

From Our Raw Bar

Select Oyster \$1.95
Cherry Stone \$1.75
Little Necks \$1.65
Chilled Mussels \$6.00

Colossal Shrimp \$2.95
Chilled Lobster \$14
Crab Claws \$1.95

Hartford High Rise

Assortment of fresh oysters
Cherry stones & little necks, Colossal shrimp, mussels, Chilled lobster &
Crab claw- \$68 - Serves up to four

Shellfish Sampler

Half the size of our famous Hartford High Rise
\$31.00 - Serves two

Appetizers...

Zuppa del Giorno

Soup of the day. Bowl \$6.00

Fried Calamari

Rings and tentacles lightly fried with a hot cherry pepper \$8.95

Calamari alla Vito's

Calamari sautéed with garlic, capers, tomatoes, red onions in a white wine sauce \$9.95

Lobster Ravioli

Red pepper striped ravioli in a vodka cream sauce with sun dried tomatoes &
asparagus \$12.00

Gran Fritto di Pesce

Shrimp, scallops and calamari deep fried to a golden brown served with a chili aioli
\$10.95

Vongole Oreganate

Fresh clams on the half shell baked with oregano, butter and bread crumbs \$9.95

Garlic Bread

Italian bread basted with garlic butter and topped with mozzarella cheese \$5.25

Antipasto di Parma

Imported salami, parma prosciutto, marinated artichoke hearts, mushrooms, eggplant caponata
and sharp cheese \$11.00

Roasted Artichoke

Roasted Artichoke Hearts & goat cheese \$8.95

Bruschetta Trio

Red Beet and gorgonzola, fresh mozzarella and basil, and white bean \$8.95

Salmon and Crab Cake

served with a spicy aioli \$9.95

Hot Eggplant Salad

breaded eggplant sautéed with garlic, capers, roasted red peppers and calamata
olives \$7.95

Entrees...

Penne Bolognese

Penne pasta with Italian meat sauce \$16.95

Pasta alla Roberto

Penne pasta, spinach, sun dried tomatoes, capers and gorgonzola cheese served in a light cream sauce with a touch of marinara \$16.95

Linguini Carbonara

Tossed in a creamy parmesan sauce with crispy pancetta \$16.95

Pasta al Forno

Italian sausage with sweet peas, in a vodka crème sauce, oven baked with penne pasta \$17.95

Eggplant Orecchiette

Fresh eggplant sautéed with garlic, onions, basil tossed orecchiette pasta and marinara and topped with fresh pecorino \$16.95

Lobster Ravioli

Red pepper striped ravioli in a vodka cream sauce with asparagus and stewed tomatoes \$19.95

Hand Made Ravioli

Fresh ricotta ravioli in a mushroom and truffle oil sauce \$18.95

Rigatoni con Pollo

Grilled chicken with, portobello mushrooms, sun dried tomatoes in a Pesto cream sauce tossed with Rigatoni pasta \$19.95

Chicken Artichoke

Chicken breast sautéed with prosciutto, capers, artichoke hearts and lemon in a white wine sauce over capellini \$18.95

Osso Buco

Slow cooked veal shank accompanied by a risotto alla milanese \$25.95

Sea Bass

Chilean sea bass pan seared served with wilted spinach and a mashed sweet potato, surrounded with a sweet and spicy sauce \$26.95

Jumbo Sea Scallops

George's' Bank sea scallops with a wild mushroom ragu and sweet potato medallions \$25.95

Pan Seared Salmon

Accompanied by a fresh herb risotto then finished with a sweet chili beurre blanc \$22.95

Fileto

Served with garlic mashed potato, steamed asparagus and a Pinot Noir demi-glaze \$28.95

Blackened Ahi Tuna

Served rare with wasabi mashed potatoes, a cucumber slaw and sweet chili sauce \$26.95

Atlantic Swordfish

Grilled swordfish with potato alla gratinata, radicchio salad and salsa verde \$24.95

Side Dishes \$4.00

Garlic Mashed Potatoes
Steamed Asparagus
potatoes
Ratatouille

Sautéed Spinach
Mashed sweet
Fresh Broccoli

Chef/Owner Rob Maffucci . Executive Chef Dorjan Puka

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness