

Vino's Ristorante

Spring 2009

Appetizers

ITALIAN SAUSAGE & POLENTA **\$9.25**

Spicy Italian sausage, with a saute of roasted bell peppers, artichoke hearts, and mushrooms on homemade polenta.

FRIED CALAMARI \$8.95 Lightly breaded and crispy fried calamari. Served with our homemade marinara.

VINO'S BRUSCHETTA \$8.25 Focaccia Crostini with diced Roma tomatoes, fresh basil, garlic, black olive, herbs and Parmesan cheese.

SEAFOOD STUFFED MUSHROOMS **\$9.95**

Chopped crab, shrimp, scallops, ricotta cheese and fresh herbs.
Baked with Parmesan cheese and served with a light tomato bisque.

PANCETTA WRAPPED SHRIMP **\$12.50**

Pancetta wrapped jumbo shrimp sauteed and served with a roasted pepper cocktail sauce.

BAKED MOZZARELLA \$7.95 Genoa Salami and Mozzarella Cheese wrapped in Romaine lettuce leaves. Baked and served with Roma tomatoes, Parmesan, and fresh basil.

***SEARED YELLOWFIN TUNA** **\$12.95** Seared rare Yellowfin with olive tapanade Crostini 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 New soup creations daily.

All of our entrees are served with homemade garlic bread and house salad.

Pastas

VINO'S SPAGHETTI \$14.25 Home-made beef and Italian sausage meatballs served with a generous portion of spaghetti, and our house marinara.

LASAGNA \$15.50 Layers of pasta with our homemade meat sauce, ricotta and mozzarella cheese. Baked and topped with broiled Mozzarella cheese.

FETTUCCINE ALFREDO \$12.95 Our classic Parmesan cream sauce served with Fettuccine noodles. **ADD PRIMAVERA VEGETABLES ~ \$3.95** **CHICKEN ~ \$5.25** **SHRIMP OR SCALLOPS - \$8.95**

SPICY SAUSAGE DIAVOLO [\$12.50 / \$16.50] Spicy Italian sausage, roasted peppers, and mushrooms. Tossed with penne pasta and a Sicilian red sauce.

RAVIOLI FLORENTINE [\$11.95 / \$15.95] Jumbo imported cheese filled ravioli with wild mushrooms and fresh spinach served over our Sweet Tomato Marsala sauce.

TORTELLINI PROSCIUTO \$14.95 Cheese filled tortellini tossed with a saute of Prosciutto ham, mushrooms, fresh herbs and Alfredo sauce.

PASTA POMODORO \$13.50 Fresh Roma tomatoes, basil, garlic, olive oil, and Parmesan cheese tossed with your choice of pasta. **ADD CHICKEN - \$5.25** **SHRIMP OR SCALLOPS - \$8.95**

PASTA CAPRI \$14.95 Fresh eggplant, roasted peppers, spinach, artichoke hearts, mushrooms, and sun-dried tomatoes, tossed with a zesty citrus herb butter sauce and your choice of pasta.

CONSUMER ADVISORY
THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN, SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOOD BOURNE 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 AND 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 ~ [\$11.95 / \$16.50]

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 ~ [\$13.50 / \$17.95]

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 ~ [\$12.75 / \$16.75]

MARSALA STYLE

Served with a rich Marsala wine and mushroom demi-glace, over mashed Yukon gold potatoes.

VEAL ~ \$23.95

CHICKEN ~ [\$13.50 / \$17.95]

CHICKEN NAPOLI

[\$13.50 / \$17.95]

Herb crusted chicken with prosciutto ham and feta cheese served with a light Marsala cream sauce, and linguine pasta.

PESTO CHICKEN FETTUCCINE

[\$12.50 / \$16.95]

Lightly breaded chicken breast sauteed and served atop Fettuccine pasta tossed in our homemade basil pesto and topped with a drizzle of Alfredo sauce.

MEDITERRANEAN CHICKEN

[\$13.95 / \$17.50]

Herbed chicken over linguine tossed with a sun-dried tomato, Parmesan, and citrus butter sauce. Topped with artichoke hearts, capers, feta cheese, and balsamic reduction.

SEAFOOD

***SEARED SCALLOPS \$24.95**

Jumbo Sea Scallops pan seared, served with saffron risotto and pancetta wrapped asparagus.

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.

***PEPPER CRUSTED TUNA \$24.95**

Cracked pepper crusted Yellowfin Tuna served over creamy orzo pasta and fresh asparagus. Finished with a wild berry emulsion.

RED PESTO SALMON \$22.95

Fresh salmon with a red pesto crust served on spinach fettuccine with an artichoke and caper cream sauce.

SHRIMP SCAMPI FLORENTINE

[\$17.50 / \$23.50]

Tiger Shrimp sauteed with wild mushrooms, garlic, herbs, Roma tomatoes, and spinach. Served over spinach fettuccine tossed with a garlic cream sauce.

PARMESAN CRUSTED

MAHI - MAHI

\$22.95

Pan-seared Parmesan crusted Mahi-Mahi served on sun-dried tomato polenta, with artichoke hearts and capers sauteed in a light beurre-blanc.

SPICY PENNE A LA VODKA

[\$17.25 / \$22.50]

Sauteed Tiger Shrimp and 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 Sauce or Garlic Cream Sauce.

Steaks

NEW YORK STRIP

Choice New York Strip hand-cut to order and topped with a roasted mushroom cream sauce.

Served with herb roasted potatoes and seasonal vegetables

(12oz) - \$26.95 (16oz) - \$32.95

PAN SEARED FILET MIGNON

Our hand cut Beef Tenderloin with a rich red wine reduction. Served with Yukon Gold mashed potatoes and seasonal vegetables.

(8oz) - \$28.95 (12oz) - \$34.95

(16oz) - \$40.95