

# Seafood

*A la carte served with pasta & salad  
Full course dinners served with antipasto, chicken or minestrone soup,  
side of pasta, coffee, & house dessert*



	<u>A la Carte</u>	<u>Dinner</u>
Calamari Marinara..... <i>Squid sautéed in olive oil &amp; garlic, simmered in marinara sauce</i>	\$24.95	\$30.95
Shrimp Marinara..... <i>Large shrimp sautéed in olive oil &amp; garlic simmered in marinara sauce</i>	\$24.95	\$30.95
Shrimp Scampi..... <i>Large shrimp broiled then simmered in garlic, butter &amp; scallions, with white wine sauce.</i>	\$24.95	\$30.95
Shrimp Francaise..... <i>Large shrimp dipped in egg &amp; sautéed in butter, lemon, &amp; white wine</i>	\$24.95	\$30.95
Fried Shrimp.....	\$19.95	\$25.95
Fried Haddock.....	\$18.95	\$24.95
Broiled Haddock..... <i>In butter, lemon, &amp; white wine</i>	\$19.95	\$25.95
Haddock Francaise..... <i>Dipped in egg batter, sautéed with lemon, wine butter sauce</i>	\$21.95	\$27.95
Haddock Marinara..... <i>Sautéed in olive oil &amp; garlic, simmered in marinara sauce</i>	\$19.95	\$27.95
Fried Scallops.....	\$22.95	\$28.95
Broiled Scallops..... <i>In butter, lemon &amp; white wine</i>	\$22.95	\$28.95
Fresh Salmon..... <i>With champagne dill sauce</i>	\$22.95	\$28.95

<b>Broiled Lobster Tails</b> <i>Broiled to perfection 2-8 oz. tails</i>	<b>Lobster Tails Fra Diavolo</b> <i>Simmered in spicy marinara sauce 2-8 oz. tails</i>	<b>Lobster Tails Romano</b> <i>Baked slowly with seasoned bread crumbs 2-8 oz. tails</i>
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*Lobster Tails Priced at Market Value*

## Bouillabaisse

*Clams, mussels, shrimp, scallops, calamari, haddock, peppers, mushrooms, baked in marinara & wine sauce*

A la carte \$29.95

Dinner \$35.95

# Steaks

*A la carte served with pasta & salad  
Full course dinners served with antipasto, chicken or minestrone soup,  
side of pasta, coffee, & house dessert*

	<u>A la Carte</u>	<u>Dinner</u>
Chopped Sirloin..... <i>With mushrooms, peppers, &amp; onions</i>	\$18.95 \$20.95	\$24.95 \$26.95
Boneless Sirloin Steak..... <i>Pizzaiola, Italian, or Milanese</i>	\$25.95 \$27.95	\$31.95 \$33.95
Prime Filet Mignon..... <i>Pizzaiola, Italian, or Milanese</i>	\$32.95 \$33.95	\$37.95 \$39.95
Tenderloin Tips..... <i>Chunks of cut-up filet sauteed with mushrooms, simmered in Chianti wine</i>	\$29.95	\$35.95
Tenderloin Tips Marsala.....	\$29.95	\$35.95
Sliced Filet..... <i>Sautéed with mushrooms &amp; peppers in a Chianti wine sauce</i>	\$32.95	\$37.95
Surf & Turf..... <i>8 oz. lobster tail and fillet or sirloin</i>	Priced at Market Value	

## Children's Menu

Chicken Fingers with French Fries.....	\$8.95
Pasta with Meatball.....	\$8.95
Grilled Cheese with French Fires.....	\$8.95
Cheeseburger with French Fries.....	\$8.95

## Desserts

Assorted Italian desserts delivered fresh daily.

Cannoli - Cheesecake - Eclair - Spumoni

*Ask your server for the full list of todays delicacies.*

## Our Story

Vito's Ristorante is located on the east side of Syracuse. The name Vito was inspired by Tony & Mike's grandfather and added to the Italian-american family atmosphere.

We serve a variety of lunch and dinner items including traditional Italian cuisine and seafood delicacies.

If you're looking to have your next event in our dining room be sure to ask about our family style menu. You'll find a variety of dining options for you and your guests.

At Vito's, we strive to give each of our guests an outstanding dining experience. Whether you're here on a romantic date, enjoying a banquet, business meeting, or allowing us to cater your special event Vito's Ristorante welcomes you.



