

VINO'S

ITALIAN KITCHEN

ALL ENTREÉS SERVED WITH BREADSTICKS AND A FAMILY-STYLE HOUSE SALAD. DIPPING SAUCES \$3.00

APPETIZERS

CALAMARI FRITTI

Crispy calamari served with pepperoncini, fresno peppers and marinara. 13

LOBSTER BISQUE

Creamy lobster bisque with smoked paprika and crème fraiche. 9

CREAMY SHRIMP DIP

Shrimp baked with garlic and herb butter, cream, and melted mozzarella. Served with toasted bread. 14

MEATBALLS

Three hearty meatballs covered in our signature marinara sauce and Parmesan cheese. Served with toasted bread. 11.5

BRUSCHETTA

Four servings of toasted bread topped with fresh mozzarella, tomatoes, and a balsamic glaze. 10

ARANCINI

Fried risotto balls stuffed with pepperoni and Parmesan cheese. Served with our signature marinara sauce. 12

FROM THE GRILL

7 OZ. FILET

Hand-cut beef tenderloin served with asparagus and roasted baby potatoes. 42

12 OZ. RIBEYE

Hand-cut beef ribeye served with asparagus and roasted baby potatoes. 47

PORK CHOP

Grilled to perfection and topped with garlic herb butter. Served over creamy risotto and grilled asparagus. 25

FLATBREAD PIZZA

Gluten-free with cauliflower crust, +2

MARGHERITA

A thin crust flatbread topped with tomatoes, basil, marinara, and melted mozzarella. 13

PEPPERONI

A thin crust flatbread topped with melted mozzarella and giant pepperoni. 13.5

CHICKEN PANCETTA ALFREDO

A thin crust flatbread with Alfredo sauce, grilled chicken, crispy pancetta, wilted spinach, and melted mozzarella. 15

TRADITIONAL PASTA

GRILLED CHICKEN ALFREDO

Grilled chicken served over fettucini noodles tossed in a rich Alfredo cream sauce. 19.5

CHICKEN PARMESAN

Two hand-breaded chicken breasts topped with marinara and mozzarella cheese. Served on capellini noodles. 21.5

SAUSAGE & PEPPERS PASTA

Locally-made rigatoni sautéed with marinara, garlic, onions, and peppers. Topped with spicy Italian sausage. 19

SPAGHETTI & MEATBALLS

Capellini topped with meatballs, our signature marinara, and Parmesan. 17

CHEESE TORTELLINI

Cheese-filled tortellini tossed with house-made meat sauce served over Alfredo, then baked with mozzarella. 17

BAKED RIGATONI

Creamy Alfredo tossed with chicken, pancetta, and cheese, then topped with bread crumbs and baked until golden. 20

MANICOTTI

Cheese-filled pasta with house-made meat sauce served over creamy Alfredo. 21

SIDES

ROASTED BABY POTATOES
WITH SEA SALT | 7

GRILLED ASPARAGUS | 10

SEASONAL VEGETABLE
OF THE DAY | 8

FETTUCCINE ALFREDO OR
SPAGHETTI MARINARA | 8

CREAMY RISOTTO | 10

SPECIALTY PASTA

Add grilled garlic shrimp for \$6

SEAFOOD RAVIOLI

Lobster-stuffed ravioli topped with shrimp, asparagus, tomatoes, and a lobster brandy sauce. 26

SHRIMP SCAMPI RISOTTO

Jumbo shrimp sautéed in white wine with tomatoes, shallots, and garlic herb butter. Served over creamy risotto. 24

CHICKEN MARSALA

Capellini tossed with pan-fried chicken, mushrooms and shallots in a rich marsala wine sauce. 19.5

CHICKEN PICCATA

Capellini tossed with pan-fried chicken, capers, shallots, lemon juice, white wine, and parsley. 19.5

CAJUN ALFREDO

Locally-made rigatoni pasta topped with andouille sausage, grilled chicken, Cajun Alfredo sauce, peppers, and tomatoes. 21.5

LASAGNA

Layers upon layers of ricotta, mozzarella, house-made meat sauce, Parmesan, and basil. Topped with Alfredo sauce. 20

LIGHT FARE

BLACKENED SALMON

Grilled with blackened seasoning and served with Cajun cream and green beans. 23

MAHI MAHI

Pan-seared mahi mahi served over seasonal vegetables, caramelized shallots, celery, bell peppers, asparagus tips, grape tomatoes, artichokes, and capers. 24

GRILLED CHICKEN BREAST

Topped with sautéed artichokes, asparagus, seasonal vegetables, bell peppers, and tomatoes. 16.5

BASIL PESTO SHRIMP

Garlic shrimp with zucchini noodles sautéed in a basil pesto sauce with grape tomatoes and shallots. 21

DESSERTS

BERRY TIRAMISU CHEESECAKE | 11

CHOCOLATE CAKE | 9

ITALIAN CREAM CAKE | 9

WARM PISTACHIO COOKIE | 11
WITH GELATO

\$4.50 CHARGE FOR SPLIT PLATES

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.