

## Appetizers

### Antipasto Board ∞ \$12 For One \$17 For Two

Sliced Prosciutto, Salami, Cappicola with Fresh Mozzarella, Gorgonzola, Marinated Peppers, Olives & Tomato Bruschetta

#### Fresh Burrata ∞ \$8

Soft Creamy Mozzarella Topped with Honey & Lemon Zest  
Crostinis & Roast Tomatoes

#### Prosciutto Italiano ∞ \$9

Thinly Sliced Prosciutto Italiano with Shaved Aged Parmesan Cheese,  
Drizzled with Extra Virgin Olive Oil

#### Stuffed Clams Imperial ∞ \$9

Little Neck Clams filled with Lump Crab, Clams, Parmesan Cheese  
Garlic & Parsley. Oven Baked with Butter Sauce

#### Mozzarella Fritti ∞ \$11

Breaded and Fried with Marinara & Alfredo Sauces

#### Baked Eggplant Roulade ∞ \$11

Thinly Sliced with Italian Sausage & Seasoned Beef.  
Baked with Marinara Sauce & Mozzarella Cheese

#### Toasted Marinated Artichokes Hearts ∞ \$14

Marinated Grilled Artichokes, Topped with Parmesan Breadcrumbs  
& Lemon Butter Sauce

#### Shrimp Cocktail ∞ \$16

Jumbo Shrimp with Cocktail Sauce

#### Calamari

**Classic** Golden Fried with Marinara Sauce ∞ \$13

**Jersey Style** Sautéed in Spicy Tomato Sauce  
with Peperoncini & Garlic ∞ \$15

## Soups & Salads

**Minestrone** ∞ \$6 Italian Vegetable Soup

#### Gorgonzola & Pear Salad ∞ \$10

Romaine Lettuce, Gorgonzola Cheese, Bartlett Pear,  
Candied Pecans with Maple Blue Cheese Dressing

**Add Sliced Chicken Breast \$6  
or Four Grilled Shrimp \$12**

**Pasta e Fagioli** ∞ \$6 Pasta & White Bean Soup

#### The Italian Wedge ∞ \$11

Heart of Romaine with Diced Crisp Pancetta, Teardrop Tomatoes,  
Crumbled Gorgonzola Cheese & Parmesan Cream Dressing

#### Tomato & Mozzarella Tower ∞ \$12

Fresh Mozzarella, Sliced Tomatoes with Basil & Drizzled with Balsamic Glaze

## Pasta

*Includes a bowl of soup or Caesar salad*

*We'll do it "your way" Pick a Pasta & Sauce ∞ \$19*

**Pastas** Cappellini, Farfalle, Fettuccini, Gemelli, Linguini, Penne, Rigatoni, Spaghetti, Zucchini Noodles

**Sauces** Alfredo, Arrabbiata, Bolognese, Carbonara, Lemon Butter, Marinara, Pesto

**We can also "Add"** Sautéed Mushrooms, Spinach, or Broccoli \$2 • The Don's Famous Meatballs Two for \$5 • Chicken Breast \$6  
Italian Sausage \$4 • Crisp Pancetta \$4 • Four Sautéed Shrimp \$12 • Four Scallops \$12 • Four Lobster Medallions \$24

#### Vegan Vito's ∞ \$24

Whole Wheat Penne Pasta or Zucchini Noodles with  
Fresh Vegetables Tossed in a Pomodoro Sauce

#### House Made Ravioli Parma ∞ \$29

Hand Filled with Prosciutto, Sun Dried Tomato & Ricotta  
Finished in a Vodka Sauce

#### Linguini & Clams ∞ \$29

Littleneck Clams Sautéed in Olive Oil, Garlic & White Wine  
with Red or White Sauce

#### Agnolotti Carbonara ∞ \$29

Small Ravioli filled with Ricotta, Caramelized Onions and Peas  
Folded in Pancetta Cream

#### Fusilli Libonati ∞ \$29

Brown Rice Fusilli with Chicken Breast, Sage & Gorgonzola Cream Sauce (GF)

#### Linguini Al Limone Rimini ∞ \$39

Lemon flavored Linguini tossed with Shrimp & Crab Meat in a White  
Seafood Sauce with Peperoncini and Capers

