

Vitale's Italian Bistro

"Enjoy the taste of Italy"

Insalata

Antipasto Freddo	9
A combination of marinated fresh mozzarella, tomatoes, olives, oven roasted peppers, Prosciutto, sharp provolone and sopressata over mixed greens	
Caesar Salad	6
Crisp romaine lettuce tossed in our homemade Caesar dressing with parmigiano cheese and homemade croutons	
Gorgonzola Salad	9
In a raspberry vinaigrette with mixed greens, candied walnuts, gorgonzola cheese and sliced apples & pears	
Wedge Salad	6
Cold and crispy wedge of iceberg lettuce topped with bleu cheese dressing and crispy bacon	

Zuppe

French Onion	5
An international classic--fresh sliced caramelized onions in our homemade beef broth with crostini bread and melted cheese	
Zuppe del Giorno	4
Our homemade soup of the day	
Crab Bisque	6
A variety of delicious crabmeat in a creamy sauce	

Antipasto

Caprese	8
Straight from the Isle of Capri. Homemade mozzarella with tomato, fresh basil and extra virgin olive oil	
Clams Casino	8
Fresh littleneck clams topped with crispy bacon, red and green peppers, and bread crumbs	
Steamed Clams	9
A dozen littleneck clams, slowly cooked in garlic, oil and spices	
Stuffed Long Peppers	8
Hot Italian peppers stuffed with Prosciutto, gorgonzola and provolone cheese, oven-roasted with red onions and olive oil	
Calamari Fritti	8
Lightly breaded and fried to a tender crisp, with hot cherry peppers, and served with marinara	
Toscany Bruscetta	6
Crusty Italian bread, topped with diced roma tomatoes, olive oil and basil	
Sausage Rapini	9
Fresh from the market rabe sauteed with Italian sausage in garlic and olive oil	
Mussels "Your Way"	9
Either in a great white wine with roasted garlic or our classic marinara, both served with lots of bread for dipping	
Chicken Polpettini	9
Tiny homemade chicken meatballs sauteed with broccoli di rabe and cannellini beans in garlic and oil	
Hot Crab & Spinach Dip	11
Crabmeat, spinach and cheese dip--served hot with crostini	
Mozzarella Fritta	7
Lightly battered and fried mozzarella, with marinara sauce	
Garlic Bread	4
Our Italian loaf brushed with fresh garlic, olive oil and marinara, then baked with parmigiano cheese	

Pasta

Served with choice of tossed insalata or zuppe del giorno

Gnocchi Al Pomodoro	14
Homemade potato dumplings in a light marinara sauce with parmigiano cheese	
with Meatball or Sausage	16
Ravioli Rossi	14
Jumbo cheese filled ravioli in our traditional marinara sauce with parmigiano cheese	
with Meatball or Sausage	16
Manicotti	14
Homemade pasta crepes rolled with ricotta and fresh basil topped with marinara sauce and baked with provolone cheese	
with Meatball or Sausage	16
Ravioli Aragosta (Lobster Ravioli)	18
Delicious ravioli stuffed with tender lobster and cheese, served in a tasty vodka blush cream sauce	
Fettuccini Alfredo	14
In a homemade alfredo sauce	
with Chicken	16
with Shrimp	18
Lasagna	14
Layers of pasta and tuscan meat sauce, baked with mozzarella and ricotta cheese	
Penne ala Vodka	14
Penne pasta tossed in our fresh basil and tomato vodka cream sauce	
Eggplant Rollatini	17
Thinly sliced eggplant breaded and stuffed with sun-dried tomatoes, spinach and ricotta cheese baked with provolone cheese and served over linguini	
Penne Fra Diabolo	14
Spicy marinara tossed with long hot peppers	
with Chicken	16
with Shrimp	18

Carne Misto

Served with potato and vegetable del giorno, or side of pasta and choice of tossed insalata or zuppe del giorno

Stuffed Pork Chop	18
Oven-roasted pork chop stuffed with spinach, roasted peppers and provolone cheese, topped with a marsala demi-glaze	
Bracirole	16
Our thin sliced beef stuffed with Italian sausage and herbs, slow-cooked and topped with marinara sauce	

Pesce

Served with choice of tossed insalata or zuppe del giorno

Frutti di Mare	20
Shrimp, mussels, and clams served in a marinara, fra diablo, or white scampi sauce over pasta	
Shrimp Scampi	17
Tender juicy shrimp sauteed with broccoli, roma tomatoes, garlic and oil served over pasta	
Crabmeat Adriana	21
Fresh jumbo-lump crabmeat with asparagus and sun-dried tomatoes in a blush cream sauce over pasta	
Clams & Spaghetti	16
Chopped and whole littleneck clams in a light garlic and oil white wine sauce	
Mussels & Linguini	16
Fresh cold water mussels steamed with garlic, olive oil and marinara sauce	
Jumbo-Lump Crab Cakes	21
An award winning recipe, made with jumbo-lump crabmeat	
Vitale's Veal & Shrimp	20
Nature veal and shrimp sauteed in a special sherry wine sauce topped with melted cheese	
Flounder Francese	20
Fresh flounder lightly battered and sauteed in a lemon butter wine sauce topped with sauteed spinach, sun-dried tomatoes, and crabmeat	

Pollo e Vitello

Served with choice of tossed insalata or zuppe del giorno

Parmigiana	
Lightly breaded and fried, topped with our marinara sauce and melted cheese	
Chicken	15
Veal	17
Marsala	
Sauteed with fresh mushroom and herbs, in a sweet marsala wine sauce	
Chicken	16
Veal	18
Francese	
Sauteed in a lemon butter white wine sauce	
Chicken	16
Veal	18
Spicy Abruzzi	
Sauteed with garlic, olive oil, and hot Italian peppers in a sherry wine and balsamic glaze with cracked black pepper	
Chicken	16
Veal	18
Valdostana	
Sauteed and topped with Prosciutto and melted cheese in a blush rose sauce	
Chicken	16
Veal	18
Milanese	
Lightly breaded and pan-fried, served over fresh mixed greens and topped with roma tomatoes and shaved parmigiano	
Chicken	16
Veal	18

Sides

Asparagus	5
Broccoli Rabe	5
Sauteed Spinach	5
Pasta in Garlic and Oil	5

Gluten-Free Specialties

Served with choice of tossed insalata or zuppe del giorno

Gnocchi	16
Gluten-free gnocchi pasta in our traditional marinara sauce topped with parmigiano cheese	
Spinach & Cheese Ravioli	16
Gluten-free spinach and cheese ravioli topped with our traditional marinara sauce	
Chicken Parmigiana	16
Grilled chicken breast topped with our marinara sauce and melted cheese	
Tilapia	19
Pan-seared tilapia sauteed w/ fresh asparagus, olives & roasted tomatoes in a garlic white wine sauce	