

ANTIPASTI

Colossal U-8 Shrimp Cocktail 31

Crispy Portabella Mushroom Fondue 23

Mozzarella Malazon 20

*Beef Carpaccio** 25

Baked Clams 25

Point Judith Pan Fried Calamari 25

*Gulf Oysters on the Half Shell** 25

*Colossal Seafood Tower** 195

ZUPPA E INSALATE

Lobster Bisque 25

Insalata Della Casa 10

The Caesar 18

Chopped Salad 18

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• Add Chopped Pancetta 5 •
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PASTA FRESCA

Uito's Meatballs Pomodoro 38

Truffled Radiatore Alfredo 42

Spicy Rigatoni Alla Vodka 35

Maine Lobster & Shrimp Pasta 59

SPECIALITA ITALIANE

Farmhouse Chicken Parmigiana 42

Chicken Piccata 42

Veal Parmigiana 59

Veal Piccata 59

Thank You For Your Business. Should You Have Any Comments Or Concerns, Please Ask For Our Senior Operating Partner, John McCarthy, Immediately!



Thank you,

Ron Woodsby, Owner ♦ Ron@tottrg.com

Gift Cards Available ♦ 21% Service Charge And No Separate Checks On Parties Of Five Or More ♦ Private Function Dining Rooms

*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. 5/24

PESCE

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| <i>Cedar Plank Faroe Island Salmon</i> 40 | <i>Seafood Scampi Oreganata</i> 39 |
| <i>Pacific Mahi Mahi Agrodolce</i> 59 | <i>Colossal Lobster Tail</i> 7 per oz |

CARNE

Vito's Steaks Are Tuscan-Rubbed For 24 Hours And Served With Piedmontese Butter.

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| <i>8 oz Center Cut Filet Mignon</i> 58 | <i>24 oz Prime Bone-In Ribeye</i> 79 |
| <i>1 Lb Bone-In Filet Mignon</i> 85 | <i>F U Filet Mignon Plant-Based by Chunk™</i> 58 |
| <i>Wagyu Filet Mignon</i> 12 per oz | <i>Pork Chops Di Vito Single</i> 27 ♦ <i>Double</i> 39 |

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| <i>21 Day Dry Aged Cowboy Ribeye</i> 85 | <i>21 Day Dry Aged Porterhouse</i> 79 |
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Wagyu Surf & Turf For Two for \$235

*Colossal Lobster Tail & Your Choice of
Wagyu Tomahawk Ribeye
10 oz Wagyu Filet Mignon*

All Entrées Are Served With Our Signature House Salad & Garlic-Cheese Butter Bread.

CONDIMENTI

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| <i>Au Poivre Cognac Peppercorn Sauce</i> 6 | <i>Tuscan Herb Butter Sauce</i> 6 |
| <i>Gorgonzola Crumbles</i> 5 | <i>Truffle Butter</i> 7 |

CONTORNI

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| <i>Sautéed Mushrooms</i> 15 | <i>Fresh Jumbo Asparagus</i> 18 |
| <i>Crispy Brussels Sprouts</i> 16 | <i>Scallion Mashed Potatoes</i> 15 |
| <i>Sautéed Broccolini</i> 15 | <i>Triple Truffle Firenze Fries</i> 17 |
| <i>Pancetta & Aged Cheddar Mashed Potatoes</i> 17 | |

Your Next Great Dining Experience Awaits...