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S E A F O O D

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<b>SEAFOOD PORTIFINO</b>	<b>\$27</b>
SAUTEED TIGER SHRIMP, SEA SCALLOPS, CALAMARI, AND CLAMS. OVER LINGUINE WITH MARINARA OR GARLIC CREAM SAUCE.	
<b>*PEPPER CRUSTED TUNA</b>	<b>\$28</b>
SEARED RARE AND SERVED OVER CREAMY ORZO PASTA AND BACON WRAPPED ASPARAGUS. FINISHED WITH A WILD BERRY EMULSION.	
<b>SCALLOP OR SHRIMP PICATTA</b>	<b>\$25</b>
SAUTEED TIGER SHRIMP <u>OR</u> SEARED SCALLOPS SERVED OVER ANGEL HAIR WITH PICATTA SAUCE.	
<b>PARMESAN MAHI MAHI</b>	<b>\$23</b>
SERVED ON POLENTA, WITH ARTICHOKE HEARTS, SUN-DRIED TOMATO, CAPERS, AND A LIGHT CITRUS BEURRE-BLANC.	
<b>VINO'S CIOPPINO</b>	<b>\$28</b>
MUSSELS, SEA SCALLOPS, TIGER SHRIMP, AND THE FISH OF THE DAY, IN A SAVORY SAFFRON TOMATO BROTH WITH ANGEL HAIR.	
<b>SHRIMP FLORENTINE</b>	<b>\$25</b>
TIGER SHRIMP WITH MUSHROOMS, GARLIC, ROMA TOMATOES, AND SPINACH OVER SPINACH FETTUCCINE WITH A GARLIC CREAM SAUCE	
<b>RED PESTO SALMON</b>	<b>\$24</b>
FRESH SALMON WITH A SUN-DRIED TOMATO PESTO SERVED ON SPINACH FETTUCCINE WITH AN ARTICHOKE & CAPER CREAM.	

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S I D E S & E X T R A S

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<b>SAUTEED ROASTED PEPPERS</b>	<b>\$4</b>
<b>ARTICHOKES W/ CAPER BEURRE BLANC</b>	<b>\$4</b>
<b>BACON WRAPPED ASPARAGUS</b>	<b>\$4</b>
<b>PARMESAN CREAMED SPINACH</b>	<b>\$4</b>
<b>BROWN BUTTER GNOCCHI</b>	<b>\$3</b>
<b>(2) ITALIAN SAUSAGES W/ MARINARA</b>	<b>\$5</b>
<b>(2) HOMEMADE MEATBALLS W/ MARINARA</b>	<b>\$5</b>
<b>HOUSE SALAD</b>	<b>\$3</b>
<b>SIDE OF PASTA W/ MARINARA, ALFREDO, OR SWEET TOMATO MARSALA</b>	<b>\$4</b>

**ALL ENTREES ARE SERVED WITH OUR HOME-MADE GARLIC BREAD AND HOUSE SALAD**

\*Consumer Advisory\*

Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your doctor or public health for information

# VINO'S RISTORANTE

**319-363-7550**

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Cedar Rapids, IA

Town & Country Shopping Center

A P P E T I Z E R S

<b>BAKED MOZZARELLA</b>	<b>\$9</b>
GENOA SALAMI & MOZZARELLA CHEESE, IN ROMAINE WITH ROMA TOMATOES, PARMESAN & BALSAMIC	
<b>SEAFOOD STUFFED MUSHROOMS</b>	<b>\$11</b>
CRAB, SHRIMP, SCALLOPS, RICOTTA & PARMESAN CHEESE ON A TOMATO BISQUE.	
<b>FRIED CALAMARI</b> CRISPY FRIED AND SERVED WITH MARINARA	<b>\$9</b>
<b>SAMBUCA MUSSELS</b>	<b>\$12</b>
MUSSELS STEAMED IN A SAMBUCA & FENNEL SAUCE. WITH FOCACCIA CROSTINIS.	
<b>VINO'S BRUSCHETTA</b>	<b>\$8</b>
FOCACCIA CROSTINI, ROMA TOMATOES, BASIL, GARLIC, BLACK OLIVES, AND PARMESAN CHEESE.	
<b>ITALIAN SAUSAGE &amp; POLENTA</b>	<b>\$9</b>
SPICY ITALIAN SAUSAGE, ARTICHOKE HEARTS, MUSHROOMS, AND ROASTED BELL PEPPERS, ON POLENTA.	
<b>ARTICHOKE &amp; SPINACH DIP</b>	<b>\$8</b>
CREAMY BLEND OF GOUDA, PARMESAN, GOAT CHEESE, ARTICHOKE AND SPINACH, WITH CROSTINIS.	
<b>*SEARED YELLOWFIN TUNA</b>	<b>\$13</b>
SEARED RARE YELLOWFIN WITH OLIVE TAPANADE CROSTINIS AND BALSAMIC MIXED GREENS.	
<b>INSALATA CAPRESE</b>	<b>\$8</b>
FRESH MOZZARELLA WITH ROMA TOMATO, BASIL, MIXED GREENS AND BALSAMIC.	
<b>HOMEMADE FRENCH ONION SOUP</b>	<b>\$4</b>

