

# Vito's By the Park

## From Our Raw Bar:

Select Oyster \$2.25 each

Shrimp Cocktail \$3.95 each

Cherry Stone \$1.85 each

**HARTFORD HIGH RISE** Oysters, Cherry Stones, Littlenecks, Colossal Shrimp, Alaskan King Crab Legs \$76. *Serves up to four.*

**SHELLFISH SAMPLER** Half the size of our famous Hartford High Rise \$39. *Serves two.*

Littlenecks \$1.75 each

Alaskan King Crab Legs (1/2lb) \$16.95

## Antipasti:

\$3.95 per item, 4 for \$14.95, or a little of everything for \$24.95. *Serves up to four.*

Imported Italian Cheeses  
Prosciutto & Sopressata

Fire Roasted Peppers  
Five Olive Salad

Grilled Fennel  
Marinated White Beans

## Salad:

**BLACKENED CHICKEN** Mixed Greens, Fresh Mozzarella, Cucumbers, Tomatoes, Peppers, Roasted Eggplant Caponata, Balsamic Vinaigrette. \$12.95

**FORK & KNIFE CAESAR** Romaine Lettuce, Croutons, shaved Parmesan. \$8.95

**TOMATO GORGONZOLA** Mixed Greens, Tomatoes, Vegetables, Gorgonzola Cheese. Balsamic Vinaigrette. \$7.95

**BIBB SALAD** Boston Bibb Lettuce, Granny Smith Apples, Almonds, Goat Cheese. Raspberry Vinaigrette. \$8.95

**GARDEN** Fresh Vegetables on a bed of Greens. Balsamic Vinaigrette. \$5.95

Add Chicken \$4.00 / Shrimp \$6.00 / Salmon \$6.00

## Appetizers:

**PASTA E FAGIOLI** \$6.00

**ZUPPA DEL GIORNO** \$6.00

**FRIED CALAMARI** Rings & Tentacles lightly fried with hot Cherry Peppers. Served with cocktail sauce. \$10.95

**CRAB & SALMON CAKES** Spicy Aioli. \$9.95

**LOBSTER RAVIOLI** Vodka Cream Sauce, Asparagus, Sun Dried & Stewed Tomatoes. \$12.95

**FORMAGGIO ITALIANO** Fried Mozzarella, Fried Red Tomato, Pesto. \$7.95

**BROCCOLI RABE** Broccoli Rabe, Italian Sausage, Cannelini Beans, Cherry Peppers. \$10.95

**GARLIC BREAD** Garlic Butter & Mozzarella Cheese. \$6.25

## Paninis:

**BLT ALA VITO** Bibb Lettuce, Tomatoes, Pancetta, Provolone, Pesto Mayo, Pasta Salad. \$10.95

**SIENNA** Prosciutto, Sun Dried Tomatoes, Arugula, Fresh Mozzarella, Artichoke Aioli, Pasta Salad. \$11.95

## Entrees:

**BAKED MANICOTTI** Ricotta Stuffing, Marinara Sauce. \$10.95 With Spinach \$12.95

**PASTA ALA ROBERTO** Penne, Spinach, Sun Dried Tomatoes, Capers, Gorgonzola, Cream, touch of Marinara. \$10.95

**FIOCCHI PASTA** Four Cheese & Pears. Spicy Cream Sauce. \$13.95

**BOLOGNESE** Meat Sauce, Ricotta Cheese, Pesto, Cavatelli Pasta. \$11.95

**CARBONARA** Parmesan Sauce, Peas, Pancetta, Linguini Pasta. \$10.95

**PASTA STEFANO** Shrimp, Chicken, Kalamata Olives, Sun Dried Tomatoes, Pesto Broth, Linguini Pasta. \$14.95

**PASTA POMODORO** Fresh Tomatoes, Basil, Buffalo Mozzarella. Rigatoni Pasta. \$10.95

**LOBSTER RAVIOLI** Vodka Cream Sauce, Asparagus, Sun Dried & Stewed Tomatoes. \$14.95

**CHICKEN TUSCANA** Chicken, Broccoli Rabe, Italian Sausage, Cannelini Beans, Cherry Peppers, Sherry Wine Parmesan Broth, Orchiette Pasta. \$12.95

