

Baked and Stuffed Pastas



- BAKED ZITI MELANZANE** Sautéed Eggplant, Spicy Italian Sausage, Ricotta, Mozzarella, Parmesan Cheese, Baked in a Meat Sauce with Ziti Pasta 13
- HOMEMADE LASAGNA BOLOGNESE** Layers of Ricotta, Mozzarella, Parmesan Cheese, and Italian Sausage layered with our Bolognese Sauce 14
- BAKED MANICOTTI FORMAGGIO** Fresh-Made Pasta Tubes Stuffed with a Three Cheese Blend, Baked with Marinara Sauce 14
- BAKED EGGPLANT PARMESAN** Fried Eggplant layered with Marinara, Mozzarella, Ricotta Cheese 12
- PORK STUFFED SHELLS** Jumbo Shells, Ground Sausage, Italian Cheese, Spinach Baked in Marinara Sauce 14

Vino's Speciality Entrées



- CHICKEN PICCATA** Fresh Chicken Breast Sautéed in Olive Oil White Wine, Garlic, Mushrooms, Capers, and Lemon Butter Sauce, with Parmesan Potatoes 15
- SCAMPI AND LINGUINI** Jumbo Shrimp Sautéed in Olive Oil, White Wine, Butter, Garlic, Parsley, Fresh Basil over Linguini 18
- CIOPPINO** Classic Fish Stew with Shrimp, Lobster, White Fish, Black Mussels, Squid, Scallops, Clams, Brandy in a Tomato and Herb Broth, with Garlic Bread 19
- GRILLED SALMON CAPONATA** Grilled Salmon Fillet with Sautéed Vegetables, Toasted Pine Nuts, Raisins, a Touch of Honey, and Red Wine Vinegar 16
- CHICKEN MILANESE** Breaded Chicken Breast Sautéed in Olive Oil, over Sautéed Spinach, Garnished with Italian Relish of Pine Nuts, Prosciutto Ham, Mushrooms, Capers, with Parmesan Potatoes 15
- CHICKEN SALTIMBOCCA** Chicken Breast topped with Prosciutto Ham, Mozzarella, Seasoned with Fresh Sage, a Mushroom Marsala Wine Sauce, Parmesan Potatoes 15
- ORANGE ROUGHY SORRENTINO** A Light White Fish topped with Fresh Basil, Sliced Tomatoes Cooked in a White Wine Butter Sauce, with Linguini 16
- STEAK ABRUZZO** New York Steak Pan-Seared topped with Spinach, Tomato, Parmesan Cheese, Garlic, and Balsamic Vinegar, with Parmesan Potatoes 20
- NEW YORK STEAK** Broiled New York Steak with Sautéed Mushrooms, and Parmesan Potatoes 20
- BEEF PIZZIOLA** New York Steak pan-seared in Olive Oil with Onions, Bell Peppers, Garlic, Pomodoro Tomatoes, and Fresh Basil, with Parmesan Potatoes 20
- CHICKEN PARMESAN** Breaded Chicken Cutlets Sautéed in Olive Oil, topped with Marinara Sauce, Mozzarella Cheese, with Spaghetti 15
- PORK CHOP PARMESAN** Breaded Center Cut Chops topped with Marinara Sauce, Parmesan and Mozzarella Cheese, with Spaghetti 15
- SHRIMP PARMESAN** Shrimp Coated with Bread Crumbs, topped with Marinara Sauce, Parmesan and Mozzarella Cheese, with Spinach and Angel Hair Pasta in Garlic and Oil 18
- CHICKEN VESUVIO** Pan-Seared Bone-in Chicken cooked in White Wine, Garlic and Herbs finished with Butter, Parmesan Cheese, Herb Roasted Potatoes 15

All Entrées are accompanied with a bottomless basket of Rustic Bread,
Vino's Italian Breadsticks and our House Salad

Appetizers

ANTIPASTO Genoa Salami, Prosciutto, Capicola Ham, Provolone, Imported Olives, Fresh Mozzarella Cheese, Roasted Red Peppers	Single 8 For Two 16
BRUSCHETTA Herb Crostini, Fresh Tomato, Basil, Olive Oil, Smoked Gouda Cheese	5
FRIED CHEESE Golden Mozzarella Triangles, Marinara Sauce	6
BOCCONCINI WITH TOMATOES AND BASIL Fresh Mozzarella Balls Marinated in Olive Oil, Chili Flakes, Garlic, Italian Seasonings, Tomatoes, Fresh Basil	6
ROASTED RED PEPPERS GRANO PADANO Marinated Fire Roasted Peppers in Olive Oil, Garlic, Fresh Herbs, Shaved Grano Padano Cheese	5
CALAMARI FRITTI Fried Squid, Lemon, Spicy Marinara Sauce	7
VINO'S SHRIMP COCKTAIL Jumbo Classic Shrimp Cocktail poached in a Court-Bouillon chilled with our House Roasted Garlic Basil Rémoulade and Cocktail Sauce	10
ZUPPA de VONGOLE Steamed Fresh Clams in a Rich Brodo, Tomato, Garlic, White Wine with Garlic Bread	11