320 East First Street  
East Syracuse, NY 13057  
(315) 378-4984

[www.vitos-syracuse.com](http://www.vitos-syracuse.com)



# Appetizers

Antipasto <i>Provolone cheese, salami, tuna, pepperoncini, olives, hard boiled egg, &amp; artichoke hearts over mixed greens.</i>	Garlic Bread .....	\$7.95
Medium (For Two).....	Utica Green's Pizza	
Large (For Four).....	Small.....	\$12.95
	Large.....	\$15.95
Calamari Salad .....	Fried Calamari	
\$12.95	<i>Dusted in seasoned flour &amp; deep fried</i>	
<i>Roasted red peppers, olives, Bermuda onions, marinated in olive oil, garlic, &amp; spices.</i>	For One.....	\$12.95
	For Two.....	\$17.95
Shrimp Cocktail .....	Clams or Mussels Provencale .....	\$13.95
\$10.95	<i>Sautéed in olive oil, garlic, butter, &amp; white wine</i>	
Fresh Clams on Half Shell.....	Clams or Mussels Marinara.....	\$13.95
\$10.95	<i>Simmered in olive oil, garlic, and marinara</i>	
Roasted Red Peppers .....	Fresh Clams or Mussels Diavalo.....	\$13.95
\$6.95	<i>Simmered in hot spicy tomato sauce</i>	
<i>In olive oil with fresh garlic &amp; seasonings</i>	Clams Casino.....	\$11.95
with Salami.....	Fried Meatballs (3) .....	\$8.95
with Potatoes.....	Utica Greens.....	10.95
with Salami & Potatoes.....		
\$8.95		
Stuffed Hot Cherry Peppers.....		
\$8.95		
Garlic Pizza		
Small.....		
Large.....		
\$10.95		
\$12.95		

## Hot Seafood Antipasto

*Clams, shrimp, mussels, calamari, with mushrooms, green peppers, eggplant, baked in marinara & wine sauce*

Appetizer \$22.95                      A la carte \$26.95                      Dinner \$32.95

# Soups

Homemade Minestrone ( <i>Italian vegetable</i> ).....	Cup \$3.50	Bowl \$5.50
Homemade Chicken Soup with Pastina.....	Cup \$3.50	Bowl \$5.50
Chicken with Escarole & Pastina .....	Cup \$3.95	Bowl \$5.95
Greens & Beans w/ prosciutto.....	Small \$7.95	Large \$9.95
Pasta Fagioli w/ prosciutto .....	Small \$7.95	Large \$9.95

# Salads

Chef Salad .....	\$5.95	Tomato Salad .....	\$7.95
Caesar Salad .....	\$6.95	<i>With Bermuda onions, fresh basil, olive oil, garlic, &amp; spices</i>	
<i>Fresh Romaine, seasoned croutons, &amp; our special Caesar dressing</i>		With Buffalo Mozzarella.....	\$9.95

# Side Dishes

Escarole .....	\$4.95	Sautéed Mushrooms.....	\$4.95
Broccoli.....	\$4.95	Portabella Mushrooms.....	\$5.95
Hot or Sweet Peppers .....	\$4.95		

# Pasta

*A la carte served with salad, meatballs, or sausage.  
Full course dinners served with antipasto, chicken or minestrone soup, meatballs or sausage, coffee, & house dessert*

	<u>A la Carte</u>	<u>Dinner</u>
Spaghetti, Capellini, Linguine, Ziti, Shells, Rigatoni, Penne .....	\$13.95	\$19.95
Cavatelli, Gnocchi, Ravioli, Stuffed Shells, Baked Ziti, Manicotti..	\$17.95	\$23.95
Gluten Free Penne.....	\$13.95	\$19.95

# Homemade Italian Specialties

*A la carte served with salad  
Full course dinners served with antipasto, chicken or minestrone soup, coffee, & house dessert*

	<u>A la Carte</u>	<u>Dinner</u>
Baked Lasagna .....	\$18.95	\$24.95
Eggplant Parmigiana.....	\$18.95	\$24.95
Fettuccini or Tortellini Alfredo.....	\$18.95	\$24.95
<i>Mixed with cream, butter, &amp; parmesan cheese</i>		
Cannelloni.....	\$19.95	\$25.95
<i>Two thin crepes stuffed with ground veal, spinach &amp; ricotta cheese, topped with supreme sauce &amp; mozzarella cheese</i>		
Cavatelli or Tortellini Carbonara .....	\$19.95	\$25.95
<i>Sautéed Italian prosciutto mixed with parmesan cheese &amp; cream</i>		
Penne or Cavatelli Prima Vera .....	\$18.95	\$24.95
<i>Broccoli, green peas, zucchini, mushrooms, oil &amp; garlic with a touch of marinara sauce</i>		
Penne with Vodka Sauce.....	\$18.95	\$24.95
<i>Prosciutto, scallions, vodka, a touch of cream and marinara sauce</i>		

## Vito's Riggies

*Original recipe served with red sauce.  
Or, vodka sauce, spicy hot, medium, or mild.*

Chicken	Shrimp	Sausage
<i>A la carte \$19.95</i>	<i>A la carte \$22.95</i>	<i>A la carte \$19.95</i>
<i>Dinner \$25.95</i>	<i>Dinner \$28.95</i>	<i>Dinner \$25.95</i>

## Pasta with Seafood

*A la carte served with salad  
Full course dinners served with antipasto, chicken or minestrone soup, coffee, & house dessert*

