

Appetizers

Mozzarella Fritti ∞ \$6

Breaded and Fried with Marinara & Alfredo Sauces

Basket of Garlic Bread ∞ \$7

Freshly Toasted with Garlic Butter and Parmesan Cheese

Burrata, Melon & Prosciutto ∞ \$9

Creamy Burrata, Sliced Cantaloupe and Prosciutto with a Drizzle of Extra Virgin Olive Oil and Sea Salt

Antipasto Board ∞ \$10 For One \$15 For Two

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

Calamari Fritti ∞ \$10

Golden Fried with Marinara Sauce

Stuffed Clams Imperial ∞ \$11

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

Shrimp Cocktail ∞ \$13

Jumbo Shrimp with Cocktail Sauce

Grilled Shrimp ∞ \$14

Lightly Breaded, Grilled Over Italian White Beans with Lemon Butter Sauce

Soups & Salads

Minestrone ∞ \$6 Italian Vegetable Soup

Gorgonzola & Pear Salad ∞ \$9

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 ∞ \$10

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

Tomato & Mozzarella Tower ∞ \$11

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

Pasta

Includes a Bowl of Soup or Caesar Salad Tossed Tableside

Capellini Pomodoro ∞ \$15

Angel Hair Pasta in Fresh Tomato and Basil Sauce

House Made Fettuccini ∞ \$16

In a Creamy Parmesan Alfredo Sauce or Creamed Almond Pesto

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

Vito's Spaghetti & Meatballs ∞ \$17

Tossed in Marinara Sauce

Penne Bolognese ∞ \$17

Penne Tossed in a Rich Meat Sauce

Five Cheese Ravioli ∞ \$18

House Made with a Blend of Cheeses & Folded in Fresh Pomodoro Sauce

Baked Ziti ∞ \$19

Ziti Pasta folded with Marinara Sauce with Meatballs, Italian Sausage, and Ricotta cheese. Baked with Melted Mozzarella.

Rigatoni Arrabbiata ∞ \$19

In a Spicy Arrabbiata Sauce with Pepperoncini

Vegan Vito's ∞ \$21

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

Gemelli with Italian Sausage ∞ \$21

Peppers, Onions, Pepperoncini, Black Olives in a Spicy Marinara Sauce

Braised Short Rib Cannelloni ∞ \$23

Short Rib Ragout Wrapped in Pasta Sheets & Finished with a Gorgonzola Cream Sauce

Linguini & Clams ∞ \$23

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

House Made Ravioli Parma ∞ \$26

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

*Seafood

Includes a Bowl of Soup or Caesar Salad Tossed Tableside

Pan Seared Salmon ∞ \$29

Pan Roasted Salmon, Green Bean Pesto and Sundried Tomato Butter Choice of Seasonal Vegetable or a Side of Penne Marinara

Shrimp Scampi ∞ \$31

Sautéed Shrimp with Garlic Butter Over Linguini

Seafood Diavolo ∞ \$39

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

Don Vito's Cioppino ∞ \$39

Seafood and Tomato Stew with Lobster, Scallops, Mussels, Clams and Shrimps, Grilled Bread

Lobster Tail Milanese ∞ \$45

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

*Chicken

*Includes a Bowl of Soup or Caesar Salad Tossed Tableside
Choice of Seasonal Vegetable or Tossed Penne Marinara*

Chicken Piccata ∞ \$24

Sautéed with Lemon Butter & Caper Sauce

Chicken Parmesan ∞ \$24

Oven Baked with Marinara Sauce & Melted Mozzarella Cheese

Chicken Angelo ∞ \$24

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

*Veal

*Includes a Bowl of Soup or Caesar Salad Tossed Tableside
Choice of Seasonal Vegetable or Tossed Penne Marinara*

Veal Marsala ∞ \$29

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

Veal Piccata ∞ \$29

Sautéed with Lemon Butter & Caper Sauce

Veal Parmesan ∞ \$29

Oven Baked with Marinara Sauce & Melted Mozzarella Cheese

*Vito's Favorites

Includes a Bowl of Soup or Caesar Salad Tossed Tableside. Choice of Seasonal Vegetable or Tossed Penne Marinara

Old Country Lasagna ∞ \$19

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

Eggplant Parmesan ∞ \$24

Thinly Sliced, Cooked Francaise Style, Folded with Ricotta Cheese Topped with Marinara Sauce & Melted Mozzarella

Chianti Braised Costa Di Manzo ∞ \$29

Braised Short Ribs, Roasted Baby Vegetables, Natural Jus

Steak Pizzaiola ∞ \$31

Center Cut New York Steak Sautéed with Sliced Onions and Peppers. Finished with Marinara Sauce

Veal Chop Petroniana ∞ \$39

8oz Veal Chop Parmesan Breaded & Topped with Creamed Spinach, Prosciutto, and Aged Provolone Alla Gratinata

Chilean Sea Bass ∞ \$44

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

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