**CAVATELLI CON POLLO** Chicken, Artichoke Hearts, Mushrooms, Peas, Mascarpone Cream Sauce, Cavatelli Pasta. \$13.95

**EGGPLANT PARMESAN** \$10.95 / **CHICKEN PARMESAN** \$12.95 / **VEAL PARMESAN** \$15.95 Penne Pasta.

**CHICKEN MARSALA** \$12.95 / **VEAL MARSALA** \$15.95 Mushroom Marsala, Garlic Mashed Potatoes & Vegetables.

## Pizzas:

**MOZZARELLA** Small \$11.00 Large \$13.00

**ITEMS** Small \$1.00 Large \$2.00

Sausage

Onion

Bacon

Pepperoni

Pepper

Sliced Tomato

Hamburger

Olive

Mushroom

Sliced Meatball

**SPECIALTY ITEMS** Small \$3.00 Large \$4.00

Artichoke Hearts

Asparagus

Shrimp

Sun Dried Tomatoes

Chicken

Fresh Mozzarella

Ricotta

Pineapple

Broccoli

Eggplant

**MARGARITA** Fresh Tomato, Mozzarella, Basil. \$14.00 / \$18.00

**SPINACH** Spinach, Oil, Garlic, Mozzarella. \$14.00 / \$18.00

**BROCCOLI** Broccoli, Garlic, Spices, Mozzarella. Red Sauce. \$14.00 / \$18.00

**EGGPLANT** Breaded Eggplant, Herbs, Mozzarella. Red Sauce. \$14.00 / \$18.00

**RICOTTA** Seasoned Ricotta, Mozzarella. Side of Red Sauce. \$14.00 / \$18.00

**PRIMAVERA** Broccoli, Tomatoes, Black Olives, Mushrooms, Peppers, Mozzarella. White Garlic Sauce. \$15.00 / \$19.00

**CHICKEN PESTO** Chicken, Tomatoes, Mozzarella. Pesto Sauce. \$15.00 / \$19.00

**CLAMS CASINO** Baby Clams, Onions, Bacon, Romano. \$15.00 / \$19.00

**HAWAIIAN** Canadian Bacon, Pepperoni, Green Peppers, Pineapple, Mozzarella. Spicy Red Sauce. \$15.00/\$18.00

**SHRIMP & GORGONZOLA** Shrimp, Gorgonzola, Tomatoes, Garlic, Oil, Basil, Romano, Mozzarella. \$16.00 / \$19.00

**NEW YORK** (Thin) **OR SICILIAN** (Thick) **CRUST** Add \$1.00

## Chicago Style Stuffed Pies:

**MEAT** Meatball, Pepperoni, Sausage, Bacon, Mozzarella. \$16.00 / \$26.00

**COMBO** Meatball, Sausage, Broccoli, Mozzarella. \$16.00 / \$26.00

**VEGETABLE** Broccoli, Mushrooms, Peppers, Tomatoes, Olives, Garlic, Mozzarella. \$16.00 / \$26.00

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. For parties of 6 or more an 18% gratuity will be added.*

# Wine List

## WHITE WINES

01	Chardonnay, V's, California wine produced especially for Vito's	\$7.00	\$28.00
02	Chardonnay, Snoqualmie, Washington State	\$9.00	\$36.00
03	Chardonnay, "Vintner's Collection," Sterling, Central Coast	\$10.50	\$42.00
04	Pinot Grigio, Stival, Italy	\$7.50	\$30.00
05	Pinot Grigio, Gabbiano, Italy	\$8.00	\$32.00
06	Sauvignon Blanc, Snoqualmie, Washington State	\$8.00	\$32.00
07	Sauvignon Blanc, Matua, Marlborough, New Zealand	\$9.00	\$36.00
08	Riesling, Chateau St. Michelle, Washington State	\$9.00	\$32.00
09	White Zinfandel, Beringer, California	\$7.00	\$28.00
10	Pinot Grigio, Livio Felluga, Friuli, Italy		\$55.00
11	Chardonnay, Chateau St. Jean, Sonoma, California		\$38.00
12	Chardonnay, Groth, Napa Valley		\$62.00

## RED WINES

20	Bordeaux, Chateau Michelet 2009	\$10.00	\$40.00
21	Cabernet Sauvignon, V's, California wine produced especially for Vito's	\$7.00	\$28.00
22	Cabernet Sauvignon, "Vintner's Collection," Sterling, Central Coast	\$10.50	\$42.00
23	Malbec, Tomero, Mendoza, Argentina	\$9.50	\$38.00
24	Malbec, High Note, Argentina	\$9.00	\$36.00
25	Chianti, Amadeo, Tuscany	\$8.50	\$34.00
26	Chianti, Gabbiano, Tuscany	\$8.00	\$32.00
27	Montepulciano, Primavera, Tuscany	\$7.50	
28	Merlot, V's, California wine produced especially for Vito's	\$7.00	\$28.00
29	Merlot, 14 Hands, Washington State	\$9.50	\$38.00
30	Primitivo, (Zinfandel), A Mano, Apulia	\$8.50	\$34.00
31	Pinot Noir, Rex Goliath, California	\$9.00	\$36.00
32	Pinot Noir, Cupcake, California	\$9.50	\$38.00
33	Pinot Noir, Willamette Valley Vineyards, Oregon		\$49.00
34	Pinot Noir, Rodney Strong, "Russian River," California		\$59.00
35	Shiraz, Wolf Blass "Yellow Label"	\$10.00	\$40.00
36	Chianti Classico Riserva, Castello Banfi, Tuscany		\$48.00
37	Dolcetto d'Alba, Batasiolo, Piedmont		\$42.00
38	Barbera d'Asti, Michele Chiarlo "Le Orme," Piedmont	\$9.00	\$36.00
39	Montepulciano d'Abruzzo, Risesis, Abruzzi		\$48.00

## SPARKLING WINES

40	Brut, Korbel, California (split/bottle)	\$12.00	\$48.00
41	Schramsberg Blanc de Blancs, North Coast		\$75.00
43	Ceretto Moscato D' Asti		\$58.00

