

Vi to' s I t a l i a n G r i l l

10 Years in Aurora, 100 years of Tradition

"Taste Vi to' s, Experience Italy."



My Great-Grandfather, **Raffaele Cascone** came from Naples, Italy on April 7th, 1894. He began life in this country at age 27, pushing an apple cart selling fruit in lower Manhattan. Over the next few years he opened a restaurant on Mulberry Street in Little Italy, where my grandfather was born.

He was known as "**The Mayor of Mulberry Street**" because he helped unite the neighborhood against the "Blackhanders", the Mafia in Brooklyn. He was regarded as a local hero, a title which martyred him on August 8th, 1909. That day, at age 42, he was slain on the street in front of his restaurant. To this day the families of Little Italy battle against corruption and influence to keep their neighborhood and maintain the traditions of the old country.

Wi ne Li st

| House Selection | Grape Variety | Origin | One Word | Glass | Bottle |
|-----------------|---------------|--------|----------|-------|--------|
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|------------------|--------------------|------------|--------|------|-------|
| Italian Classics | Chianti | Italy | Easy | 7.00 | 22.00 |
| Foxhorn | Chardonnay | California | Pear | 5.00 | 16.00 |
| Foxhorn | White Zinfandel | California | Light | 5.00 | 16.00 |
| Foxhorn | Merlot | California | Toasty | 5.00 | 16.00 |
| Foxhorn | Cabernet Sauvignon | California | Zesty | 5.00 | 16.00 |

| White | Grape Variety | Origin | One Word | Glass | Bottle |
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| Kendall-Jackson | Chardonnay | California | Buttery | 11.00 | 35.00 |
| Tin Roof | Chardonnay | California | Oak | 6.00 | 19.00 |
| Riff | Pi not Gri gio | Italy | Crisp | 7.50 | 24.00 |
| Luna di Luna | Chard/Pi not Gri gio | Italy | Floral | 7.50 | 24.00 |
| Trinity Oaks | Riesling | California | Apricot | 6.00 | 19.00 |

| Red | Grape Variety | Origin | One Word | Glass | Bottle |
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| Ruffino Aziano | Chianti Classico | Italy | Impressive | 11.00 | 35.00 |
| Melini Issasi | Chianti Classico | Italy | Rich | 12.00 | 38.00 |
| Paladio | Chianti | Tuscany | Blueberry | 8.00 | 25.00 |
| Hawk Crest | Cabernet Sauvignon | California | Balanced | 11.00 | 35.00 |
| Hess Select | Cabernet Sauvignon | California | Spi cy | 10.00 | 32.00 |
| Col di Sasso | Cabernet/Sangiovese | Tuscany | Desirable | 7.50 | 24.00 |
| Luna di Luna | Cabernet/Merlot | Italy | Silky | 7.50 | 24.00 |
| Blackstone | Merlot | California | Distinctive | 8.50 | 27.00 |
| Kenwood | Merlot | California | Velvet | 7.00 | 22.00 |
| Gionelli | Lambrusco | Italy | Fun | 5.50 | 20.00 |
| Castle Rock | Pi not Noi r | California | Black Cherry | 9.50 | 30.00 |
| Match Book | Syrah | Napa | Exotic | 8.50 | 27.00 |
| Cancelii | Syrah/Sangiovese | Tuscany | Prestigious | 8.00 | 25.00 |

SPECIALTY MARTINI S

The Wave

Blue Curacao splashed over ice
cold Belvedere

Apple-tini

Sour Apple Pucker, Skyy vodka
garnished with a cherry

Margarita Twist

Jose Cuervo tequila, Grand
Marnier, orange & lime juice,
garnished with a lime & sour mix

Melon Ball

Melon liqueur, Skyy vodka, splash
of orange juice and garnished with
an orange

Chocolate Martini

Three Olives Chocolate vodka,
Crème de Cocoa, and Bailey's
topped with chocolate shavings

Lemon Drop

Skyy vodka, triple sec,
Limoncello, rimmed with sugar, with
a lemon

Miami Shades

Skyy Cherry vodka, peach schnapps,
grapefruit juice, with a cherry

Pineapple Delight

Three Olives Vanilla vodka,
pineapple juice, splash of
cranberry juice, with orange
slice

Amaretto Sour-Tini

Di Saronno & Lemon-Lime mix and a
cherry.

