

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:

CAPRESE Tomatoes, Fresh Mozzarella, Basil. Aged Balsamic Vinegar & Toasted Almond Arugula Pesto. \$7.95
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, crutons. Balsamic Vinaigrette. \$5.95

Appetizers:

PASTA E FAGIOLI \$6.00
ZUPPA DEL GIORNO \$6.00
FRIED CALAMARI Rings & Tentacles lightly fried with hot Cherry Peppers \$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
CARPACCIO Beef Tenderloin, Arugula, Grape Tomatoes, Shaved Parmesan. \$11.95

Entrees:

PASTA ALA ROBERTO Penne. Spinach, Sun Dried Tomatoes, Capers, Gorgonzola, Cream, touch of Marinara. \$17.95
FIOCCHI PASTA Four Cheese & Pears. Spicy Cream Sauce. \$19.95
BOLOGNESE Meat Sauce, Ricotta Cheese, Pesto. Cavatelli Pasta. \$18.95
CARBONARA Parmesan Sauce, Peas, Pancetta. Linguini Pasta. \$18.95
PASTA STEFANO Shrimp, Chicken, Kalamata Olives, Sun Dried Tomatoes. Pesto Broth. Linguini Pasta. \$24.95
PASTA POMODORO Fresh Tomatoes, Basil, Buffalo Mozzarella. Rigatoni Pasta. \$17.95
LOBSTER RAVIOLI Vodka Cream Sauce. Asparagus, Sun Dried & Stewed Tomatoes. \$22.95
CHICKEN TUSCANA Chicken, Broccoli Rabe, Italian Sausage, Cannelini Beans, Cherry Peppers. Sherry Wine Parmesan Broth, Orchiette Pasta. \$20.95
SHRIMP & SCALLOP RISOTTO Seared Scallops & Shrimps. Tomato & Parmesan Risotto. Garlic Herb Beurre Blanc. \$29.95
GRILLED FILET MIGNON Port Wine Demi-glaze. Garlic Mashed Potatoes & Sauteed Spinach. \$32.95 Add a Lobster Tail \$9.95
PORCHETTA Slow Roasted Pork seasoned with Fresh Herbs & Garlic. Gorgonzola Herb Polenta. Roasted Baby Carrots. \$23.95
GRILLED VEAL MEDALLIONS Served with Butternut Squash and White Brandy Soaked Fig Risotto and finished with a Sherry and Herb Sauce. \$28.95
SWORDFISH Potato au Gratin. Radicchio Caper Parsley Lemon Olive Oil Emulsion. \$27.95
EGGPLANT PARMESAN \$17.95 / **CHICKEN PARMESAN** \$20.95 / **VEAL PARMESAN** \$24.95 Penne Pasta.
CHICKEN MARSALA \$20.95 / **VEAL MARSALA** \$26.95 Mushroom Marsala. Garlic Mashed Potatoes & Vegetables.

Pizzas:

MARGARITA Fresh Tomato, Mozzarella, Basil. \$15.00
SPINACH Spinach, Oil, Garlic, Mozzarella. \$15.00
BROCCOLI Broccoli, Garlic, Spices, Mozzarella. Red Sauce. \$15.00
EGGPLANT Breaded Eggplant, Herbs, Mozzarella. Red Sauce. \$14.00
RICOTTA Seasoned Ricotta, Mozzarella. Side of Red Sauce. \$15.00
PRIMAVERA Broccoli, Tomatoes, Black Olives, Mushrooms, Peppers, Mozzarella. White Garlic Sauce. \$16.00
CHICKEN PESTO Chicken, Tomatoes, Mozzarella. Pesto Sauce. \$16.00
CLAMS CASINO Baby Clams, Onions, Bacon, Romano. \$16.00
SHRIMP & GORGONZOLA Shrimp, Gorgonzola, Tomatoes, Garlic, Oil, Basil, Romano, Mozzarella. \$16.00
NEW YORK (Thin) OR SICILIAN (Thick) CRUST Add \$1.00

Chicago Style Stuffed Pies:

MEAT Meatball, Pepperoni, Sausage, Bacon, Mozzarella. \$16.00
VEGETABLE Broccoli, Mushrooms, Peppers, Tomatoes, Olives, Garlic, Mozzarella. \$16.00
COMBO Meatball, Sausage, Broccoli, Mozzarella. \$16.00

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 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