## MAFFUCCI'S RESERVE LIST

R01	Merlot, Chateau Mauvignon Bordeaux, St. Emilion		\$88.00
R02	Chianti Classico Riserva, Badia a Passignano, Tuscany		\$125.00
R03	Barolo, Batasiolo, Piedmont		\$94.00
R04	Petite Sirah, Stags Leap Winery		\$110.00
R05	Travelini Gattinara		\$96.00
R06	Amarone, Sartori, Veneto		\$115.00
R07	Guado al Tasso, "Il Bruciato", Bolgheri		\$82.00
R08	Zinfandel, Ridge, "Geyserville," Dry Creek Valley		\$75.00
R09	Cabernet Sauvignon, St. Clement, Napa Valley		\$72.00
R10	Cabernet Sauvignon, St Clement Oroppas, Napa Valley		\$112.00
R11	Cabernet Sauvignon, Stag's Leap, Napa Valley		\$121.00
R12	Cabernet Sauvignon, St. Supery, "Dollarhide Vineyard", Napa Valley		\$140.00
R13	Chardonnay, Sonoma Cutrer, "Russian River"		\$75.00
R14	Chardonnay, Cakebread, Napa Valley		\$85.00

## PORTS AND CORDIALS

Cockburns Ruby	\$8.00
Cockburns Tawny	\$8.00
Fonseca Late Bottle Vintage	\$10.00
Fonseca Bin 27	\$9.00
Fonseca 20yr Tawny	\$20.00
Taylor Fladgate 30 Year Tawny	\$28.00
Lemon Cello, Ask About our Seasonal Cello Flavor (served chilled)	\$8.00
Banfi Grappa di Barolo	\$12.00
Michele Chiarlo Grappa di Barlo	\$16.00



Scan with your phone and "like" us on Facebook



Ask your server about special Rum & Tequila offerings!

**HAPPY HOUR IN THE LOUNGE:** Mon-Sat, 4pm-8pm!

**CHECK IN:** See what special offers and promotions we have at Foursquare! 

**OUR OTHER LOCATIONS:** Vito's by the Water, Windsor / Vito's Tavern, New Britain  
Vito's Pizzeria, Newton / Vito's, Wethersfield

**FOR MORE INFORMATION:** Visit [www.vitosct.com](http://www.vitosct.com) for our lunch, dinner & wine menus, and to learn more about our catering, banquets and private parties.

# Martini

## FAVORITES

### Raspberry Mango

Raspberry vodka, mango rum, and mango liquor, with a splash of cranberry juice. \$9.00

### Pineapple Upside Down Cake

Vanilla vodka, pineapple juice and a splash of grenadine. \$9.00

### Cosmo By The Park

Lime vodka, orange vodka, and Triple Sec with a splash of cranberry juice. \$9.00

### Grape Crush

Grape Vodka, raspberry liquor, and cranberry juice with a splash of sour mix. \$9.00

## SEASONAL SELECTIONS

### Lemon Basil Sorbet

Lemon Cello, Citron vodka, and lemon basil infused simple syrup. Garnished with a citrus twist. \$9.00

### Tiramisu

Vanilla bean vodka, Amaretto, coffee liquor, and fresh espresso. Shaken with a dash of cream and finished with cinnamon. \$9.00

### Elderflower & Pear

Pear vodka, simple syrup, and elderflower liquor. \$9.00

### Chocolate covered Raspberry

Chocolate vodka, raspberry vodka, a splash of raspberry liquor, and a splash of dairy cream liquor. Served in a chocolate glazed glass. \$9.00

### Peach & Cucumber & Mint

Your choice cucumber infused vodka or gin, peach schnapps, and a splash of natural peach nectar, shaken with a fresh cucumber mint puree. \$9.00

### Caramel Butterscotch

Vanilla vodka butter shots and bailey's with a dash of dairy cream liquor. Served in a butterscotch glazed glass. \$9.00

### Vito's Pistachio Pudding Martini

Vodka based martini but the recipe is a house secret. \$9.00

# Bourbons & Scotches

## SMALL BATCH BOURBON

Knob Creek 9yr	\$8.00
Bookers	\$10.00
Bakers 7yr	\$9.00
Woodford Reserve	\$11.00
Basil Hayden	\$9.00

## SINGLE MALT SCOTCH

Glenmorangie Sherry Finish	\$10.00
Balvene Double Wood Aged	\$12.00
Balvene 15yr	\$14.00
Langavulin 16yr	\$16.00
Glenlivet French Oak 18yr	\$17.00
Macallan	\$10.00
Oban	\$12.00

## BLENDED SCOTCH WHISKIES

Johnnie Walker	\$15.00
Johnnie Walker Gold Label	\$22.00
Johnnie Walker Blue Label	\$30.00

## COGNACS

Courvoisier	\$9.00
Hennessey	\$9.00
Remy VSOP	\$12.00
Hine Rare VSOP	\$10.00
Martel Cordon Bleu	\$22.00
Grand Marnier Centenaire	\$24.00
Grand Marnier Cent Cinquantenaire	\$38.00