

Appetizing Starters

All Vito's menu items are prepared with zero trans fats.

★ GARLIC BREAD

Slices of Italian bread coated with garlic butter and seasonings 4.50

with melted cheese 5.50

or pizza bread 5.50

★ SPINACH ARTICHOKE DIP

Creamy homemade dip, served in a Brioche bread bowl with toasted bread points 9

★ SHRIMP COCKTAIL

Five large succulent shrimp with cocktail sauce 9.50

WINGS

One dozen chicken wings, mild, spicy, or BBQ with celery, carrots & ranch 10.50

COMBO TRIO

Fried zucchini, mushrooms and mozzarella served with marinara sauce for dipping 8

FRIED CALAMARI

Calamari, lightly coated with flour, served with homemade cajun sauce 8.50

BRUSCHETTA

Fresh Roma tomatoes, garlic, basil, onion and seasonings on toasted bread 8

+feta cheese 9

TOASTED RAVIOLI

Cheese ravioli, breaded and served with homemade marinara sauce for dipping 8

CHICKEN STRIPS

Breaded chicken breast strips, served with homemade ranch dipping sauce 8.50

+buffalo-style 9.50

MOZZARELLA alla CAPRESE

Fresh mozzarella, Roma tomato & roasted red peppers with balsamic vinaigrette 8.50

STUFFED PIZZA ROLLS

Italian sausage, pepperoni, mozzarella, and pizza sauce hand rolled and baked in our pizza oven. Brushed with butter and served with homemade marinara sauce 12.50

Soups & Salads

All of our soups and salads are made fresh daily.

Dressings - House Italian, Balsamic Vinaigrette, Raspberry Walnut Vinaigrette, Ranch, Non-Fat Honey Mustard, Thousand Island, Bleu Cheese, Oil & Vinegar, Caesar* add 1.00

•Baroncini Pinot Grigio makes a great addition to our salads•

MINISTRONE SOUP

CUP BOWL

3.50 4.50

SOUP OF THE DAY

CUP BOWL

3.75 4.75

GARDEN SALAD

Romaine and select lettuce with carrots, onions, black olives and a cherry tomato

Individual 3.50

ANTIPASTO SALAD

Select lettuce with salami, provolone, mortadella, ham, artichoke hearts, tomato, black olives, red onions and pepperoncini

Individual 8 Large 12

FETA CHEESE SALAD

Spring lettuce mix with candied walnuts, dried cranberries, tomatoes and croutons, with raspberry walnut vinaigrette

Individual 6 Large 10

NEW CHICKEN & BERRY SALAD

Spring lettuce with chicken, Feta, seasonal berries & candied walnuts

Individual 8.25 Large 11.50

VITO'S CHICKEN PARMESAN

Choice of marinated grilled chicken or parmesan chicken with mushrooms, artichokes, carrots & black olives

Individual 8 Large 11

CLASSIC CAESAR SALAD

Romaine lettuce with red pepper, homemade croutons, & black olives

Individual 5, with grilled chicken 7

Large 8, with grilled chicken 11

☞ Substitute grilled salmon or shrimp, add 3

★ Not available on happy hour pricing

Parties of 6 or more -- one guest check and 18% gratuity may apply

Specialty Thin-Crust Pizza

Vito's uses imported Italian flour, and only the finest Wisconsin and Italian cheeses.
Add soup or garden salad to your pizza for \$2

	individual	small	medium	large
BUFFALO CHICKEN Bleu cheese or ranch with parmesan chicken tossed in homemade wing sauce	10.00	15.50	20.00	23.00
MARGHERITA PIZZA Tomato sauce topped with fresh buffalo mozzarella and fresh basil	9.50	13.75	18.00	21.00
PIZZA BIANCA Five cheeses generously topped with gourmet pine nuts	9.50	14.00	18.00	24.00
BARBEQUE CHICKEN Chicken tossed in BBQ sauce, with cilantro and red onions	9.50	15.50	20.50	23.75
VITO'S MEAT LOVER Italian sausage, pepperoni, Canadian bacon, homemade meatballs	9.50	16.50	20.50	24.50
DELUXE Italian sausage, pepperoni, black olives, mushrooms, green peppers & onions	9.50	17.50	21.50	24.50
VEGETARIAN Mushrooms, artichokes, black olives, green peppers, tomatoes and onions	9.50	17.50	21.50	24.50

☞ We can remove items, but please no substitutions.

