



*-Enhancements-*

Additional fee will apply

*Reception*

Passed

- Rosemary BBQ Shrimp
- Lobster Bisque Espresso Style
- Tomato Bruschetta
- Rosemary Spendini
- Wood Grilled Beef Skewers
- Wood Grilled Chicken Skewers

*Appetizers*

- Beef Carpaccio
- Crispy Portabella Mushroom Fondue
- Wood Grilled Artichokes
- Crab Cake alla Milanese
- Mozzarella Malazon
- Point Judith Pan-Fried Calamari
- Vito's Meatballs Pomodoro

*Sides*

- Pan Roasted Vegetables
- Sautéed Broccoli
- Fried Green Tomatoes
- Scallion Mashed Potatoes
- Potatoes Rapini
- Fresh Jumbo Asparagus with Hollandaise

*Seafood Tower*

- Shrimp Cocktail, Red King Crab Legs,
- Florida Stone Crab Claws,
- NZ Mussels, Maine Lobster

**1 1/4 LB Broiled Colossal Caribbean Lobster Tail**

*Served Family Style*

**\$20 per person**

*Vito's Menu*

*Appetizers*

*Served Family Style*

**Point Judith Pan-Fried Calamari**

Banana, Cherry & Bell Peppers

**Mozzarella Malazon**

*Salad*

*Served with Garlic-Cheese Butter Bread*

**Vito's "Signature" House Salad**

*Entrée Selections*

*Choice Below Served with Scallion Mashed Potatoes and Sautéed Broccoli (Family Style)*

**Citrus & Oak Grilled Filet Mignon**

**Cedar Plank Roasted King Salmon**

Red Onion Parmesan Aioli

**Pork Chop di Vito**

**Lasagna al Forno**

*Dessert*

**Crème Brûlée**

**\$59 per person**

*Soft Drinks, Tea & Coffee Included*

*Additional 20% Service Charge &*

*Applicable Sales Tax*

*-Beverage Packages-*

2 1/2 Hours

**Package 1: Beer & Wine Package**

**\$20 Per Person**

Red & White Wine (Sommelier Selection)  
Imported & Domestic Beer

**Package 2: Premium Package**

**\$30 Per Person**

Bacardi Light  
Gordon's London Dry  
Svedka  
Old Forester's  
J&B  
El Jimador  
Dekuyper Selections  
Imported & Domestic Beer Selections  
Chardonnay, Merlot  
Cabernet Sauvignon, White Zinfandel

**Package 3: Ultra Premium**

**\$35 Per Person**

Bacardi Light & Captain Morgan  
Bombay Sapphire & Tanqueray 10  
Grey Goose & Absolut  
Woodford Reserve  
Jack Daniels & Crown Royal  
Johnnie Walker Black  
Herradura & Patron  
Dekuyper Selections, Baileys, Frangelico, Kahlua,  
Amaretto Disaronno  
Imported & Domestic Beer Selections  
Chardonnay, Pinot Grigio, Pinot Noir,  
Merlot, Cabernet Sauvignon, White Zinfandel

*Bartender fee will apply for groups of 40 or more*

\*Menu items are subject to change

407.581.3236

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*-Enhancements-*

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*Reception*

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- Lobster Bisque Espresso Style
- Tomato Bruschetta
- Rosemary Spendini
- Wood Grilled Beef Skewers
- Wood Grilled Chicken Skewers

*Appetizers*

- Beef Carpaccio
- Crispy Portabella Mushroom Fondue
- Wood Grilled Artichokes
- Crab Cake alla Milanese
- Mozzarella Malazon
- Point Judith Pan-Fried Calamari
- Vito's Meatballs Pomodoro

*Sides*

- Pan Roasted Vegetables
- Sautéed Broccoli
- Fried Green Tomatoes
- Scallion Mashed Potatoes
- Potatoes Rapini
- Fresh Jumbo Asparagus with Hollandaise

*Seafood Tower*

- Shrimp Cocktail, Red King Crab Legs,
- Florida Stone Crab Claws,
- NZ Mussels, Maine Lobster

**1 1/4 LB Broiled Colossal Caribbean Lobster Tail**

*Served Family Style*

**\$20 per person**

*Tuscan Menu*

*Appetizers*

*Served Family Style*

**Colossal U-8 Shrimp Cocktail**

*Housemade Cocktail Sauce*

**Mozzarella Malazon**

**Vito's Meatball Pomodoro**

*Salad Selections*

*Choice Below Served with Garlic-Cheese Butter Bread*

**Vito's "Signature" House Salad**

**Vito's Wedge**

*Baby Iceberg, Tomato, Gorgonzola, Crispy Pancetta, Housemade Ranch, 12 Year Balsamic Glaze*

*Entrée Selections*

*Choice Below Served with Rigatoni Bolognese and Sautéed Mushrooms (Family Style)*

