

Vito's By the Water — DINNER MENU

1936 Blue Hills Avenue Extension, Windsor, CT 06095 860.285.8660 www.vitosct.com

RAW BAR:

* Select Oyster	MP/each
* Select Clams	MP/each
* Colossal Shrimp	3/ each
* Alaskan King Crab Legs (1/2lb)	17

* **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)

ANTIPASTI:

\$4/each, 4 for \$15, or a little of everything for \$25 (enough for four)

Imported Italian Cheeses

Imported Italian Salumi

Marinated Smelt Filets

Marinated White Beans

Roasted Red, Yellow, Green Peppers

Caramelized Root Vegetables

SALADS:

ICEBERG WEDGE Caramelized Onions, Tomatoes, Crumbled Blue Cheese, Crisp Pancetta, Balsamic Vinaigrette. 8

* **CAESER** Romaine, Paprika Croutons, Shaved Parmesan. 9

GIARDINO ITALIANO Mesculin Greens, Broccolini, Baby Carrots, Tomatoes, Shaved Fennel, Peppers, Balsamic Vinaigrette. 9

ROASTED BEET Mesculin Greens, Roasted Beets, Grapefruit, Goat Cheese, Creamy Tarragon Vinaigrette. 9

APPETIZERS:

BRUSSEL SPROUT POLENTA CAKE Roasted Red Pepper and Almond Puree. 10

CLAMS CASINO Red Pepper and Pancetta Compound Butter. 12

SHORT RIB GRILLED CHEESE Braised Short Rib, Tallegio. Sweet Potato Fries. 14

SHRIMP MARTINI Mustard, Capers, Tarragon. 14

MUSSELS Garlic Confit, Tomatoes, Shallot Cream. 13

ARANCINI Sausage Stuffed Risotto Ball, Oven Roasted Tomato, Pesto Crème Fraiche.	11
FRIED CALAMARI Rings & Tentacles, Cherry Peppers, Aioli.	11
GARLIC BREAD Pesto Garlic Spread, Mozzarella.	7
PASTA E FAGIOLI	6

ENTREES:

PORCHETTA Roasted Pork, Seared Pork Belly, Gorgonzola Polenta, Wild Mushroom Sherry Cream Sauce.	25
VEAL CHOP “MARSALA” Grilled Bone In Veal Chop, Wild Mushroom Marsala, Papardelle.	33
CHICKEN PARMESAN Penne Pasta.	21
PASTA ALA ROBERTO Spinach, Capers, Sun Dried Tomatoes, Gorgonzola, touch of Marinara, Penne.	19
LINGUINI CON POLLO Chicken, Broccolini, Garlic, Sun Dried Tomatoes, Linguini.	24
BRAISED LAMB SHANK Wild Mushroom Risotto.	28
LINGUINI CON IL GRANCHIO Crab, Carmelized Onions, Radicchio, Bread Crumbs, Linguini	25
* FILETTO Mashed Sweet Potato, Buttered Broccolini. Add Lobster Tail.	34/44
PAPARDELLE Sausage, Broccolini, Kalamata Olives, Hot Cherry Peppers, Vodka Sauce, Papardelle.	22
TALLEGIO PASTA Asparagus, Shallots, Tallegio, Verjus, Spaghetti.	23
* “CARBONARA” Baby Carrots, Peas, Brussel Sprouts, Pancetta, Parmesan, Linguini.	22
BOLOGNESE Meat Sauce, Ricotta, Pesto, Penne.	21

** Whole Wheat Pasta / Gluten Free Pasta Available upon request**

PIZZAS:

MARGARITA Fresh Tomato, Mozzarella, Basil.	15
SPINACH Spinach, Oil, Garlic, Mozzarella.	15
BROCCOLI Broccoli, Garlic, Spices, Mozzarella. Red Sauce	15
EGGPLANT Breaded Eggplant, Herbs, Mozzarella. Red Sauce	14
RICOTTA Seasoned Ricotta, Mozzarella. Side of Red Sauce.	15
PRIMAVERA Broccoli, Tomatoes, Black Olives, Mushrooms, Peppers, Mozzarella. White Garlic Sauce.	16
CHICKEN PESTO Chicken, Tomatoes, Mozzarella. Pesto Sauce.	16
CLAMS CASINO Baby Clams, Onions, Bacon, Romano.	16
SHRIMP & GORGONZOLA Shrimp, Gorgonzola, Tomatoes, Garlic, Oil, Basil, Romano, Mozzarella.	16

New York (Thin) or Sicilian (Thick) Crust add \$1

STUFFED PIES:

MEAT Meatball, Pepperoni, Sausage, Bacon, Mozzarella.	16
VEGETABLE Broccoli, Mushrooms, Peppers, Tomatoes, Olives, Garlic, Mozzarella.	16
COMBO Meatball, Sausage, Broccoli, Mozzarella.	16

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