Create Your Own Thin-Crust Pizza

Stone-Ground Wheat Crust Available
Looking for a thicker pizza? Try our double-crust!

	individual	small	medium	large
CHEESE PIZZA (Pizza Sauce)	7.50	10.75	14.00	16.50
✓ GLUTEN-FREE PIZZA CRUST	7.50	-	-	-
ADD TOPPINGS (Each)	1.00	1.50	2.00	2.50

CHOOSE FROM:

Alfredo Sauce - Sunrise Sauce - Extra Cheese - Ricotta - Feta Cheese
Pepperoni - Homemade Italian Sausage - Meatball - Ham - Prosciutto - Chicken
Canadian Bacon - Salami - Chicken Sausage - Ground Beef - Anchovies - Shrimp
Mushrooms - Green Peppers - Portabella Mushrooms - Onions - Jalapeño Peppers
Fresh Tomatoes - Green Olives - Black Olives - Artichokes - Pepperoncini - Zucchini
Pineapple - Fresh Spinach - Fresh Garlic - Sun-Dried Tomatoes - Fresh Basil

Calzoni

DELUXE CALZONI

Crescent shaped pizza dough filled with Italian sausage, pepperoni, ricotta & mozzarella cheese, sautéed mushrooms & green peppers, topped with homemade meat sauce 12.50

VEGETARIAN CALZONI

Crescent shaped pizza dough filled with sautéed mushrooms, green peppers, onions, ricotta and mozzarella cheese, topped with homemade marinara sauce 11.50

✓ We make every effort to avoid contact between the wheat/gluten-free crust and wheat items in our facility. However, we cannot guarantee cross contact may occur.

Pasta Entrées

Freshly baked Ciabatta bread served upon request.
Vito's uses imported Italian pasta and cheeses.

Add soup or garden salad to your entrée for \$2

LASAGNA

Our house specialty, homemade with layers of meat sauce, ricotta, mozzarella and parmesan cheese 14

•Try with Lyeth Merlot•

SPAGHETTINI or MOSTACCIOLI

with meat sauce 11
with meatballs or Italian sausage 13

MEAT or CHEESE RAVIOLI

Homemade ravioli by Vito, topped with homemade meat sauce 15

•Enjoy with DeLoach Pinot Noir•

TORTELLINI SUNRISE

Ricotta cheese filled pasta and sautéed mushrooms tossed in alfredo sauce with a touch of marinara 15.50

NEW CHICKEN PENNE ARRABIATE

Chicken, garlic, olive oil, and tomatoes with assorted spices and fresh mozzarella 14

BAKED ZITI

Ziti pasta tossed in our meat sauce with mozzarella & parmesan cheese, then baked to perfection 15

PENNE CUATRO FORMAGGIO

Asiago, Fontina, Parmesan and Provolone cheese in a creamy white sauce baked with seasoned bread crumbs 14

BOWTIE PASTA WITH SALMON

Bowtie tossed in a light garlic cream sauce with almonds. Topped with seasoned and grilled fresh Atlantic salmon 16.50

FETTUCCINI ALFREDO

Fettuccini tossed in alfredo sauce 14
with fresh vegetables 14.50
or with chicken 16

•Pairs well with KJ Chardonnay•

LOBSTER RAVIOLI

Lobster-filled ravioli with sunrise sauce and sautéed mushrooms 17

PASTA GARDENIA

Linguini tossed in marinara with basil, zucchini, mushrooms & onions sautéed in olive oil and garlic 15

PESTO GNOCCHI

Potato flour dumplings with our signature creamy pesto sauce 15

RIGATONI alla VITO'S

Tubular pasta with sausage & peas, tossed in our famous sunrise sauce 15

CHICKEN CANNELLONI

Homemade pasta hand rolled & stuffed with chicken, mushrooms, spinach, parmesan, béchamel and a touch of marinara 16

NEW PENNE CAPRESE

Penne pasta tossed with diced chicken, fresh whole-milk mozzarella, tomato, red onions, fresh garlic and basil 14

LINGUINI PESCATORE

Mussels, clams, and scallops sautéed in garlic and white wine, on a bed of linguini, with your choice of red or white sauce 19

☞ All of our meat and seafood is brought in fresh daily.

