

# Vittorias

## APPETIZERS

**FRIED CALAMARI**  
TRADITIONAL OR ARRABBIATA

**CRAB CAKE**  
JUMBO LUMP, CORN LOVE, REMOULADE

**SPINACH & ARTICHOKE  
BRUSCHETTE**

**SHORT RIBS**  
PORT WINE REDUCTION, POLENTA

**MUSSELS LUCIANA**  
PEI, WHITE WINE GARLIC HERB BRODETTO

**BAKED CLAMS**

**CHORIZO MUSSELS**  
CAJUN SAUCE WITH CHORIZO SAUSAGE

**OCTOPUS**

## RAW BAR

**TUNA**

**COLOSSAL LUMP  
CRABMEAT COCKTAIL**

**CLAMS ON THE HALF  
SHELL**

**COLD SEAFOOD  
PLATTER**

CLAMS, SHRIMP COCKTAIL,  
LUMP CRABMEAT, KING CRAB LEGS

FOR 2

FOR 4

## SOUPS

**FRENCH ONION SOUP**

**SOTD P/A**

## SALADS

**PEAR**

CANDIED WALNUTS, CUBED APPLE SMOKED  
BACON, ASIAGO, TOMATOES, ONIONS AND  
SHERRY VINAIGRETTE

**HOUSE**

BABY GREENS, TOMATO, ONION,  
BALSAMIC VINAIGRETTE AND GORGONZOLA

**WEDGE**

PETITE ICEBERG, TOMATO, BLUE CHEESE  
CRUMBLE, BACON AND  
BLUE CHEESE DRESSING

**THE BIG V**

CHOPPED MIXED GREENS, PROVOLONE, OLIVES,  
BACON, EGG, TOMATO, ONION,  
BALSAMIC VINAIGRETTE

**CAESAR**

**GOLDEN BEET**

STRING BEANS, GOAT CHEESE, POTATOES

## DRY-AGED STEAKS

A LA CARTE

### POTATOES

FRENCH FRIES

STEAK FRIES

WHIPPED POTATO

ROASTED POTATO

TRUFFLED PARMIGIANO  
HASH BROWNS

\*NY STRIP

\*PORTERHOUSE FOR 2

\*RIB EYE

\*GRILLED VEAL CHOP

### VEGETABLES

CREAMED SPINACH

CORN LOVE

ASPARAGUS

SAUTEED MUSHROOMS

BROCCOLI RABE

CRISPY FRIED ONIONS

## PASTAS

**ORECCHIETTE**

SAUSAGE & BROCCOLI RABE, GARLIC &  
OLIVE OIL, PECORINO

**LINGUINE**

WHITE OR RED CLAM SAUCE

**SUGO ALL'AMATRICIANA**

BUCATINI, PANCETTA, ONIONS,  
PECORINO, TOMATO SAUCE

**PENNE NEW ORLEANS**

BLACKENED CHICKEN BREAST, ANDOUILLE  
SAUSAGE, PEPPERS & ONIONS,  
SPICY CAJUN CREAM SAUCE

**GARGANELLI**

VEAL AND SAGE RAGU

**PAPPARDELLE**

PORCINI MUSHROOM CREAM SAUCE DRIZZLED  
WITH WHITE TRUFFLE OLIVE OIL

## SPECIALTIES

\*LAMB CHOPS

MARINATED IN GARLIC & ROSEMARY, MINT AUJU

\*PORK CHOP

CIPOLLINE ONIONS, VINEGAR AND CHERRY PEPPERS

\*MARINATED SKIRT STEAK

**CLASSIC VEAL PARM**

BONE IN RIB CHOP

**VEAL SALTIMBOCCA**

VEAL SCALOPPINE, PROSCIUTTO, MOZZARELLA AND  
SPINACH, WHITE WINE AND SAGE SAUCE

\*HALF DUCK CONFIT

WILD BERRY SAUCE

**HALF BONELESS CHICKEN**

PAN SEARED, WILD MUSHROOM & ONION RAGOUT,  
ROASTED GARLIC PAN JUS

**CHICKEN SCARPARIELLO**

ROASTED ON THE BONE WITH SAUSAGE, PEPPERS,  
ONIONS, POTATOES, GARLIC & HERBS

## SEAFOOD

**AQUA PAZZA**

SHRIMP, CLAMS, MUSSELS, 4OZ LOBSTER TAIL  
IN A TOMATO BRODETTO  
(RISOTTO)

**BRAZILIAN  
LOBSTER TAIL**

10 OZ. STUFFED WITH MUSHROOMS &  
SHRIMP, MORNAY SAUCE

**FILET OF SALMON**

DIJON MUSTARD SAUCE, HERB CRUSTED

**BRANZINO**

SUN DRIED TOMATOES, ARTICHOKE HEARTS,  
CAPERS, WHITE WINE

**SEA SCALLOPS**

PAN SEARED, CORN LOVE,  
CHERRY TOMATOES

**LOBSTER AND SHRIMP**

LOBSTER SHELLED & SAUTEED  
RISOTTO, TOMATO GARLIC BASIL SAUCE

**SHRIMP SCAMPI**

SUNDAY BRUNCH ~ PRIVATE PARTIES ~ GIFT CERTIFICATES ~ LUNCH MONDAY-FRIDAY

\*Cooked to your liking

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.  
Before placing your order, please inform your server if a person in your party has a food allergy. 721