

APPETIZERS

Sausage And Peppers Alla Faeto

Flavorful Italian sausage accompanied by a selection of fresh sliced peppers, sliced mushrooms, red onion and mild pepper rings 8.95

Jumbo Shrimp Cocktail

Classic presentation with our house made cocktail sauce 12.95

Scampi Alla Sorrentina

Shrimp sauteed with evoo and white wine butter, topped with diced tomatoes, capers and served with crispy ciabatta bread 12.95

Antipasto Di Mare

A sauteed mix of shrimp, clams, mussels, calamari and octopus with roasted red peppers finished with evoo and lemon butter 12.95

Mixed Bruschetta

Vine ripe tomato, basil, garlic and parmesan complimented with Buffalo mozzarella served on warm ciabatta 8.50

Fried Calamari

Semolina dusted crispy calamari served with spicy marinara sauce and aioli sauce 8.95

Vittoria's Crab Cakes

Jumbo lump crab served with sweet and spicy bistro sauce and garlic aioli 12.95

Vittoria's Antipasto

Assorted imported Italian meats and cheeses with fresh marinated vegetables 11.95

Arancini Di Risotto

Parmesan risotto blended with fontina and parmesan cheeses, dusted in bread crumbs then flash fried. Served with home made tomato sauce 7.95

Vittoria's Caprese

Tomato and Buffalo Mozzarella cheese with fresh basil, grilled eggplant and balsamic drizzle 8.50

SOUPS SALADS & PIZZA

Traditional Pepperoni

Fresh tomato, mozzarella and pepperoni with marinara pizza sauce 9.95

Biancaneve

(White Pizza) Mozzarella, parmesan and ricotta 8.95

Pasta Fagiole Soup

Cup 3.95/Bowl 4.95

Classic Italian Wedding Soup

Cup 3.95/Bowl 4.95

Traditional House Salad

Iceberg lettuce, roma tomatoes, cucumbers, feta cheese tossed in a house made Italian dressing 3.95

Caesar Salad

Crispy romaine lettuce, parmesan cheese, focaccia croutons, hardboiled eggs and classic caesar dressing 6.95
Add grilled chicken 4.50

Signature Salad

Fresh mixed salad greens, roma tomatoes, cucumbers, artichoke hearts, black olives with your choice of dressing 5.95

Harvest Salad

Mixed baby salad greens tossed with candied walnuts, currants, goat cheese, and granny smith apple drizzled with sweet parsley vinaigrette 6.95

CHEF NICK'S SIGNATURE DISHES

Add Any Salad 3.95

The Vittoria Filet

8 oz. center cut, Certified Angus Beef® filet mignon charbroiled with a red wine reduction with roasted red skin potatoes and asparagus 28.95

Chicken Caprese

All natural grilled chicken on a bed of fresh pasta tossed with evoo, garlic, diced tomatoes, roasted red pepper, mozzarella cheese 17.95

Surf & Turf

Three jumbo prawns prepared scampi style, paired with twin chargrilled filets and fettuccine alfredo. 31.95

Broiled Salmon

Norwegian Salmon fillet grilled with lemon oil, parsley sauce and olive tapenade with roasted red skin potatoes and fresh asparagus 22.95

Sea Scallops

Fresh Diver scallops wrapped in prosciutto di parma, pan seared and topped with a port wine reduction, served with creamy parmesan risotto and asparagus 26.95

Risotto Milanese

Creamy risotto tossed with jumbo shrimp, lobster, crab, saffron, chardonnay wine and parmesan cheese 25.95

Seafood Linguini Alla Pescatora

Fresh linguini pasta with mussels, prawns, calamari, scallops and seasoned with tomatoes, garlic, crushed red peppers, finished with Chardonnay wine 23.95

Veal Alla Sorrentina

Thinly sliced fresh veal topped with jumbo lump crab, asparagus and fontina cheese, sauteed in white wine and mascarpone with red skin potatoes 28.95

Chilean Sea Bass

Broiled sea bass with walnut sauce, roasted red skin potatoes and fresh asparagus 26.95

Vittoria Pork Chops

Hand cut bone in chops, finished with a wild mushroom and red wine reduction served with roasted red skin potatoes One Chop 19.50 Two Chops 25.95

Lamb Chops Alvito

Chargrilled Australian lamb chops with Nick's signature herb sauce served with grilled asparagus and creamy parmesan risotto 26.95

Veal Chop Valdostana

Bone in veal chop stuffed with prosciutto, porcini and fontina cheese, pan sauteed with cognac, veal reduction and seasonal wild mushrooms. Served with creamy risotto and fresh asparagus 27.95

Risotto Toscano

Beef tenderloin in creamy porcini risotto finished with a Chianti wine sauce 24.95

