

ANTIPASTI

Colossal U-8 Shrimp Cocktail 31

Shrimp Aldo 31

Crispy Portabella Mushroom Fondue 23

Mozzarella Malazon 23

Beef Carpaccio* 25

Prime Meatball Ricotta 25

Point Judith Pan Fried Calamari 29

Baked Clams 29

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

Wagyu Bolognese Mafaldine 39

Truffled Radiatore Alfredo 45
Served Tableside in Parmesan Reggiano Wheel

Maine Lobster & Shrimp Pasta 59

Spicy Rigatoni Alla Vodka 35
Add Italian Sausage 5

SPECIALITA ITALIANE

Farmhouse Chicken Parmigiana 42

Chicken Marsala 42



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

For Parties Of 5 Or More: 20% Auto Gratuity, 1% Service Charge And No Separate Checks

*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. 7/26

PESCE

*Cedar Plank Faroe Island Salmon** 45

Garlic Shrimp Scampi 32

Gulf Black Grouper Francaise 49

Australian Lobster Tail 9 per oz

CARNE

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

8 oz Center Cut Filet Mignon 65

24 oz Prime Bone-In Ribeye 89

1 Lb Bone-In Filet Mignon 75

18 oz Prime New York Strip 85

Wagyu Filet Mignon 12 per oz

21 Day Dry Aged Bistecca alla Fiorentina 90

11 oz Black Angus Ribeye Filet 85

F U Filet Mignon Plant-Based by Chunk™ 58

Pork Chops Di Vito - Cut 1 3/4" Thick Single 29 ♦ Double 43

Wagyu Tomahawk Ribeye For Two for \$199

Carved Tableside & Served with Choice of Truffle or Garlic Butter

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

CONDIMENTI

Au Poivre Cognac Peppercorn Sauce 6

Tuscan Herb Butter Sauce 6

Gorgonzola Crumbles 5

Truffle Butter 8

CONTORNI

Sautéed Mushrooms 16

Fresh Jumbo Asparagus 18

Crispy Brussels Sprouts 19

Scallion Mashed Potatoes 15

Sautéed Broccolini 15

Triple Truffle Firenze Fries 18

Pancetta & Aged Cheddar Mashed Potatoes 19

Your Next Great Dining Experience Awaits...

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RESTAURANT GROUP
Central Florida's Most Award-Winning
Restaurant Group

Charley's
STEAK HOUSE
Citrus & Oak Grilled
Steaks & Seafood

FishBones
Key-West Inspired
Seafood & Steak

Vito's
Chop House
Italian Specialties
& Fine Wines

TEXAS
CATTLE COMPANY
Aged Steaks &
Fresh Fish