

VINO'S

ITALIAN KITCHEN

ALL ENTREÉS SERVED WITH BREAD AND A FAMILY STYLE HOUSE SALAD.
DIPPING SAUCES \$3.00

APPETIZERS

CALAMARI FRITTI

Crunchy calamari served with marinara dipping sauce, then topped with Parmesan cheese. 13

CRISPY FOUR CHEESE RAVIOLI

Ricotta stuffed ravioli served with marinara. Ricotta and mozzarella stuffed ravioli and Parmesan cheese. 12

CAPISCE TRIO

Crispy four cheese ravioli, calamari fritti and fresh mozzarella bruschetta. 15

LOBSTER BISQUE

Creamy lobster bisque with smoked paprika and crème fraiche. 9

SHRIMP SCAMPI DIP

Shrimp served with scampi butter and topped with melted mozzarella. Served with toasted crostinis. 14

MEATBALLS

Marinara sauce and Parmesan cheese. Served with toasted crostinis. 11.5

FRESH MOZZARELLA BRUSCHETTA

Topped with fresh mozzarella, tomatoes and balsamic glaze. 10

FROM THE GRILL

7 OZ. BEEF TENDERLOIN FILET

Served with asparagus and roasted potatoes. 42

12 OZ. RIBEYE

Served with asparagus and roasted potatoes. 47

PORK CHOP

Grilled to perfection and topped with our garlic herb butter served over risotto. 25

FLATBREAD PIZZA

GRILLED CHICKEN ARTICHOKE

A thin and crispy flatbread topped with basil pesto, roasted red peppers and mozzarella. 14.5

Gluten free with cauliflower crust. 18

MARGHERITA

A thin and crispy flatbread topped with tomatoes, basil, red sauce and fresh mozzarella. 13

Gluten free with cauliflower crust. 17

PEPPERONI

A thin and crispy flatbread topped with mozzarella and pepperoni. 13.5

Gluten free with cauliflower crust. 17

TRADITIONAL PASTA

GRILLED CHICKEN ALFREDO

Fettuccine noodles mixed with a rich parmesan cream sauce and topped with grilled chicken and parsley. 19.5

CHICKEN PARMESAN

Thin spaghetti and parmesan breaded chicken, topped with pomodoro sauce and mozzarella cheese. 21.5

SAUSAGE AND PEPPERS RIGATONI

Locally made rigatoni pasta mixed with pomodoro sauce, garlic, onions and sautéed peppers, then topped with Italian sausage. 19

SPAGHETTI AND MEATBALLS

Thin spaghetti topped with meatballs, pomodoro sauce and parmesan. 17

CHEESE RAVIOLI

Mozzarella stuffed ravioli topped with pomodoro sauce and mozzarella cheese. 16

CHEESE TORTELLINI

Cheese filled tortellini tossed with Bolognese sauce and served over a pool of alfredo. Topped with mozzarella. 17

MANICOTTI

Cheese filled pasta tubes topped with bolognese sauce and served over alfredo sauce. 21

CARBONARA PASTA

Locally made strozzopreti pasta tossed with parmesan cream, egg yolk, tomatoes, mushrooms and pancetta. 21

SPECIALTY PASTA

Add grilled garlic shrimp for \$6

SEAFOOD RAVIOLI

Lobster stuffed ravioli topped with shrimp, asparagus, tomatoes and a lobster brandy sauce. 26

CHICKEN MARSALA

Thin spaghetti mixed with sautéed chicken, mushrooms and shallots in a rich marsala sauce. 19.5

CHICKEN PICCATA

Thin spaghetti mixed with capers, shallots, lemon juice, white wine and parsley. 19.5

CAJUN CHICKEN ALFREDO

Locally made rigatoni pasta topped with a cajun alfredo sauce, andouille sausage, peppers, tomatoes and grilled chicken. 21.5

SHRIMP SCAMPI

Thin spaghetti topped with jumbo shrimp, garlic, tomatoes and shallots. 22

BEEF LASAGNA

Layers upon layers of ricotta, mozzarella, meat sauce, Parmesan and basil. Topped with alfredo sauce. 20

SALTIMBOCCA

Marinated chicken stuffed with prosciutto, sage, mushrooms and cheese served over Risotto. 24

LIGHT FARE

GRILLED SALMON

Served with seasonal vegetables, confit cherry tomatoes, and topped with brushetta and balsamic reduction. 21

PAN SEARED MAHI MAHI

Served with seasonal vegetables and topped with caramelized shallots, celery, bell peppers, asparagus tips, grape tomatoes, artichokes, and capers. 24

GRILLED CHICKEN BREAST

Topped with sautéed artichokes, asparagus, bell peppers and tomatoes. 16.5

BASIL PESTO SHRIMP PRIMAVERA

Served with zucchini noodles, grape tomatoes, shallots, and garlic shrimp. 21

CAPRESE SALAD

Fresh mozzarella, vine ripened tomatoes, pesto, extra virgin olive oil and balsamic glaze. 12

DESSERTS

BERRY TIRAMISU CHEESECAKE	11
CHOCOLATE CAKE	9
ITALIAN CREAM CAKE	9
WARM PISTACHIO COOKIE WITH GELATO	11

SIDES

ROASTED POTATOES WITH SEA SALT 7
ASPARAGUS 10

SEASONAL VEGETABLE OF THE DAY 8
FETTUCCINE ALFREDO OR SPAGHETTI MARINARA 8
RISOTTO 10

\$4.50 CHARGE FOR SPLIT PLATES

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.