



# VITO'S BY THE WATER



## BAR MENU

### RAW BAR:

* Select Oysters	2.50/each	* Shrimp Cocktail	1.50/each
* Select Clams	1.85/each	* Crab Claws	3.00/each
* <b>HARTFORD HIGH RISE</b> Oysters, Cherry Stones, Littlenecks, Shrimp, Crab Claws. 79 (serves up to 6-8)			

\***SHELLFISH SAMPLER** Half the size of our famous Hartford High Rise. 42 (serves 4)

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

**THURSDAY ONE DOLLAR OYSTERS AT THE BAR ALL DAY WHILE SUPPLIES LAST (Six Oyster Minimum)**

### ANTIPASTI:

\$5/per item, Antipasto Misto \$12

A little of everything for two people \$17

A little bit of everything for Four people \$35

**IMPORTED ITALIAN  
CHEESES**

**GRILLED SEASONAL  
VEGETABLES**

**ROASTED PEPPERS**

**MARINATED BEANS**

**OLIVE SALAD**

**IMPORTED ITALIAN MEATS**

**FRESH MOZZARELLA**

### APPETIZERS:

**ZUPPA DEL GIORNO** 7

**FLAT BREAD OF THE DAY** 9

**CLASSIC TOMATO BRUSCHETTA** Diced Tomatoes & Onion, Fresh Mozzarella, Basil Chiffonade. Aged Balsamic Vinaigrette. 8

**MUSSELS OR CLAMS** Sausage, White Wine Broth, Shallots & Tomatoes Served With Crostini. 10/12

**GRILLED MARINATED BABY OCTOPUS**  
Fingerling Potatoes, Frisee, Cherry Tomatoes, and Sliced Radish & Shaved Fennel. 13

**CALAMARI ALA VITO** Sautéed Rings & Tentacles, with capers, garlic, red onions, tomatoes, fresh herbs, sherry wine, olive oil, and lemon. 11

**FRIED CALAMARI** Rings & Tentacles, Cherry Peppers, Spicy Aioli. 11

**PROSCUITTO WRAPPED MOZZARELLA** Seared & Served Over Arugula, Sun Dried Tomato. Vinaigrette. 10

**GARLIC BREAD** Garlic Spread, Mozzarella. 6

### SALADS:

**GARDEN SALAD** Fresh Vegetables On A Bed Of Mixed Field Greens, Croutons. Dressed With A Balsamic Vinaigrette. 7

\* **CAESAR** Romaine, Paprika Croutons, Shaved Parmesan. Home Made Caesar Dressing. 9

**MEDITERRANEAN SALAD** Mixed Greens, Kalamata Olives, Roasted Peppers, Feta, Cucumber, Onion, And Tomato, House Made Balsamic Vinaigrette. 10

**VITO'S ROUGH CHOPPED SALAD** Tomato, Cucumber, Onion, Mixed Greens, Gorgonzola, And Cranberries. Dressed With A Champagne Vinaigrette. 11

**CAPRESE** Tomato, Fresh Mozzarella, Basil. Aged Balsamic Vinegar. 9

### HAPPY HOUR MENU:

**4-7 PM AT THE BAR  
MONDAY-FRIDAY  
& SUNDAYS 12-9PM**

**BONELESS BUFFALO TENDERS** 5

**BONELESS SWEET CHILI TENDERS** 5

**CHICKEN TACOS** 2 tacos. Shredded Chicken, Lettuce, Diced Tomato & Onion, Sour Cream. 5

**MUSSELS** Sausage, White Wine Broth, Shallots & Tomatoes. Served With Crostini. 6

**TRUFFLE FRIES** 6

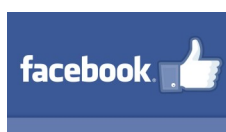
**PASTA POMODORO** Penne Pasta, Fresh Tomato, Basil, & Romano Cheese. 5

**VITO'S FAMOUS MEATBALLS** Over Polenta, Wild Mushrooms and a Touch Of Marinara. 5

**BBQ PULLED PORK SLIDERS** 2 sliders, served with coleslaw on house made rolls 5

**VITOS BURGER** Lettuce, Tomato. Add Cheese \$1.50  
Add Bacon \$1.50 6

**GARLIC BREAD** Garlic Spread, Mozzarella 4





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## BAR MENU

### HOUSE SPECIALTIES

<b>SHRIMP &amp; SCALLOP RISOTTO</b> Seared Shrimp and Scallops on a bed of Sweet Pea & Butternut Squash Risotto & Butternut Squash Puree	28
<b>PASTA ALLA ROBERTO</b> Penne, Sun Dried Tomatoes, Capers, Spinach, Gorgonzola, Cream & A Touch Of Marinara.	19
<b>LOBSTER RAVIOLI</b> Lavender Truffle Cream Sauce with Sweet Peas	24
<b>CHOCOLATE TRUFFLE BOLOGNESE</b> <i>Made With Rob's Home Made Cutting Edge Chocolate Truffle Pappardelle</i> , Meat Sauce, A Dollop of Ricotta, Garnished With Pesto & Citrus Gremolade. <i>Or try the more traditional Pappardelle Bolognese</i>	23