Just For Kids

YOUR CHOICE \$4.00
10 YEARS AND UNDER

MINI ONE-ITEM PIZZA

MAC & CHEESE

CHICKEN STRIPS with pasta

SPAGHETTINI with meatball

CHILD'S SUNDAE

\$2.50



Chef's Specialties

Freshly baked Ciabatta bread served upon request.
Served with pasta tossed in our homemade meat sauce, unless specified.

Add soup or garden salad to your entrée for \$2

CHICKEN PARMIGIANA

Tender breaded chicken covered with mozzarella and meat sauce 16.50

CHICKEN MARSALA

Chicken, lightly floured with mushrooms, garlic butter and Marsala wine, with seasonal vegetables 16.50

•Pairs with Altanuta Pinot Grigio•

EGGPLANT PARMIGIANA

Battered eggplant layered with our mozzarella cheese and marinara sauce 15

CHICKEN PICCATA

Lightly floured chicken breast sautéed in garlic lemon butter with capers, with seasonal vegetables 16.50

SALMON PICCATA

Fresh Atlantic salmon sautéed in garlic lemon butter with capers, with seasonal vegetables 18

VEAL PARMIGIANA

Breaded veal baked and covered with mozzarella and meat sauce 18.50

•Try with 7 Deadly Zins•

VEAL MARSALA

Veal, lightly floured with mushrooms, garlic butter and Marsala wine, with seasonal vegetables 18.50

GRILLED CHICKEN DINNER

Grilled breast of chicken, served with seasonal vegetables 14

GRILLED SALMON DINNER

Fresh Atlantic Salmon, seasoned & grilled with seasonal vegetables 18

•Great with Leaping Lizard Merlot•

VEAL PICCATA

Lightly floured veal sautéed in garlic lemon butter with capers, with seasonal vegetables 18.50

DINNER FOR TWO

Chicken and Eggplant Parmigiana, homemade and served on a platter for two with spaghetti tossed in meat sauce 24.50

Sandwiches

Served on freshly baked Italian 8" sub roll, with roasted rosemary potatoes or seasonal fruit.

Add soup or garden salad to your sandwich for \$2

ITALIAN BEEF SPECIAL

With au jus, sautéed peppers and onions, and melted mozzarella cheese 9.75

GRILLED SAUSAGE PATTY

Homemade grilled Italian sausage patty with sautéed onions 9.75

TURKEY BREAST MELT

Turkey with sautéed onions, mushrooms, Italian dressing and provolone 9.75

CHICKEN PARMIGIANA

Tender breaded chicken covered with melted mozzarella and meat sauce 9.75

GRILLED CHICKEN SANDWICH

With lettuce, tomatoes, onions, mayo, mustard and Italian dressing 9.75

HOMEMADE MEATBALL

Meatballs with peppers & onions in meat sauce, topped with melted cheese 9.75

VITO'S SPECIAL

Italian sausage link with sautéed peppers and onions in Vito's sauce with melted cheese 9.75

-COLD SANDWICHES-

ITALIAN COMBO

Salami, pepperoni, mortadella, provolone, lettuce, tomatoes, onions, mayo, mustard, and Italian dressing 10

TURKEY, HAM, OR SALAMI

Your choice, with provolone cheese, lettuce, tomatoes, onions, mayonnaise, mustard and Italian dressing 9

Desserts

SPUMONI ICE CREAM

2.75

CHOCOLATE ERUPTION

Chocolate cream studded with nuts, chocolate chips, turtle cheesecake, a caramel center and chocolate curls 6.50

HOMEMADE CANNOLI

Flaky shell filled with delicious cannoli cream, dipped in chocolate chips and pistachios 3.75

VANILLA BEAN ICE CREAM

2.75

RASPBERRY ERUPTION

Whole raspberries folded into a cream cheese mixture with raspberry sauce and white chocolate curls 6.50

CHEESECAKE

Cream cheese filling with a graham cracker crust 5.50
...with blueberries, cherries, or strawberries 6

HOMEMADE TIRAMISU

Lady fingers dipped in rum and espresso between layers of marscarpone cheese, topped with chocolate shavings 5