BEER-Imports

Moretti
Moretti Dark
Peroni
Amstel Lite
Stella Artois
Labatt Blue
Heineken

BEER-Domestic

Samuel Adams
Dortmunder Gold
Budweiser
Bud Light
Miller Lite
Michelob Ultra

Non-Alcoholic

Brew

Kaliber

Bottled Water

San Pellegrino
250ml
(one serving)

San Pellegrino 750ml
(approx. four
servings)

Dol ce

This is in the front of the menu
on purpose.

Make sure you leave room for
dessert!

Cannoli 3.50

*usually cherry-chocolate chip,
sometimes not*

Cheesecake 5.75

with chocolate or raspberry sauce

Chocolate Lover's Cake 5.75

*layers of chocolate cake, mousse, and fudge
with a cookie crust- CRAZY*

Tiramisu Layer Cake 3.50

*just like grandma made, but this has layers
of white cake & espresso with mascarpone*

Cannoli Combo 6.00

*Today's flavor Cannoli with your choice
of coffee, latte, cappuccino, or espresso.
(a deal you can't refuse)*

ANTI PASTI

ANTI PASTO TROPO 12.75

Imported Salami, Prosciutto ham, kalamata and green olives, fresh mozzarella, aged provolone, roma tomatoes and roasted red peppers

CONCHI GLIA APERITIVO 9.00

pan seared scallops wrapped in prosciutto with tomato-basil relish

PORTABELLA di MARE 9.00

portabella mushroom cap stuffed with lobster, shrimp, crab & ricotta, topped with fresh parmigiano reggiano cheese and roasted red peppers

CALAMARI FRITTI 9.50

fried calamari with onions, sweet peppers, pomodoro sauce and balsamic glaze (Our Chef can also sauté this)

MUSSELS TOSACANO 9.50

mussels sautéed in white wine, garlic butter, and tomato broth

BRUSCHETTA di ABRUZZO 5.25

toasted Italian bread topped with fresh cheese, tomato, black olives, onion & capers drizzled with olive oil and balsamic reduction

MOZZARELLA FRITTA 7.50

breaded mozzarella cheese croquettes on a splash of pomodoro sauce

CUBANELLA INVOLTINI 9.00

sweet peppers stuffed with sausage, toasted pine nuts and parmigiano, topped with pomodoro sauce and more parmigiano cheese

L' Asperago 7.00

Grilled asparagus topped with kalamata olives and pomodoro sauce

INSALATA

Side salad or entrée salad

INSALATA MISTA 2.25 / 5.25

fresh mixed greens & roma tomato tossed with our famous balsamic shallot vinaigrette dressing

INSALATA CEASAR 2.25 / 5.25

Caesar salad of romaine hearts tossed in our home made dressing, topped with parmigiano cheese, roma tomato and a toasted herb crostini

INSALATA SPINACIO 5.50 / 9.75

baby spinach salad tossed with candied walnuts, prosciutto ham, gorgonzola cheese and red onions in our sweet honey mustard dressing

INSALATA CAPRESE 5.25 ONE SIZE

fresh mozzarella cheese and roma tomatoes drizzled with olive oil and balsamic vinegar reduction topped with fresh basil

Grande' Salad Entrees

Grilled Chicken Caesar 9.50

Grilled Salmon Caesar 10.50

Garlic Shrimp Caesar 10.50

Grilled Portabella Mushroom Mista 8.25

Prosciutto wrapped Scallop Mista 14.50

Sautees and Soffritos Veggie-Sides

Unless otherwise stated throughout the menu, side portions of vegetables are a la carte, and can be added to any order.

