

PASTA ENTREES

Each tray serves 8-10 guests.

- A** **Pasta Marinara**
Your choice of pasta with our homemade marinara sauce.....\$48
- B** **Meat or Cheese Ravioli**
With your choice of marinara, alfredo, meat sauce or pesto sauce.....\$54
- C** **Spaghetti & Marinara**
With your choice of meatballs, sausage or eggplant.....\$58
- D** **Chicken Capellini Picante**
Olive oil and garlic tossed with spinach & Chili flakes over Angel Hair pasta, topped with grilled chicken\$62
- E** **Tuscan Chicken**
Grilled chicken breast topped with bruschetta and served with vegetables\$62
- F** **Angel Hair Pomodoro**
Fresh tomato sauce with olive oil, garlic and basil over angel hair pasta.....\$68
- G** **Pasta Primavera**
Seasonal vegetables sautéed in our creamy tomato sauce with linguini pasta.....\$68
- H** **Chicken Pesto Pasta**
slices of chicken breast sautéed in a creamy pesto sauce over penne pasta.....\$72
- I** **Eggplant Parmigiana**
Pan-fried eggplant topped with marinara sauce and melted mozzarella cheese served with spaghetti marinara.....\$76
- J** **Baked Lasagna Bolognese**
Layers of pasta, meat sauce and Italian cheeses.....\$78
- K** **Baked Ziti**
Penne pasta with choice of marinara sauce, ricotta cheese and meat sauce baked with melted mozzarella cheese.....\$78
- L** **Fettuccini Pollo Alfredo**
Slices of chicken breast sautéed with mushrooms and garlic in a light creamy sauce.....\$78
- M** **Linguine Chicken & Goat Cheese**
Slices of chicken breast sautéed in a creamy sauce with mushrooms and sundried tomatoes topped with goat cheese.....\$78
- N** **Pollo Gorgonzola**
Sautéed chicken breast in a light creamy Gorgonzola sauce with peas and green onions\$78
- O** **Seafood Ravioli**
Shrimp and crab stuffed Ravioli with a lemon cream sauce and bay shrimp.....\$78
- P** **Vito's Signature Penne Pasena**
Italian sausage sautéed with garlic, basil and diced tomatoes tossed with Vito's signature marinara sauce. Finished with a touch of cream and fresh spinach.....\$80
- Q** **Chicken Parmigiana**
Pan-fried chicken breast topped with marinara sauce and melted mozzarella cheese served with a side of spaghetti and marinara.....\$99
- R** **Chicken Piccata**
Chicken medallions sautéed in a white wine lemon caper sauce served with garlic mashed potatoes and vegetables.....\$115
- S** **Capellini Mona Lisa**
Juicy Tiger shrimp, tomatoes and mushrooms sautéed with garlic and basil. Finished with white wine and a touch of tomato sauce with fresh spinach.....\$140
- T** **Chicken Marsala**
Chicken medallions sautéed in our rich marsala wine sauce served with garlic mashed potatoes and vegetables.....\$140
- U** **Shrimp Scampi**
Black Tiger shrimp sautéed in a light creamy lemon sauce served over penne pasta.....\$140
- V** **Linguini Vongole**
Fresh steamed clams served in a white wine sauce tossed with linguini pasta. Also available with marinara sauce.....\$165
- W** **Top Sirloin**
Certified Angus Beef!!! Grilled to perfection and served with your choice garlic mashed potatoes and vegetables.....\$198
- X** **Cioppino**
mussels, clams, shrimp, scallops and salmon in a white wine and marinara sauce.....\$225
- Y** **Ribeye Steak**
Grilled to perfection! Served with garlic mashed potatoes and vegetables.....\$260

PREMIUM ENTREES

- 1** **Pollo Marsala**
Chicken medallions sautéed with fresh Portabella mushrooms in a rich Marsala wine sauce.....\$90
- 2** **Pollo Parmigiana**
Pan-fried chicken breast with marinara sauce and melted mozzarella cheese, with a side of pasta.....\$90
- 3** **Salmone Fresca**
Fresh grilled Atlantic salmon with a white wine lemon caper sauce and served over rice and vegetables.....\$150

APPETIZER PLATTERS

Appetizer Platters serve 8-10 guests.

- Bruschetta Platter**
Grilled Italian bread with chopped tomatoes, basil, garlic and olive oil.....\$34
- Mozzarella Caprese Platter**
Fresh mozzarella, roma tomatoes, basil and balsamic glaze.....\$36
- Antipasta Platter**
Provolone, pepperoncini, mortadella, prociutto, artichoke hearts, salami, olives and grape tomatoes.....\$85

All appetizers are available in trays.

SALADS

Salad Trays serve 8-10 guests.

- Classic Caesar Salad**
Romaine hearts with croutons and creamy Caesar dressing.....\$30
With Chicken.....\$45
With Shrimp.....\$58
- Chicken Gorgonzola Salad**
Spring mix topped with grilled chicken, caramelized walnuts and tomatoes with a raspberry vinaigrette.....\$50
- Waldorf Chicken Salad**
A NYC original! Mixed greens, grilled chicken, seedless grapes, granny smith apples, caramelized walnuts, celery and Gorgonzola cheese tossed with Dijon balsamic vinaigrette or bleu cheese dressing.....\$52