

VINO'S RISTORANTE

FALL / WINTER

APPETIZERS

ITALIAN SAUSAGE & POLENTA \$8.95
SPICY ITALIAN SAUSAGE, MUSHROOMS,
ROASTED BELL PEPPERS, ARTICHOKE
HEARTS, ON HOMEMADE POLENTA.

SAMBUCA STEAMED MUSSELS
\$11.95

MUSSELS STEAMED IN A
SAMBUCA & FENNEL SAUCE.
WITH FOCCACIA CROSTINIS

SEAFOOD STUFFED MUSHROOMS
\$10.25

CRAB, SHRIMP, SCALLOPS, &
RICOTTA CHEESE. BAKED WITH
PARMESAN CHEESE AND SERVED
WITH A LIGHT TOMATO BISQUE.

BAKED MOZZARELLA \$8.50

GENOA SALAMI & MOZZARELLA
CHEESE, WRAPPED IN ROMAINE
LETTUCE. BAKED AND SERVED WITH
ROMA TOMATOES, PARMESAN, AND
BALSAMIC REDUCTION.

VINO'S BRUSCHETTA \$8.25
FOCCACIA CROSTINI, ROMA TOMATOES,
FRESH BASIL, GARLIC, BLACK OLIVES,
AND PARMESAN CHEESE.

FRIED CALAMARI \$8.95
CRISPY FRIED CALAMARI WITH OUR
HOMEMADE MARINARA.

*SEARED YELLOWFIN TUNA
\$12.95

SEARED RARE YELLOWFIN WITH
OLIVE TAPANADE CROSTINIS AND
BALSAMIC TOSSED MIXED GREENS.

INSALATA CAPRESE \$7.95
FRESH MOZZARELLA WITH ROMA
TOMATO, BASIL, MIXED GREENS AND
BALSAMIC VINAIGRETTE.

HOMEMADE SOUP OF THE DAY
CUP- \$2.95 BOWL- \$3.95

PASTA SPECIALTIES

VINO'S SPAGHETTI \$14.25
HOME-MADE BEEF AND ITALIAN SAUSAGE
MEATBALLS SERVED WITH A GENEROUS
PORTION OF SPAGHETTI, AND
OUR HOUSE MARINARA.

LASAGNA \$15.75
LAYERS OF PASTA WITH OUR
MEAT SAUCE, ITALIAN SAUSAGE,
RICOTTA AND MOZZARELLA CHEESE.
BAKED AND TOPPED WITH
BROILED MOZZARELLA CHEESE.

SPICY SAUSAGE DIAVOLO
(P) - \$12.50 (G) - \$16.50
SPICY ITALIAN SAUSAGE, ROASTED
PEPPERS, AND MUSHROOMS.
TOSSED WITH PENNE PASTA &
SPICY MARINARA.

MEDITERRANEAN PASTA \$13.95
LINGUINE WITH SUN-DRIED TOMATOES,
EGGPLANT, ARTICHOKE HEARTS,
ROASTED PEPPERS, MUSHROOMS,
FETA CHEESE, AND A CITRUS
TOMATO BUTTER SAUCE.
FINISHED WITH BALSAMIC
ADD CHICKEN - \$4.95

FETTUCCINE ALFREDO \$12.25
OUR CLASSIC PARMESAN CREAM SAUCE
SERVED WITH FETTUCCINE NOODLES.
ADD PRIMAVERA VEGETABLES ~ \$3.95
ADD CHICKEN - \$4.95
SHRIMP OR SCALLOPS - \$8.95

RAVIOLI FLORENTINE
(P) - \$11.95 (G) - \$15.95
JUMBO CHEESE RAVIOLI WITH
MUSHROOMS AND FRESH SPINACH.
SERVED OVER OUR
SWEET TOMATO MARSALA SAUCE.

PESTO A LA POMODORO \$12.95
FRESH PESTO, ROMA TOMATOES, GARLIC,
OLIVE OIL, AND PARMESAN CHEESE
TOSSED WITH YOUR CHOICE OF PASTA.
ADD CHICKEN - \$4.95
SHRIMP OR SCALLOPS - \$8.95

ALL OF OUR ENTREES ARE SERVED
WITH HOMEMADE 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

CHICKEN & VEAL

TRADITIONAL PARMESAN

LIGHTLY BREADED AND SAUTEED THEN
BAKED WITH MARINARA SAUCE AND
MOZZARELLA CHEESE.
SERVED OVER SPAGHETTI.