EXTRA SIDES

Meatball 2.50

Italian Sausage 3.50

Shrimp 5.50

Grilled Chicken 4.50

Mushrooms 2.50

TRADITIONAL ITALIAN

Spaghetti With Meatballs

Home made spaghetti and meatballs served with our traditional house salad 13.95

Rigatoni Bolognese

Rigatoni pasta with house made meat sauce. Served with our traditional house salad 13.95

Shrimp And Sausage Arrabbiata

Jumbo shrimp, Italian sausage, fettuccini, fresh broccoli, red onion, diced tomato and peppers presented in a spicy vodka sauce. Served with our traditional house salad 17.95

Fettuccine Alla Gina

Smoked ham, fresh mushrooms, peas and house made fettuccine pasta tossed in a creamy Alfredo sauce. Served with our traditional house salad 14.95

Classic Baked Eggplant

Fresh eggplant layered with mozzarella and marinara sauce with parmesan and fresh herbs with a side of pasta. Served with our traditional house salad 15.95

Lasagna

Al dente pasta layered with traditional meat sauce and imported italian cheeses. Served with our traditional house salad 15.95

Baked Gnocchi

Potato dumplings served in a rich four cheese sauce and prosciutto. Served with our traditional house salad 15.50

Ravioli Genovese

Mozzarella, ricotta, parmesan and romano cheese stuffed ravioli with creamy pesto sauce and fresh diced tomatoes. Served with our traditional house salad 15.95

Linguini Aglio, Olio And Olive

Fresh linguini pasta with evoo, garlic and olives. Served with our traditional house salad 12.50

Ravioli Alichia

Four large ravioli hand filled with fresh ground beef, spinach, mozzarella, ricotta cheese and topped with chef's tomato sauce. Served with our traditional house salad 16.95

Canneloni Di Vitello

Ground veal and beef stuffed pasta complemented with imported Italian cheeses and fresh herbs, topped with our signature balsamela-parmesan. Served with our traditional house salad 17.95

Chicken Or Veal Marsala

Fresh all natural chicken or fresh veal cutlet sauteed with mushrooms and finished with a marsala wine sauce served with a side of pasta Alfredo 21.95/24.95

Chicken Or Veal Piccata

Fresh all natural chicken or fresh veal cutlet sauteed with fresh lemon, capers and white wine sauce with a side of pasta Alfredo 21.95/24.95

Chicken Al Limone

All natural grilled chicken, fresh fettuccine tossed with roasted red pepper, sun dried tomato, artichokes, mushrooms and lemon zest and finished in a light creamy pesto sauce 17.95

Chicken Or Veal Parmesan

Fresh all natural chicken or fresh veal cutlet lightly breaded, topped with mozzarella cheese and a touch of tomato sauce. Served with a side of spaghetti 21.95/24.95

Add Any Salad 3.95

EXTRA SIDES

Spaghetti 3.95

Vegetable Du Jour 3.50

Fettuccini 4.00

Asparagus 3.95

Zucchini, Yellow Squash & Red Onions 3.95

DESSERTS

Stella's Tiramisu

Lady fingers soaked in espresso, marsala wine
with sweet mascarpone and cocoa powder 6.95

Cannoli Alla Toscana

Rolled pastry, plain or chocolate dipped,
with sweet ricotta and chocolate chips 5.95

Panna Cotta Di Luna

Fresh mixed berries and blood
orange balsamic glaze 4.95

New York Style Cheese Cake

Topped with fresh strawberries and
strawberry glaze served with pizzelle 6.95

Stella Gelato

Chocolate, amarena and pistachio
with a chocolate cookie 6.50

Tartufo

Chocolate zabaglione with hazel nut and cocoa 6.95

Sorbeto Limone

4.50

BEER

**Moretti Pilsner, Peroni, Heineken, Amstel Light, Bud Select,
Bud Light, Michelob Ultra, Coors Light, Budweiser, Miller Light,
Corona, Sam Adams, Great Lakes Burning River, Sierra Nevada**

BEVERAGES

**Espresso, Cappuccino, Specialty Coffee Drinks
Flat Water and Sparkling Water**

ITALIAN SPECIALITY DRINKS

**Limoncello, Orangetello, Grappa, Campari,
Sambuca, Romano Black, UVIX Italian Vodka**

*Steaks are cooked to order.
Consuming raw or under cooked
meats, poultry, seafood, shellfish
or eggs may increase your risk
of food borne illness.

Parties of 10 or more, we ask of one
check and a 20% gratuity will be
added to the bill.

Out of respect for our other diners
please leave cell phones off or on
vibrate. Please keep cell phone
usage to a minimum.