### PASTAS:

<b>POMODORO</b> Fresh Tomato, Basil, Onion, Garlic, & Oil. Served with your choice of Homemade Pasta	18
<b>CLASSIC CARBONARA</b> Fetticini, Pancetta, Egg Yolk, Sweet Peas, Touch Of Cream, & Parmesean Cheese.	21
<b>CRAB &amp; TRUFFLE</b> Oil Tossed with Artichoke Hearts, Spinach, Toasted Pine Nuts, and Grape Tomatoes, Tuffle Oil Cream Sauce, Served with Homemade Spaghettini Pasta	24
<b>SEAFOOD FRA DIAVLO</b> Clams, Mussels, Shrimp, Octopus, tossed in a Light, Spicy Tomato Broth. Served with your choice of Homemade Pasta.	30
<b>PUMPKIN AMATRICIANNA</b> Spaghettinni tossed in a Pumpkin, Diced Tomato, Pancetta, Red Pepper Flake, Nutmeg. Topped with Fresh Mozzarella.	24



### **HOMEMADE PASTAS**

\*Wheat Pasta / Gluten Free Pasta Available Upon Request \*For \$2

### GOURMET PIZZAS:

**ALL SMALL GOURMET PIZZAS ARE \$9 DURING HAPPY HOUR!**

<b>MARGHERITA</b> Fresh Tomato, Mozzarella, Basil.	16
<b>SPINACH</b> Spinach, Oil, Garlic, Mozzarella.	16
<b>BROCCOLI</b> , Garlic, Spices, Mozzarella. Red Sauce.	16
<b>EGGPLANT</b> Breaded Eggplant, Herbs, Mozzarella. Red Sauce.	15
<b>RICOTTA</b> Seasoned Ricotta, Mozzarella. Side of Sauce.	16
<b>PRIMAVERA</b> Broccoli, Tomatoes, Black Olives, Mushrooms, Peppers, Mozzarella. White Garlic Sauce.	17
<b>CHICKEN PESTO</b> Chicken, Tomatoes, Mozzarella. Pesto Sauce.	17
<b>CLAMS CASINO</b> Baby Clams, Onions, Bacon, Grated Romano, Mozzarella.	17
<b>SHRIMP &amp; GORGONZOLA</b> Shrimp, Gorgonzola, Tomatoes, Garlic, Oil, Basil, Romano, Mozzarella.	17

Gluten Free \$2 New York (Thin) or Sicilian (Thick) Crust add \$1

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### ENTREES:

<b>CHICKEN PARMIGIANA</b> Penne Pasta.	20
<b>EGGPLANT PARMIGIANA</b> Penne Pasta.	19
<b>CHICKEN SALTIMBOCA</b> Chicken, Prosciutto, Fresh Mozzarella and a Sage Demi Glace. Served With Mashed Potato & Asparagus	24
<b>PAN SEARED SALMON</b> with Farro, Diced Apple, Roasted Fennel, Asparagus, Pancetta & Apple Cider Reduction	27
<b>SHORT RIB</b> Braised, served with Fingerling Potatoes, Leeks, Parsnips, Celery Root & Lite Broth. Topped with Horseradish Crème Fresh	27
<b>PORCHETTA</b> Slow Cooked Pork Shoulder, Sauteed Brussels Sprout, Roasted Tomato, Creamy Polenta & Pork Au Jus	26
* NY STRIP Served with Roasted Zucchini Squash, Tomatoes, Parmesan Reggiano, Garlic Mashed & Demi Glaze	30
* 8oz FILETO Served with a Loaded Baked Potato, and Broccolini & topped with Rosemary Demi Glace	33

### FRESH OFF THE GRILL:

<b>CHICKEN</b>	19	<b>* SHRIMP</b>	24
<b>*SALMON</b>	25	<b>* SCALLOPS</b>	27
		<b>*HANGAR STEAK</b>	27

*Dressed with Lemon Caper Burr Blanc*

**SERVED WITH :**

**MIXED SEASONAL VEGETABLES & GARLIC MASHED POTATOES  
CHOICE OF : GRILLED OR BLACKENED  
SIDES MAY BE SUBSTITUED FOR \$3.50 PER ITEM**

### STUFFED PIES:

<b>MEAT</b> Meatball, Pepperoni, Sausage, Bacon, Mozzarella.	17
<b>VEGETABLE</b> Broccoli, Mushrooms, Peppers, Tomatoes, Olives, garlic, Mozzarella.	17
<b>COMBO</b> Meatball, Sausage, Broccoli, Mozzarella.	17

**Chef/Owner Robert Maffucci**



**Executive Chef Albion Kallogjeri**

