

ANTIPASTI

- Colossal U-8 Shrimp Cocktail* 31
- Shrimp Aldo* 31
- Crispy Portabella Mushroom Fondue* 23
- Mozzarella Malazon* 20
- Beef Carpaccio** 25
- Prime Meatball Ricotta* 23
- Point Judith Pan Fried Calamari* 26
- Baked Clams* 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

- Truffled Radiatore Alfredo* 42
- Maine Lobster & Shrimp Pasta* 59
- Spicy Rigatoni Alla Uodka* 35
- Add Italian Sausage* 5

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
Operating Partner, Alonzo Jones, 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. 4/25

PESCE

Cedar Plank Faroe Island Salmon 40

Gulf Black Grouper Francaise 49

Garlic Shrimp Scampi 32

Colossal Lobster Tail 7 per oz

CARNE

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

8 oz Center Cut Filet Mignon 59

1 Lb Bone-In Filet Mignon 69

Wagyu Filet Mignon 12 per oz

24 oz Prime Bone-In Ribeye 80

21 Day Dry Aged Cowboy Ribeye 95

18 oz Prime New York Strip 75

F U Filet Mignon Plant-Based by Chunk™ 58

Pork Chops Di Vito Single 27 ♦ Double 39

Wagyu Surf & Turf For Two for \$235
Colossal Lobster Tail &
10 oz Wagyu Filet Mignon

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

CONDIMENTI

Au Poivre Cognac Peppercorn Sauce 6

Gorgonzola Crumbles 5

Tuscan Herb Butter Sauce 6

Truffle Butter 7

CONTORNI

Sautéed Mushrooms 15

Crispy Brussels Sprouts 17

Sautéed Broccolini 15

Fresh Jumbo Asparagus 18

Scallion Mashed Potatoes 15

Triple Truffle Firenze Fries 18

Pancetta & Aged Cheddar Mashed Potatoes 18

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Aged Steaks &
Fresh Fish