## \*Seafood

*Includes a bowl of soup or Caesar salad*

#### Pacific Salmon Rios ∞ \$29

Pan Roasted Filet with Lemon Basil Pesto  
Choice of Seasonal Vegetable or a Side of Penne Marinara

#### Shrimp Scampi ∞ \$39

Sautéed Shrimp with Garlic Butter Over Linguini

### \*Chicken

*Choice of seasonal vegetable or Penne marinara*

#### Chicken Lombardi ∞ \$29

Sautéed with Mushrooms and Madeira Wine Topped  
with Melted Smoked Mozzarella Cheese

#### Chicken Parmesan ∞ \$29

Oven Baked with Marinara Sauce & Melted Mozzarella Cheese

#### Chicken Angelo ∞ \$29

Sautéed with Artichoke Hearts, Mushrooms, Black Olives, & White Wine Sauce

#### Seafood Diavolo ∞ \$54

Sautéed Shrimp, Scallops & Lobster with Linguini in a Spicy Tomato Broth

#### Lobster Tail Milanese ∞ \$54

Lightly Breaded, Pan Fried and Served with Lemon Butter Sauce  
Choice of Seasonal Vegetable or a Side of Penne Marinara

### \*Veal

*Choice of seasonal vegetable or Penne marinara*

#### Veal Marsala ∞ \$39

Sautéed with Sliced Mushrooms & Shallots  
Accented with Demi Glaze & Marsala Wine

#### Veal Piccata ∞ \$39

Sautéed with Lemon Butter & Caper Sauce

#### Veal Parmesan ∞ \$39

Oven Baked with Marinara Sauce & Melted Mozzarella Cheese

## \*Vito's Specialties

*Includes a bowl of soup or Caesar salad & seasonal vegetable or a side of Penne marinara*

#### Eggplant Parmesan ∞ \$24

Thinly Sliced cooked Francaise Style, folded with Ricotta Cheese  
Topped with Marinara Sauce & Melted Mozzarella

#### Old Country Lasagna ∞ \$29

Homemade Bolognese layered with Ricotta Cheese & Marinara Sauce,  
Oven Baked with Parmesan & Melted Mozzarella Cheese

#### Pork Chop Val D'Aosta ∞ \$39

Filled with Spinach, Fontina Cheese, Mushrooms & Onion  
Pan Seared & Brushed with Sage & Honey Demi

#### Chilean Sea Bass ∞ \$44

Garlic-Crusted, Pan Roasted with Oven-Roasted  
Tomatoes & Butter Sauce

#### Veal Chop Milanese ∞ \$42

Pounded Thin and Breaded then Sautéed Golden Brown with Lemon Butter and Teardrop Tomatoes

## \*The Tuscany Grill

*Includes a bowl of soup or Caesar salad & seasonal vegetable or a side of Penne marinara*

#### Broiled Filet Mignon ∞ \$39

8 oz. Topped with Prosciutto and Fresh Mozzarella  
On a bed of Sautéed Onions and Peppers

#### Tournedos of Beef Tenderloin ∞ \$39

Twin Medallions Broiled and Glazed with Melted  
Gorgonzola and a Raspberry Demi Glaze

#### New York Steak ∞ \$54

Center Cut Prime Aged 14 oz. Steak Smothered with Crisp Pancetta, Sautéed Onions & Mushrooms with a Green Peppercorn Sauce

#### An Italian Mixed Grill ∞ \$62

**Lobster Risotto** with Lobster Medallions **Broiled Filet Mignon** Sauce Dianne **Grilled Lamb Chop** Brushed with Honey & Mustard, Crusted on Rosemary Demi

Some menu items may contain peanuts, tree nuts, dairy, eggs, shellfish, fish, soy or wheat. Please make your server aware of any food allergies or dietary concerns prior to ordering.

\*Southern Nevada Health District Regulations governing the sanitation of food establishments 96.03.0800.2: "Thoroughly cooking foods of animal origin, such as eggs, fish, poultry or shellfish, reduces the risk of foodborne illness. Individuals with certain health conditions, may be at higher risk if these foods are consumed raw or undercooked."

Split Plate Charge: \$10

(GF) Gluten Free

Room Chef: Matt Rios

Room Manager: James Richards