	<u>A la Carte</u>	<u>Dinner</u>
Linguine with Red Clam Sauce.....	\$19.95	\$25.95
<i>Clams, garlic, &amp; olive oil in marinara sauce</i>		
Linguine with White Clam Sauce.....	\$19.95	\$25.95
<i>Clams, garlic, fresh basil, &amp; olive oil simmered in its own juice</i>		
Linguine a la Calamari .....	\$19.95	\$25.95
<i>Tender calamari simmered in marinara sauce</i>		
Linguine with Shrimp Marinara Sauce .....	\$19.95	\$25.95
Stuffed Calamari over Pasta .....	\$19.95	\$25.95
<i>Stuffed with breadcrumbs, cheese, and fresh parsley, simmered in marinara</i>		
Linguine with Shrimp & Lobster (8 oz. tail) .....	\$42.95	\$48.95
<i>Red: marinara sauce. White: olive oil, garlic, fresh basil, &amp; clam juice</i>		

## Pork Chops

*A la carte served with pasta & salad  
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	<u>A la Carte</u>	<u>Dinner</u>
Pork Chops with Applesauce .....	\$20.95	\$26.95
<i>Charcoal broiled</i>		
Pork Chops with Mushrooms & Peppers.....	\$20.95	\$26.95
Pork Chops Pizzaiola .....	\$20.95	\$26.95
<i>Sautéed pork chops simmered in a spicy marinara sauce</i>		
Pork Chops Milanese.....	\$20.95	\$26.95
<i>Breaded with seasoned bread crumbs &amp; baked</i>		

# Chicken

*A la carte served with pasta & salad  
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	<u>A la Carte</u>	<u>Dinner</u>
Half Broiled Chicken .....	\$15.95	\$21.95
Breaded Chicken Cutlet.....	\$15.95	\$21.95
Grilled Chicken Breast .....	\$14.95	\$20.95
<i>Marinated in oil, garlic, &amp; seasonings</i>		
With Portabella mushrooms & roasted peppers.....	\$16.95	\$21.95
Chicken Cutlet Parmigiana.....	\$19.95	\$25.95
<i>Breaded breast of chicken with sauce &amp; mozzarella baked</i>		
Chicken Francaise.....	\$19.95	\$25.95
<i>Breast dipped in egg batter &amp; sautéed with lemon, butter, &amp; white wine</i>		
Chicken Vino Bianco .....	\$19.95	\$25.95
<i>White meat sautéed with mushrooms, butter, &amp; white wine</i>		
Chicken Cacciatore .....	\$19.95	\$25.95
<i>Tender sliced chicken simmered with onions, peppers, mushrooms, tomato, &amp; wine sauce</i>		
Chicken Marsala.....	\$19.95	\$25.95
<i>Chicken sautéed with mushrooms &amp; simmered in Marsala wine</i>		
Chicken Rollatini.....	\$19.95	\$25.95
<i>Chicken stuffed with prosciutto, cheese, sautéed with mushrooms &amp; a touch of marinara &amp; wine sauce.</i>		

# Veal

*A la carte served with pasta & salad  
Full course dinners served with antipasto, chicken or minestrone soup, side of pasta, coffee, & house dessert*

	<u>A la Carte</u>	<u>Dinner</u>
Breaded Veal Cutlet .....	\$19.95	\$25.95
<i>Served with sauce</i>		
Veal Parmigiana .....	\$20.95	\$26.95
<i>Breaded, topped with sauce and mozzarella cheese.</i>		
Veal Cacciatore .....	\$19.95	\$25.95
<i>Tender chunks of veal simmered with onions, peppers, mushrooms, tomato, &amp; wine sauce</i>		
Veal Scallopini .....	\$24.95	\$30.95
<i>With mushrooms &amp; peppers, sautéed in tomato &amp; wine sauce</i>		
Veal Marsala .....	\$24.95	\$30.95
<i>Veal sautéed with mushrooms &amp; simmered in Marsala wine</i>		
Veal Francaise .....	\$24.95	\$30.95
<i>Veal dipped in egg batter, simmered in butter, lemon, &amp; white wine</i>		
Veal Piccata.....	\$24.95	\$30.95
<i>Veal sautéed with mushrooms, butter, lemon, hot mustard, &amp; white vermouth</i>		
Veal Rollatini .....	\$24.95	\$30.95
<i>Veal stuffed with prosciutto, cheese, sautéed with mushrooms &amp; a touch of marinara &amp; wine sauce.</i>		
16 oz. French Cut Veal Chop.....	\$39.95	\$45.95
<i>Charcoal Broiled</i>		
16 oz. French Cut Veal Chop.....	\$41.95	\$46.95
<i>Charcoal Broiled with mushrooms &amp; peppers</i>		
16 oz. French Cut Veal Chop.....	\$41.95	\$46.95
<i>Pizzaiola, Italian, or Milanese</i>		

## Braciola

Pork Braciola	Beef Braciola	Broiled Sausage
<i>Simmered in tomato sauce</i>	<i>Simmered in tomato sauce</i>	<i>with mushrooms &amp; peppers</i>
<i>A la carte \$16.95</i>	<i>A la carte \$18.95</i>	<i>A la carte \$16.95</i>
<i>Dinner \$22.95</i>	<i>Dinner \$24.95</i>	<i>Dinner \$22.95</i>