**Citrus & Oak Grilled Filet Mignon**

*Truffle Butter*

**Colorado Lamb Chops**

**Swordfish Au Poivre**

*Red Onion Parmesan Aioli*

**Farmhouse Chicken Parmigiana**

*Dessert*

*Served Family Style*

**Chef's Dessert Platter**

**\$70 per person**

*Soft Drinks, Tea & Coffee Included*

*Additional 20% Service Charge &*

*Applicable Sales Tax*

*-Beverage Packages-*

*2 1/2 Hours*

**Package 1: Beer & Wine Package**

**\$20 Per Person**

*Red & White Wine (Sommelier Selection)  
Imported & Domestic Beer*

**Package 2: Premium Package**

**\$30 Per Person**

*Bacardi Light  
Gordon's London Dry  
Svedka  
Old Forester's  
J&B  
El Jimador  
Dekuyper Selections  
Imported & Domestic Beer Selections  
Chardonnay, Merlot  
Cabernet Sauvignon, White Zinfandel*

**Package 3: Ultra Premium**

**\$35 Per Person**

*Bacardi Light & Captain Morgan  
Bombay Sapphire & Tanqueray 10  
Grey Goose & Absolut  
Woodford Reserve  
Jack Daniels & Crown Royal  
Johnnie Walker Black  
Herradura & Patron  
Dekuyper Selections, Baileys, Frangelico, Kahlua,  
Amaretto Disaronno  
Imported & Domestic Beer Selections  
Chardonnay, Pinot Grigio, Pinot Noir,  
Merlot, Cabernet Sauvignon, White Zinfandel*

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## Venetian Surf & Turf Menu

### -Enhancements-

Additional fee will apply

#### Reception

Passed

Rosemary BBQ Shrimp  
Lobster Bisque Espresso Style  
Tomato Bruschetta  
Rosemary Spendini  
Wood Grilled Beef Skewers  
Wood Grilled Chicken Skewers

#### Appetizers

Beef Carpaccio  
Crispy Portabella Mushroom Fondue  
Wood Grilled Artichokes  
Crab Cake alla Milanese  
Mozzarella Malazon  
Point Judith Pan-Fried Calamari  
Vito's Meatballs Pomodoro

#### Sides

Pan Roasted Vegetables  
Sautéed Broccoli  
Fried Green Tomatoes  
Scallion Mashed Potatoes  
Potatoes Rapini  
Fresh Jumbo Asparagus with Hollandaise

**1 1/4 LB Broiled Colossal  
Caribbean Lobster Tail**

Served Family Style  
**\$20 per person**

### Appetizer

Served Family Style

#### Seafood Tower

Shrimp Cocktail, Red King Crab Legs,  
Florida Stone Crab Claws, NZ Mussels, Maine Lobster

### Salad Selections

Choice Below Served with Garlic-Cheese Butter Bread

#### Vito's "Signature" House Salad

#### Heirloom Tomatoes & Bufala Mozzarella

Fresh Basil, Pesto, Kalamata Olives, Balsamic Vinegar,  
Extra Virgin Olive Oil

### Entrée Selections

Choice Below Served With Rigatoni Bolognese,  
Sautéed Mushrooms and Asparagus (Family Style)

#### Citrus & Oak Grilled Filet Mignon

Au Poivre Cognac Peppercorn Sauce

#### Prime Dry Aged Bone-In Strip

Truffle Butter

#### Potato Crusted Chilean Sea Bass

#### Farmhouse Chicken Parmigiana

### Dessert

Served Family Style

#### Chef's Dessert Platter

**\$90 per person**

Soft Drinks, Tea & Coffee Included  
Additional 20% Service Charge &  
Applicable Sales Tax

### -Beverage Packages-

2 1/2 Hours

#### Package 1: Beer & Wine Package

**\$20 Per Person**

Red & White Wine (Sommelier Selection)  
Imported & Domestic Beer

#### Package 2: Premium Package

**\$30 Per Person**

Bacardi Light  
Gordon's London Dry  
Svedka  
Old Forester's  
J&B  
El Jimador  
Dekuyper Selections  
Imported & Domestic Beer Selections  
Chardonnay, Merlot  
Cabernet Sauvignon, White Zinfandel

#### Package 3: Ultra Premium

**\$35 Per Person**

Bacardi Light & Captain Morgan  
Bombay Sapphire & Tanqueray 10  
Grey Goose & Absolut  
Woodford Reserve  
Jack Daniels & Crown Royal  
Johnnie Walker Black  
Herradura & Patron  
Dekuyper Selections, Baileys, Frangelico, Kahlua,  
Amaretto Disaronno  
Imported & Domestic Beer Selections  
Chardonnay, Pinot Grigio, Pinot Noir,  
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