

# Appetizers



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

# Soups and Salads



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

# Vino's Signature Pasta



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

## 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

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Vino's Italian Breadsticks and our House Salad