

ANTIPASTI

APPETIZERS

PANE homemade specialty bread, oven-baked to order, garlic & rosemary oil focaccia, marinated calabrese olives	10 (8 USD)	GRIGLIATA DI CALAMARI E GAMBERI grilled marinated shrimp and calamari, baby arugula, charred-lemon vinaigrette	38 (30 USD)
BRUSCHETTA CON BURRATA crostini topped, burrata, grape tomatoes, basil	21 (16 USD)	COZZE ALLA MARINARA fresh P.E.I. mussels, white wine, garlic, tomato-based sauce	26 (20 USD)
CALAMARI FRITTI buttermilk marinated squid, red pepper, jalapeño, lightly flour dusted	27 (21 USD)	TAGLIERE DI BURRATA burrata cheese, cherry tomato, fbasil, honey, balsamic glaze, olive oil, crostini	38 (30 USD)
VONGOLE CASINO Clams Casino – clams, red peppers, onions, parsley, ‘nduja, double-smoked bacon, breadcrumbs	26 (20 USD)	POLPETTE CON BURRATA homemade Italian meatballs, tomato sauce, burrata cheese, basil	26 (20 USD)
FRUTTI DI MARE ALLA DIAVOLA pan-seared shrimp, calamari, clams, mussels, spicy tomato broth	31 (24 USD)	ANTIPASTO PER DUE assorted Italian meats, cheese, olives, giardiniera, Italian baguette	47 (37 USD)

ZUPPA E INSALATA

SOUP & SALAD

INSALATA CAESAR fresh crisp romaine hearts, parmigiano, crispy pancetta, red onions, creamy caesar dressing, focaccia croutons	20 (16 USD)	INSALATA CAPRESE vine-ripe tomatoes, mozzarella di bufala, basil, balsamic vinegar	28 (22 USD)
INSALATA VITTORIOS baby greens, belgian endive, radicchio, fennel, cherry tomatoes, roasted shallot, balsamic vinaigrette	21 (16 USD)	ZUPPA DI GIORNO our chef's daily creation	19 (15 USD)

VITTORIO'S

Casino vouchers do not include alcohol or gratuity. Menu prices are subject to applicable taxes and fees. Please mention any allergies prior to ordering. 18% gratuity on parties of five or more and 21% gratuity on parties of 10 or more. Subject to change without notice. U.S. prices are estimated based on 30% exchange rate.

PRIMI

PASTA

SPAGHETTI E POLPETTE spaghetti, Italian meatballs, tomato sauce	36 (28 USD)	FETTUCINE ALLA PANNA fettuccine egg noodles, alfredo sauce, wild mushrooms	36 (28 USD)
ORECCHIETTE CON SALSICCIA E RAPINI orecchiette, Italian sausage, rapini, olive oil, garlic, chili	39 (31 USD)	RAVIOLI DI FORMAGGIO ravioli stuffed with ricotta cheese, tomato sauce, basil	38 (30 USD)
LINGUINE ALLA VONGOLE linguine, white wine, fresh clams, garlic, parsley, chili	42 (33 USD)	GNOCCHI AL RICOTTA homemade ricotta gnocchi, tomato sauce, basil	38 (30 USD)
PENNE ALLA VODKA penne, prosciutto, parmigiano, vodka rosé sauce	39 (31 USD)	GNOCCHI homemade potato gnocchi, tomato sauce, basil	00 (00 USD)
RIGATONI ALLA BOLOGNESE rigatoni, traditional meat sauce	39 (31 USD)		
SPAGHETTI ALLA PESCATORA spaghetti, tiger shrimp, clams, calamari, scallops, mussels, signature tomato sauce	46 (36 USD)		

SECONDI

ENTRÉES

served with our chef-inspired potato and vegetable of the day or with tagliolini egg noodle pasta tossed in pomodoro basil sauce

SALMONE ALLA GRIGLIA grilled salmon, fava bean caponata	48 (38 USD)	FILETTO ALLA PIZZAIOLA sliced tendered filet mignon, tomato sauce	75 (60 USD)
POLLO ALLA PARMIGIANA breaded free-range chicken, mozzarella, tomato sauce	44 (35 USD)	LOMBATA DI VITELLO CON FUNGHI veal chop, seasonal mushrooms, cognac, cream sauce	78 (62 USD)
FILETTO DI MANZO CON GORGONZOLA USDA PRIME - gorgonzola-crusting file mignon	78 (62 USD)	AGNELLO ALLA GRIGLIA charbroiled lamb chops, rosemary, olive oil	80 (64 USD)
VITELLO ALLA PARMIGIANA breaded milk-fed veal cutlet, mozzarella, tomato sauce	55 (44 USD)		

CONTORNI

SIDES

RAPINI sautéed rapini, garlic, chili	15 (12 USD)	PATATE FRITTE fried shoestring potatoes	10 (8 USD)
POLPETTE three Italian meatballs, tomato sauce	15 (12 USD)	FUNGHI roasted wild mushrooms	15 (12 USD)