

ANTIPASTI APPETIZERS

PANE

homemade specialty bread, oven-baked to order, garlic & rosemary oil focaccia, marinated calabrese olives

BRUSCHETTA CON BURRATA

crostini topped with burrata, grape tomatoes and fresh basil

CALAMARI FRITTI

flour-dusted calamari, homemade spicy aioli

VONGOLE CASINO

Clams Casino – clams, red peppers, onions, parsley, 'nduja, double-smoked bacon, breadcrumbs,

FRUTTI DI MARE ALLA DIAVOLA

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

GRIGLIATA DI CALAMARI E GAMBERI

grilled marinated shrimp and calamari, baby arugula, charred-lemon vinaigrette

COZZE ALLA MARINARA

fresh P.E.I. mussels, white wine, garlic, tomato-based sauce

POLPPETTE CON BURRATA

homemade Italian meatballs, tomato sauce, burrata cheese, basil

ANTIPASTO PER DUE

assorted Italian meats, cheese, olives, giardiniera, served with Italian baguette.

ZUPPA E INSALATA SOUP & SALAD

INSALATA CAESAR

fresh crisp romaine hearts, parmigiano, crispy pancetta, red onions, creamy caesar dressing, focaccia croutons

INSALATA VITTORIOS

baby greens, belgian endive, radicchio, fennel, cherry tomatoes, roasted shallot, balsamic vinaigrette

INSALATA CAPRESE

vine-ripe tomatoes, mozzarella di bufala, basil, balsamic vinegar

ZUPPA DI GIORNO

Our chef's daily creation

Add Chicken
Add Shrimp

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.

PRIMI PASTA

SPAGHETTI E POLPETTE

spaghetti, Italian meatballs, tomato sauce

ORECCHITTE CON SALSICCIA E RAPINI

orecchiette, Italian sausage, rapini, olive oil, garlic and chili

GNOCCHI CON FUNGHI E TARTUFO

homemade potato gnocchi, seasoned mushrooms, garlic, olive oil, truffle oil, shaved parmesan

PENNE ALLA VODKA

penne, prosciutto, parmigiano, vodka rosé sauce

RIGATONI ALLA BOLOGNESE

rigatoni, traditional meat sauce

SPAGHETTI ALLA PESCATORA

spaghetti, tiger shrimp, clams, calamari, scallops, mussels, signature tomato sauce

FETTUCINE ALLA PANNA

fettuccine egg noodles, alfredo sauce, wild mushrooms

RAVIOLI DI FORMAGGIO

ravioli stuffed with ricotta cheese, tomato sauce and basil

GNOCCHI AL POMODORO

homemade potato gnocchi served with tomato sauce and basil

Add Chicken

Add Shrimp

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

BRANZINO

mediterranean sea bass grilled with olive oil and lemon

POLLO ALLA PARMIGIANA

breaded free-range chicken, mozzarella, tomato sauce

FILETTO DI MANZO CON GORGONZOLA

USDA PRIME - gorgonzola crusted filet mignon

VITELLO ALLA PARMIGIANA

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

FILETTO ALLA PIZZAIOLA

sliced tendered filet mignon, tomato sauce

LOMBATA DI VITELLO CON FUNGHI

veal chop, seasonal mushrooms, cognac and cream sauce

AGNELLO ALLA GRIGLIA

charbroiled lamb chops, rosemary, olive oil

CONTORNI SIDES

RAPINI

sautéed rapini, garlic, chili

POLPETTE

three Italian meatballs, tomato sauce

PATATE FRITTE

fried shoestring potatoes

FUNGHI

roasted wild mushrooms