Add a side vegetable to any dish for 3.00

Mushrooms

Eggplant

Asparagus

artichoke hearts

Sweet Pepper

Sugar snap peas

cannellini beans

Rapini

Spinach

Baked polenta

Roasted potatoes

sautéed Mushrooms &
Onions
(great on a steak)

PRIMO PASTAS

* Pasta Extras *

add a side salad 2.25

add an order of meatballs or italian sausage 3.25

add one meatball & sausage 4.75 – meat sauce 3.25

add grilled chicken 4.25- add shrimp 5.25

RAVIOLI di MARE 18.75

5 extra large Home made- lobster, shrimp, crab and ricotta cheese stuffed ravioli in basil cream sauce

TORTELLONI di EMILIA 15.50

5 extra large Home made pasta pockets, stuffed with 4 cheeses- provolone, mozzarella, romano and creamy ricotta topped with pomodoro sauce.

LASAGNA GRANDE 9.75

Con Carne- stuffed with meat and cheese or

Giardini-vegetarian lasagna stuffed with mushrooms, spinach and peppers and pomodoro sauce

PENNE di NAPOLI 13.75

penne pasta tossed with mushrooms and spinach in a tomato cream sauce

PASTA POMODORO 9.25 with meatballs 12.50

spaghetti, linguini, capellini or penne topped with rustic (chunky tomato) pomodoro sauce

PASTA Side dish (1/2 serving)-\$5.00 with 1 meatball 6.25

PASTA BOLOGNESE 12.75

Choice of pasta topped with thick meat sauce ragu of sausage and beef.

add an order of meatballs and sausage if you think you can handle it! *no half orders please-made for the serious*

RAVIOLI QUATTRO FORMAGGI 11.50

5 “kid size” Home made ravioli filled with cheese and topped with pomodoro sauce.

CAVATELLI or GNOCCHI en Brodo 12.75

Gnocchi or Cavatelli in stock broth or pomodoro sauce *no half orders please*

LINGUINI e Vongole 14.75

Clams in our delicious cream clam sauce over linguini can be served either red or white

PENNE PESTO POLLO 14.75

grilled chicken and penne pasta tossed with basil pesto, tomatoes, pine nuts, kalamata olives, artichoke hearts and finished with fine caprino cheese

ALFREDO GAMBERETTO 15.75

shrimp, peas, & mushrooms over linguini in a creamy alfredo cheese sauce

ARAGOSTA e LINGUINI 18.75

Succulent Lobster sautéed and served over linguini with a spicy tomato cream sauce

LINGUINI ALFREDO 11.50

spaghetti, linguini, capellini or penne topped with creamy alfredo cheese sauce

CARBONARA NANNA 12.75

spaghetti, linguini, capellini or penne tossed with peppered cream sauce, prosciutto ham, snap peas, onions and roma tomatoes

MELANZANE PARMIGIANA 13.75

slow roasted eggplant with pomodoro sauce, ricotta and mozzarella cheese served over spaghetti

STEAK & SAUSAGE

FILET MIGNON 25.50

6 oz. Grilled Filet Mignon steak wrapped in prosciutto, Served with roasted red potatoes and sun dried tomato-basil relish

NEW YORK STRIP 19.50

12 oz. grilled New York style strip steak, thick and juicy! Served with roasted red potatoes...top it off with sautéed mushrooms and onions...add \$3.

Make it a Surf & Turf

Add Prosciutto wrapped Scallops 9.50

-Double Scallops 18.00

Add Shrimp 5.25

SALSICCIA con Peperoni e Cipole 14.50

roasted italian sausage with sautéed onions and sweet peppers served over penne in pomodoro sauce

SALSICCIA MORDACE 14.50

roasted italian sausage with peppers, cannellini beans, and tomatoes in stock broth-Very Tuscan!