VEAL ~ \$22.95 EGGPLANT ~ \$14.95
CHICKEN ~(P) - \$11.95 (G) - \$16.50

Picatta Style

SAUTEED AND SERVED OVER ANGEL HAIR
PASTA WITH A CLASSIC ITALIAN WHITE
WINE LEMON, FRESH HERB, AND
CAPER BEURRE-BLANC.

VEAL ~ \$22.95
CHICKEN ~(P) - \$12.75 (G) - \$16.75

ROASTED PEPPER ITALIANO

FIRE ROASTED PEPPERS, MUSHROOMS,
AND RED ONIONS, SERVED OVER
SPAGHETTI WITH A SWEET TOMATO
MARSALA SAUCE AND A TOUCH
OF ALFREDO SAUCE.

VEAL ~ \$23.95
CHICKEN ~(P) - \$13.50 (G) - \$17.95

MARSALA Style

SERVED WITH A RICH MARSALA WINE
AND MUSHROOM DEMI-GLACE, OVER
MASHED YUKON GOLD POTATOES.

VEAL ~ \$23.95
CHICKEN ~(P) - \$13.50 (G) - \$17.95

SEAFOOD

Scallops & Mussels 24.95

SEARED SEA SCALLOPS AND
STEAMED MUSSELS WITH A
VENETIAN SAUCE SERVED OVER
POTATO HAY AND WILTED SPINACH.

*Pepper Crusted Tuna \$24.95

CRACKED PEPPER CRUSTED
YELLOWFIN TUNA SERVED OVER
CREAMY ORZO PASTA AND
PROSCIUTO WRAPPED ASPARAGUS.
FINISHED WITH A WILD BERRY
EMULSION.

PARMESAN CRUSTED MAHI - MAHI

\$22.95

PARMESAN CRUSTED MAHI-MAHI
SERVED ON POLENTA, WITH
ARTICHOKE HEARTS, SUN-DRIED TOMATO,
CAPERS, AND LIGHT BEURRE-BLANC.

Vino's Cioppino \$25.95

MUSSELS, SEA SCALLOPS, TIGER
SHRIMP, AND THE FISH OF THE DAY,
IN A SAVORY SAFFRON TOMATO
BROTH WITH ANGEL HAIR.

SHRIMP SCAMPI FLORENTINE

(P) - \$17.50 (G) - \$23.50

TIGER SHRIMP SAUTEED WITH
MUSHROOMS, GARLIC, HERBS,
ROMA TOMATOES, AND SPINACH.
SERVED OVER SPINACH FETTUCCINE
WITH A GARLIC CREAM SAUCE.

Spicy PENNE A la Vodka

(P) - \$17.25 (G) - \$22.50

SAUTEED TIGER SHRIMP &
ITALIAN SAUSAGE TOSSED WITH A
VODKA TOMATO CREAM SAUCE
AND PENNE PASTA.

SEAFOOD PORTIFINO \$24.95

SAUTEED TIGER SHRIMP,
SEA SCALLOPS, CALAMARI, AND CLAMS.
SERVED OVER LINGUINE WITH
MARINARA OR GARLIC CREAM SAUCE.

RED PESTO SALMON \$22.95

FRESH SALMON WITH A RED PESTO
CRUST SERVED ON SPINACH FETTUCCINE
WITH AN ARTICHOKE AND CAPER CREAM
SAUCE.

PORK & BEEF

PORK TENDERLOIN \$18.95

PROSCIUTO HAM WRAPPED
PORK TENDERLOIN SERVED OVER
MUSHROOM RISOTTO WITH PAN JUS.

NEW YORK STRIP

NEW YORK STRIP HAND-CUT TO ORDER
AND TOPPED WITH A ROASTED
MUSHROOM CREAM SAUCE.
SERVED WITH HERB ROASTED POTATOES
AND PROSCIUTO WRAPPED ASPARAGUS.
(12oz) - \$26.95 (16oz) - \$32.95

SLOW BRAISED BEEF SHORT RIBS

\$23.95

SERVED WITH CREAMY SMOKED GOUDA
POLENTA, BRUSSEL SPROUTS, AND
HEARTY BRAISING SAUCE.

*DAILY QUANTITIES LIMITED

PAN SEARED FILET MIGNON

HAND CUT BEEF TENDERLOIN WITH
A RED WINE DEMI-GLACE.
SERVED WITH YUKON GOLD MASHED
POTATOES AND ASPARAGUS.
(8oz) - \$28.95 (12oz) - \$34.95
(16oz) - \$40.95