

APPETIZERS

COLD

ANTIPASTO FOR TWO

assorted Italian meats, grilled vegetables, cheese, fruit, olives, focaccia bread

BURRATA BOARD

cherry tomato, honey, balsamic glaze, olive oil, crostini

BRUSCHETTA WITH BURRATA

crostini, burrata, grape tomatoes, basil

CARPACCIO

thinly-shaved USDA beef tenderloin, olive oil, shaved parmesan, arugula, crostini

HOUSE BREAD

homemade focaccia, oven-baked to order, garlic, rosemary, marinated olives, Italian cheese

HOT

SPICY SEAFOOD MEDLEY IN A TOMATO BROTH

pan-seared shrimp, calamari, clams, mussels, scallops, spicy tomato broth

FRIED CALAMARI AND SHRIMP

buttermilk marinated squid, shrimp, artichoke, red pepper, jalapeño pepper, flour-dusted, spicy aioli

CLAMS CASINO

clams, red peppers, onions, parsley, 'nduja, double smoked bacon

GRILLED CALAMARI AND SHRIMP

grilled calamari and shrimp, lemon vinaigrette, garlic herb butter, arugula

MEATBALLS WITH BURRATA

homemade Italian meatballs, burrata cheese, tomato sauce, basil

SOUP OF THE DAY

chefs' daily creation

SALAD

FRIED GOAT CHEESE SALAD

fried goat cheese, mixed greens, dried cranberry, toasted walnuts, blueberries, strawberries, balsamic glaze

CAPRESE SALAD

caprese salad, heirloom tomatoes, five-year-old balsamic glaze, mozzarella di bufala, fresh basil

CAESAR SALAD

caesar salad, fresh crisp romaine hearts, parmigiano, bacon, focaccia croutons, creamy caesar dressing

VITTORIO'S SALAD

vittorio's favourite salad, baby greens, radicchio, fennel, cherry tomatoes, balsamic vinaigrette

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.

PASTA

LOBSTER PASTA

12 oz east coast lobster, linguine, tomato sauce infused with garlic, chili pepper flakes

TRUFFLE PASTA

fettuccine with white truffle cream sauce, rich demi-glace reduction, medley of oyster, portobello, shiitake, cremini mushrooms, delicate Tuscan truffle shavings

SEAFOOD PASTA

medley of tiger shrimp, clams, calamari, scallops, mussels, tomato sauce, white wine, garlic, chili flakes, olive oil

PENNE WITH VODKA SAUCE

penne, vodka rose sauce, prosciutto

GNOCCHI WITH MEAT SAUCE

homemade ricotta gnocchi, tomato sauce, red wine infused with mirepoix, olive oil, parmigiano cheese, fresh basil

CHEESE RAVIOLI

ravioli, ricotta cheese, tomato sauce, olive oil, fresh basil

ORECCHIETTE WITH SAUSAGE AND RAPINI

orecchiette pasta, Italian sausage, rapini, chili flakes, garlic, shaved parmesan cheese, olive oil

SPAGHETTI WITH MEATBALLS

homemade meatballs, beef, pork, veal, tomato sauce, fresh basil

ENTRÉES

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

FILET MIGNON WITH LOBSTER TAIL

8 oz USDA prime filet mignon, 8 oz east coast lobster tail, lemon herb butter

RACK OF LAMB

rack of charbroiled lamb chops, rosemary, olive oil

MEDITERRANEAN SEA BASS

seared Mediterranean sea bass, caviar beurre blanc sauce

GRILLED SALMON

grilled atlantic salmon, lightly seasoned

VEAL PARMIGIANO

breaded milk-fed veal cutlet, mozzarella cheese, tomato sauce

CHICKEN PARMIGIANO

breaded free-range chicken, mozzarella cheese, tomato sauce

SIDES

RAPINI

sautéed broccoli rabe, garlic, chili

FRENCH FRIES WITH PARMIGIANO CHEESE

fried potatoes

MEATBALLS

homemade Italian meatballs, tomato sauce

SAUTÉED MUSHROOMS

medley of sautéed oyster, portobello, shiitake, cremini mushrooms

SHAVED TUSCAN BLACK TRUFFLE

shaved table side

LOBSTER TAIL

8 oz east coast lobster tail

SHRIMP

2 pieces of garlic herb shrimp