in a buttery cream sauce topped with parmigiano cheese.

Pasta Carbonara 19

Slow rendered bacon, white wine, and garlic blended with cream, egg and parmigiano.

Gnocchi 20

Potato dumpling pasta with our homemade blush meat sauce.

Ravioli alla Pesto 20

Stuffed with sausage and a light pesto cream sauce with diced tomatoes.

Pasta con Frutta di Mare 21

Fresh array of mussels, scallops, shrimps & calamari in a white wine pomodoro sauce.

Pasta con Polpetti 20

Pasta topped with one of our large signature meatballs in our homemade bolognese sauce.

Lasagna 19

Fresh pasta noodles layered with bolognese sauce, mozzarella cheese and béchamel sauce.

Lasagna con Verdura 18

Veggie . Fresh whole wheat pasta layered with a fresh array of roasted & grilled Vegetables. Topped with ricotta, mozzarella cheese and béchamel sauce.

Pasta Calabrese 18

A blend of homemade sausage, onions and fresh peppers in a spicy pomodoro sauce.

Pasta Aglio e Olio 17

Pasta tossed with fresh sauteed garlic in olive oil.

Add Ons 8

Chicken or Grilled Shrimp

Dinner Entrees

All entrees are served with potatoes and fresh seasonal vegetables

Chicken Parmigiana 25

Seasoned chicken breast lightly breaded and fried with mozzarella and pomodoro sauce.

Grilled Veal 25

Seasoned veal with oil, lemon and white wine.

Sauteed Veal 25

Sauteed veal medallions finished in a white wine and cream sauce.

Veal Saltimbocca Prosciutto 25

Tender Veal Scaloppini topped with thinly sliced Prosciutto and mozzarella cheese.

Veal Limone 25

Tender Veal Scaloppini and mushrooms in olive oil topped with a delicious lemon butter sauce.

Pollo Marsala 25

Pan seared chicken breast lightly dusted in flour with fresh mushrooms, scallions and marsala wine.

Featured Beef

Choice of the Day. Market Price.