



www.vitospizzeria.net

Antipasto

Piatto Freddo

A deliciously cold assortment of Italian meats, cheese, olives, seasonal vegetables and crackers. \$12.99

Cozze Pomodoro

Mussels prepared with vine ripened tomatoes, onions and garlic. \$12.99

Cozze Vino Bianco

Mussels prepared with white wine, fresh fennel, garlic and cracked pepper. \$12.99

Bruschetta

Grilled homemade bread with vine ripened tomatoes, garlic and fresh basil. \$7.99

Fire Roasted Pepper & Pesto Bruschetta

Grilled homemade bread with fire roasted red peppers, pesto and fresh goat cheese. \$8.99

Salsiccia al Forno

Fresh homemade sausage baked in our wood burning oven with peppers and onions. \$11.99

Nanna's Polpette

Ground beef, pork and veal stuffed meatballs with romano cheese and garlic. \$11.99

Arancini di Riso - Sicily's Golden Orb's

Delicious rice croquettes filled with ground meat, peas, parmigiano cheese. Served with a bolognese sauce. \$11.99

Calamari

Seasoned squid fried or grilled to perfection. \$13.99

Piatto di Salmone

Norwegian smoked salmon, capers and red onions. \$11.99

Brie al Forno

Brie baked with apples, walnuts, brown sugar and honey. Served with an assortment of crackers \$10.99

Gamberi del Diavolo

Six jumbo shrimp fried with spicy pomodoro sauce. \$13.99

Gamberi a Prosciutto

Six pan seared shrimp wrapped in prosciutto with Grand Marnier sauce \$14.99

Zuppa

Pasta Fagioli

A rich mix of beans, rendered bacon and pasta. \$6.99

Zuppa di Vito

A savory smoked blend of artichokes & tomatoes. \$6.99

Tortellini & Brodo

Meat tortellini with veal meatballs & chicken brodo. \$6.99

Insalata

Insalata di Traditional

Fresh spring mix of greens with house dressing of olive oil, lemon and oregano. \$8.99

Insalata di Mista

A selection of vine ripened tomatoes, cucumber, red onions, romaine and asiago cheese with a balsamic vinaigrette. \$10.99

Insalata di Cesare

Crisp romaine lettuce tossed with bacon, croutons, lemon, parmigiano, and our zesty signature Caesar dressing (made with eggs, oil and anchovies). \$10.99

Insalata di Cucina

Mixed greens, gorgonzola cheese, walnuts and panchetta (bacon). Served with our delicious pear vinaigrette \$10.99

Insalata All'Arancio

Fresh orange sections tossed with red onions, fennel, rosemary and olive oil. \$10.99

Insalata Caprese

Fresh vine ripened tomatoes, bocconcini cheese, and basil tossed with extra virgin olive oil and balsamic vinegar \$10.99

Add Ons

Goat Cheese puck - \$2.99

Chicken or Grilled Shrimp to any of our salads - \$4.99



Forno a Legna Pizza

Wood fired pizza with whole wheat crust

Margherita

Tomato sauce, bocconcini cheese and basil. \$10.99

Semplice

Pepperoni, cheese and pomodoro sauce. \$10.99

Vito's Frutti di Mare

Shrimp, calamari, mussels with pesto sauce and parmigiano cheese. \$16.99

Salmon

Norwegian smoked salmon with asparagus, pesto sauce and parmigiano cheese. \$15.99

Pesto di Pollo

Grilled chicken, roasted red pepper and pesto. \$13.99

Verdura

Vegetarian • artichokes, fresh mushrooms, roasted red peppers, tomato sauce - mozzarella optional \$12.99

DJ's Siciliano

Homemade Italian sausage, roasted red peppers, and red onions. \$13.99

Patate

Potatoes and onions tossed in olive oil. \$10.99

Prosciutto Funghi

Egg, prosciutto and mushrooms. \$13.99

Calabrese

Hot peppers, sopressata, eggplant and cheese. \$13.99

Mediterraneo

Caramelized onions, roasted red peppers, black olives, chicken, feta cheese and basil. \$14.99

Quattro Stagione

Ham, mushrooms, artichokes and black olives. \$13.99

Palermo

Kalamata olive tapenade, goat cheese, fresh basil and truffle oil. \$17.99

Bianco

Olive oil and fresh herbs, sprinkled with parmesan cheese. \$9.99

Create Your own Pizza or Calzone

Choose your own combination from our items below. \$7.99

Additional Items \$1.99

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

Additional Items \$2.79

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

Additional Items at \$3.29

Porcini mushrooms, calamari, shrimp, smoked salmon, mussels, chicken.

Pasta

All pastas are made with fresh pasta noodles and served with a slice of toasted garlic bread.

Pasta Choices

Fettucini, Spaghetti, Penne and Whole Wheat Pappadella.

Pasta con Pomodoro

Savory blend of vine ripened tomatoes, onions, garlic, olive oil and basil. \$12.99

Pasta alla Bolognese

A blend of veal, pork and beef slow simmered in a fresh tomato sauce. \$13.99

Pasta Alfredo

Fresh sauteed garlic in a buttery cream sauce, topped with parmigiano cheese. \$14.99

Pasta Carbonara

Slow rendered bacon, white wine, and garlic blended with cream, egg and parmigiano. \$15.99

Pasta con Frutta di Mare

Fresh array of mussels, scallops, shrimps & calamari in a white wine pomodoro sauce. \$17.99

Pasta con Polpetti

Pasta topped with one of our large signature meatballs in our homemade bolognese sauce. \$14.99

Pasta Aglio e Olio

Pasta tossed with fresh sauted garlic in olive oil. \$12.99

Lasagna

Fresh pasta noodles layered with bolognese sauce, mozzarella cheese and béchamel sauce. \$13.99

Lasagna con Verdura

Veggie • Fresh whole wheat pasta layered with a fresh array of roasted & grilled vegetables. Topped with ricotta, mozzarella cheese and béchamel sauce. \$13.99

Gnocchi

Fresh homemade potato dumplings served with homemade meat sauce and panna. \$16.99

Pasta Arrabiata

Pasta tossed with a spicy pomodoro sauce. \$12.99

Pasta Calabrese

A blend of homemade sausage, onions and fresh peppers in a spicy pomodoro sauce. \$13.99

Entrees

12oz AAA Canadian Beef Texas Cut Ribeye \$24.99

Grilled Sword Fish \$27.99

Grilled Veal

Seasoned veal with oil, lemon, white wine. \$19.99

Sauteed Veal

Sauteed veal medallions finished in a white wine and cream sauce. \$19.99

Pollo Marsala

Pan seared chicken breast lightly dusted in flour with fresh mushrooms, scallions and marsala wine. \$19.99

From The Sea

Filet Rainbow Trout

Organic rainbow trout pan seared and topped with a lemon white wine sauce. \$22.99

All above served with vegetables and starch of the day