MANZO CONTENTO 19.50

Filet Mignon, sliced & sautéed with onions, sweet peppers, mushrooms in a pomodoro-burgundy wine sauce served over linguini

Veal

VI TELLO PARMIGIANO 17.50

breaded veal cutlet topped with pomodoro sauce and mozzarella cheese served with a side of spaghetti

VI TELLO SCALLOPINI 15.75

veal sliced thin, sautéed with sweet peppers and roma tomatoes in Marsala-demi sauce served over linguini

VI TELLO PICCATA 15.75

Thin sliced veal sautéed with capers and artichokes in a lemon-white wine sauce, served with roasted red potatoes

VI TELLO MARSALA 15.75

Veal medallions sautéed with mushrooms and tomatoes in marsala wine served over linguini

VI TELLO SALTIMBOCCA 16.75

VEAL medallions with prosciutto ham & sage, sautéed in a Marsala-demi sauce served with fried polenta

VI TELLO SALERNO 16.75

Veal medallions with baked eggplant, fresh mozzarella and tomatoes in a white wine sauce

SEAFOOD

GREMOLADA SPECIALE 15.75

grilled SALMON or TILAPIA filet seasoned with parsley and sage, topped with a lemon-garlic butter sauce, Served with roasted red potatoes

FRUTTI di MARE 18.50

shrimp, scallops, mussels and clams in a tomato-white wine-garlic broth served over linguini

CONCHI GLIA ARROSTIRE 18.50

pan seared scallops wrapped in prosciutto with tomato-basil relish served with risotto

SALMONE al GUSTO 15.75

Grilled Salmon filet topped with a stone ground mustard sauce served with roasted potatoes.

ZUPPA di Pesce 17.75

Shrimp, Clams, Mussels, and Calamari sautéed in a garlic butter-white wine sauce/seafood broth

CALAMARI Molti Posti 9.50/over pasta 14.50

Calamari, red onions and cubanelle peppers sautéed in your choice of:

Pomodoro Sauce, White wine & butter
or

Agli-Olio (olive oil and garlic)

CHICKEN

POLLO ROMANO 17.50

grilled skinless, boneless chicken breast with sautéed asparagus, capers, sweet peppers and tomatoes in a light tomato-garlic-white wine sauce with fried polenta

POLLO SORRENTO 17.75

Grilled chicken breast medallions with eggplant, prosciutto ham, & mozzarella in white wine cream sauce

POLLO PICCATA 15.75

GRILLED CHICKEN BREAST sautéed with capers and artichokes in a lemon-white wine sauce, served with roasted red potatoes

POLLO PARMIGIANO 15.75

breaded chicken topped with pomodoro sauce and mozzarella cheese with a side of penne pasta

POLLO SCALLOPINI 15.75

Chicken cutlet sliced thin, sautéed with sweet peppers and roma tomatoes in Marsala-demi sauce served over linguini

POLLO MARSALA 15.75

Chicken breast sautéed with mushrooms and tomatoes in marsala wine over linguini

POLLO SALTIMBOCCA 16.75

CHICKEN medallions with prosciutto ham & sage sautéed in a Marsala-demi sauce served with baked polenta

CANNELLONI SELVAGGIO 15.75

chicken, mushrooms, shallots, and ricotta cheese stuffed crepes in a spinach and mushroom cream sauce with a splash of sherry

PIZZA

POLLO PESTO PIZZA

grilled chicken, toasted pine nuts, roasted red peppers, mozzarella and provolone cheese on a basil pesto crust

6-cut 9.75 12-cut 15.50

MARGHERITA PIZZA

roma tomatoes, fresh basil with mozzarella and provolone cheese on a garlic and olive oil crust

6-cut 8.75 12-cut 14.50

THE "ULTIMATE" GREEK PIZZA

kalamata olives, feta Cheese, and fresh tomatoes over mozzarella and provolone cheese on oregano crust brushed with extra virgin olive oil

6-cut 10.75 12-cut 16.50

Spice it up? Add pepperoncini! no extra charge

CAPRESE PIZZA

Fresh mozzarella and roma tomatoes layered around a hand tossed basil crust garnished with fresh basil and balsamic reduction

6-cut 9.75 12-cut 15.50

Create your own Pizza

6-cut Pizza 7.50

Each additional topping-add 1.00

12-cut Pizza 11.25

Each additional topping add 1.50

18% Gratuity added to all checks of 8 people or more. Dine-in only.
Not responsible for meat items ordered cooked under medium.