Soups and Salads

MINISTRONE SICILIANO Fresh Vegetables and Herbs in a Rich Brodo. Parmesan Cheese and Pasta	3
COUNTRY STYLE BEAN SOUP A Classic Italian Bean and Pasta Soup, Pancetta, Potato, Sausage, Kidney Beans	3
CAESAR SALAD Romaine Lettuce, Caesar Dressing, Savory Croutons	6
Add Chicken	2

Vino's Signature Pasta

SPAGHETTI BOLOGNESE Rich Meat Sauce made with Veal, Beef, Pork, Fresh Herbs, Touch of Cream	10
LINGUINI AND CLAMS Chopped Clams with Choice of a Zesty Red Sauce or Buttery White Sauce	14
FETTUCCHINI ALFREDO White Cream Sauce, Butter, Parmesan Cheese blended with Fettuccini	8
ZITI AL PESTO Rich Creamy Sauce with a blend of Fresh Basil, Pine Nuts, Garlic, Parmesan Cheese with Ziti Pasta	8
ROTELLE PRIMAVERA Fresh Squash, Carrots, Broccoli, Peas and Mushrooms Sautéed with Olive Oil, Garlic, with Rotelle Pasta	8
FARFALLE MODO Vodka Rosé Cream Sauce with Peas and Prosciutto with Bowtie Pasta	10
PENNE POMODORO A Hearty Chunky Tomato Sauce, Roma Tomatoes, Garlic, Olive Oil over Penne Pasta	8
SPAGHETTI Traditional Family Favorite! Al Dente Pasta and Homemade Marinara, choice of Meatballs or Sausage	10
LOBSTER AND SHRIMP FRA DIAVOLO Lobster Meat and Shrimp Sautéed with Fresh Tomatoes, Onions, Garlic, Oregano, Basil a touch of Chili Flakes blended with Linguini	19

All Entrées are accompanied with a bottomless basket of Rustic Bread, Vino's Italian Breadsticks and our House Salad

Coffee

Regular or Decaf

12oz - \$2.00

16oz - \$2.25

20oz - \$2.75

Tazo Hot Teas

*Choose from Earl Grey, Awake, Calm, Zen,
Refresh Mint, Green Lotus, Decaffeinated*

12oz - \$2.00

Additional Bag for \$0.50

Cappuccino

12oz - \$2.75

16oz - \$3.25

20oz - \$3.75

Latte

Hot, Iced or Blended

12oz - \$3.00

16oz - \$3.50

20oz - \$4.00 (24oz cold)

Vanilla Latte

Hot, Iced or Blended

12oz - \$3.00

16oz - \$3.50

20oz - \$4.00 (24oz cold)

Chai Tea

Hot, Iced or Blended

12oz - \$3.00

16oz - \$3.50

20oz - \$4.00 (24oz cold)

Espresso

Regular or Decaf

Single 1.25oz - \$1.50

Double 2.5oz - \$2.00

Triple 3.75oz - \$2.50

Mocha Latte

Hot, Iced or Blended

12oz - \$3.00

16oz - \$3.50

20oz - \$4.00 (24oz cold)

Caramel Mocha Latte

Hot, Iced or Blended

12oz - \$3.25

16oz - \$3.75

20oz - \$4.25 (24oz cold)

White Chocolate Latte

Hot, Iced or Blended

12oz - \$3.25

16oz - \$3.75



*Add extra shots of Espresso or
Flavored Syrup to your Latte for \$0.50
Choose from Vanilla, Caramel,
Mocha, or White Chocolate*

PANINIS

Grilled Chicken & Pepper Panini \$6.49

*Grilled Chicken Breast, Roasted Red Peppers, Tomato,
Provolone Cheese and Fresh Basil*

Smoked Turkey & Cheese Panini \$6.49

*Smoked Turkey and Jack Cheese
with Roasted Red Peppers*

Italian Hero Panini \$6.99

*Ham, Genoa Salami, Pepperoni, Capicola
and Mozzarella Cheese*

HOT SANDWICHES

Meatball Sandwich \$6.49

*Italian Meatballs on a Crusty Roll with Marinara Sauce,
topped with Mozzarella Cheese and Parmesan Cheese*

Sausage and Peppers Sandwich \$5.99

*Italian Sausage with Onions and Peppers sautéed
in Olive Oil, topped with
Marinara Sauce and Mozzarella Cheese*

Hot Pastrami Sandwich \$6.99

*Thinly sliced Pastrami on your choice of Deli Rye Bread or a
Hoagie Roll served with a side of Cole Slaw and a Whole Pickle
Add Swiss Cheese .50¢*

