

Appetizers

Alaskan Crusher ClawsMKT
Chilled and cracked claws served with Johnnie's famous mustard sauce.

Crab Cake alla Milanese.....19
Romano crusted jumbo lump crab with roasted peppers and fresh arugula.

Shrimp Trio.....39
Colossal U-8 Shrimp Cocktail, Garlic Shrimp Scampi and Rosemary BBO Shrimp.

Beef Carpaccio*15
Seasoned, seared-tenderloin thinly sliced and drizzled with a unique Creole aioli and truffle oil. Topped with fresh Reggiano-parmesan and mixed arugula greens.

Colossal U-8 Shrimp Cocktail (5) 19
Served icy cold with our housemade cocktail sauce and sweet pepper rouille.

Vito's Meatballs15
Housemade meatballs simmered in our marinara sauce and topped with melted provolone.

Crispy Portabella Mushroom Fondue..16
Truffled portabella "fries" with creamy gorgonzola dip, applewood smoked bacon, scallions and crispy mixed herbs.

Mozzarella Malazon.....11
Imported mozzarella cheese fried then topped with marinara sauce and provolone cheese.

Lobster Bisque17
Rich and creamy bisque bursting with chunks of Maine lobster.

Point Judith Pan Fried Calamari16
Sautéed with an assortment of red, yellow and green, banana, cherry and bell peppers.

Wood Grilled Artichokes14
Long stem artichoke hearts grilled over citrus & oak with arugula salad and finished with 12 year balsamic glaze.

Seafood Tower (4 person min.) \$45 pp
Shrimp cocktail, Alaskan red king crab legs, Alaskan crusher claws, NZ mussels and Maine lobster.

Salads

Vito's Wedge
Baby iceberg, tomato, gorgonzola and crispy pancetta with homemade ranch and 12 year balsamic glaze.
11

Heirloom Tomatoes & Bufala Mozzarella
Fresh basil, pesto, Kalamata olives, balsamic vinegar and extra virgin olive oil.
11

The Caesar
Crisp romaine, baby croutons and fresh grated Reggiano-Parmesan. With anchovies.....add 2
11

Vito's Italian Features

Vito's Meatballs Pomodoro24
Vito's housemade meatballs simmered in our marinara sauce and served over rigatoni or linguine.

Farmhouse Chicken Parmigiana27
Parmesan encrusted, farm-fresh double chicken breasts, thinly pounded and pan sautéed to a golden brown. Topped with our San Marzano herb sauce and finished with melted mozzarella cheese.

Lobster Cioppino.....38
A traditional seafood dish of fresh Maine lobster, Gulf shrimp, sea scallops and chunks of white fish cooked in a light saffron, tomato and white wine broth.

Lasagna al Forno29
Layers of ricotta, fresh pasta, housemade bolognese and mozzarella. Baked to a golden brown.

Shrimp and Scallop Scampi29
Gulf shrimp and sea scallops sautéed with fresh garlic, extra virgin olive oil and fresh herbs. Served over a bed of linguine.

Truffled Lobster Ravioli35
Sweet lobster ravioli with seasonal fresh Maine lobster and white truffle sherry cream.

Rigatoni Bolognese "White Mountain"31
Fresh rigatoni tossed in our housemade bolognese and topped tableside with Italian mascarpone.

Thank you for your business. Should you have any comments or concerns, please ask for
Kathlene, Ibrahim, Joseph or Daniel immediately!

Thank you,
Ron Woodsby, Owner | Ron@tottrg.com



*Consumer Information: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

Prime Seafood and Fresh Fish

Cedar Plank Roasted North Atlantic Salmon.....	33
North Atlantic Salmon topped with parmesan-red onion aioli and placed on a cedar plank for roasting over our custom citrus and oak wood-burning pit.	
Potato Crusted Chilean Sea Bass	41
Sautéed with baby spinach and sweet pepper butter.	
Swordfish au Poivre	34
Citrus & oak grilled fresh swordfish finished with our au poivre peppercorn sauce.	
Alaskan Red King Crab	49
Served hot with lemon and drawn butter or served cold with classic Louis sauce, cocktail sauce and horseradish.	

Tuscan Style Steaks and Chops

Filet Mignon	8 oz..44	12 oz..54	Tomahawk Veal Chop, 18 oz.....	59
Bone-In Filet Mignon, 1 LB	65		Colorado Lamb Chops	55
Prime Ribeye, 24 oz Bone-in.....	49		Pork Chops di Vito, 2" thick..single	24 double 34

Prime Dry Aged Steaks

100% USDA Prime - Aged for 21 Days

Prime Dry Aged Bone-In Strip
22 oz . . . 59

Prime Dry Aged Porterhouse
28 oz . . . 69

Steaks for Two Carved Tableside

Prepared to a single temperature.

Tomahawk Long Bone Ribeye.....120
30 oz Greg Norman Wagyu "Kobe" Ribeye.
Served with roasted garlic and fresh herbs.

Chateaubriand.....90
20 oz Fabulous Filet Mignon.
Citrus grilled and served with Piemontese butter.

Rare - cool red center • **Medium Rare** - warm red center • **Medium** - hot pink center
Medium Well - thin line of pink • **Well** - cooked thoroughly

All entrées are served with our signature house salad and garlic-cheese butter bread.

Finishing Touches...

Truffled Horseradish Aioli . . .	2
Au Poivre Cognac Peppercorn Sauce . . .	3
Béarnaise or Hollandaise . . .	2
Gorgonzola Crumbles . . .	4
Parsley-Mint Chimichurri . . .	5
Truffle Butter . . .	7

Make Your Entrée Surf...

Crab Stuffed Shrimp . . .	9
Lump crab and red pepper aioli	
Oscar Style . . .	7
Crab, asparagus and hollandaise	
Colossal Lobster Tail . . .	4/oz

Potatoes, Vegetables and Sides

Sautéed Mushrooms.....	7	Crispy Brussel Sprouts	10	Giant Baked Potato ATW	9
Firenze Fries	9	Sautéed Broccoli	9	Scallion Mashed Potatoes	9
Creamed Kale	10	Fresh Jumbo Asparagus.....	11	Potatoes Rapini	10
		with hollandaise			

Your next great dining experience awaits...



Citrus & Oak Grilled Steaks & Seafood



Key-West Inspired Seafood & Steak



Stone Crab & Floribbean Cuisine



Pacific Rim Steaks, Seafood & Sushi Bar



Italian Specialties & Fine Wines



Aged Steaks & Fresh Fish