C H I C K E N & V E A L

<b>TRADITIONAL PARMESAN</b>	<b>CHICKEN - \$16 / VEAL - \$23 / EGGPLANT - \$14</b>
LIGHTLY BREADED AND SAUTEED. BAKED WITH MARINARA SAUCE AND MOZZARELLA CHEESE. SERVED OVER SPAGHETTI.	
<b>ROASTED PEPPER ITALIANO</b>	<b>CHICKEN - \$18 / VEAL - \$24</b>
FIRE ROASTED PEPPERS, MUSHROOMS, AND RED ONIONS, SERVED OVER SPAGHETTI WITH SWEET TOMATO MARSALA & ALFREDO.	
<b>MARSALA STYLE</b>	<b>CHICKEN - \$18 / VEAL - \$24</b>
SERVED WITH A RICH MARSALA WINE & MUSHROOM DEMI-GLACE OVER MASHED YUKON GOLD POTATOES.	
<b>PICATTA STYLE</b>	<b>CHICKEN - \$16 / VEAL - \$23</b>
SERVED OVER ANGEL HAIR WITH A CLASSIC ITALIAN WHITE WINE, LEMON, FRESH HERB & CAPER BEURRE-BLANC.	

P A S T A S E L E C T I O N S

<b>VINO'S SPAGHETTI</b>	<b>\$14</b>
BEEF AND ITALIAN SAUSAGE MEATBALLS & OUR HOUSE MARINARA. (MEATBALL & SPICY SAUSAGE COMBO ADD \$2)	
<b>LASAGNA</b>	<b>\$16</b>
LAYERS OF PASTA WITH MEAT SAUCE, ITALIAN SAUSAGE, RICOTTA & MOZZARELLA CHEESE. TOPPED WITH BROILED MOZZARELLA.	
<b>FETTUCCINE ALFREDO</b>	<b>\$13</b>
OUR CLASSIC PARMESAN CREAM SAUCE & FETTUCCINI. ADD VEGETABLES (\$4) ADD CHICKEN (\$5) SHRIMP OR SCALLOPS (\$9)	
<b>PAPPARDELLE BOLOGNESE</b>	<b>\$17</b>
ITALIAN MEAT SAUCE, WITH PANCETTA, PORK, AND BEEF. ON PAPPARDELLE PASTA. FINISHED WITH A TOUCH OF CREAM.	
<b>SPICY PENNE A LA VODKA</b>	<b>\$17</b>
SAUTEED CHICKEN & ITALIAN SAUSAGE, IN A VODKA TOMATO CREAM SAUCE (SHRIMP & SAUSAGE = \$22)	
<b>PESTO A LA POMODORO</b>	<b>ADD CHICKEN (\$5) OR SHRIMP OR SCALLOPS (\$9) \$15</b>
FRESH PESTO, ROMA TOMATOES, GARLIC, OLIVE OIL, AND PARMESAN CHEESE TOSSED WITH YOUR CHOICE OF PASTA.	
<b>ITALIAN SAUSAGE DIAVOLO</b>	<b>\$17</b>
SPICY SAUSAGE, ROASTED PEPPERS, MUSHROOMS, PENNE PASTA, & SPICY MARINARA. (SHRIMP & SAUSAGE = \$22)	
<b>RAVIOLI FLORENTINE</b>	<b>\$15</b>
CHEESE RAVIOLI, FRESH MUSHROOMS, SPINACH & SWEET TOMATO MARSALA SAUCE.	
<b>MEDITERRANEAN PASTA</b>	<b>\$17</b>
LINGUINE WITH SUN-DRIED TOMATOES, EGGPLANT, MUSHROOMS, ARTICHOKE HEARTS, ROASTED PEPPERS, FETA CHEESE. AND A CITRUS TOMATO BUTTER SAUCE & BALSAMIC. ADD CHICKEN (\$5)	

P O R K & B E E F

<b>PORK TENDERLOIN</b>	<b>\$23</b>
HERB ROASTED PORK TENDERLOIN WITH A WILD MUSHROOM RAGOUT, BRAISED LEEKS AND BROWN BUTTER SAUTEED GNOCCHI	
<b>NEW YORK STRIP</b>	<b>(12oz) - \$28 (16oz) - \$34</b>
WITH A ROASTED MUSHROOM CREAM SAUCE, BACON WRAPPED ASPARAGUS & HERB ROASTED POTATOES.	
<b>PAN SEARED FILET MIGNON</b>	<b>(8oz) - \$29 (12oz) - \$35 (16oz) - \$41</b>
WITH YUKON GOLD MASHED POTATOES, BACON WRAPPED ASPARAGUS, AND A RED WINE DEMI-GLACE.	