



*"A meal without wine is a
day without sunshine."*

~Anthelme Brillat-Savarin and famous Italian Proverb

Welcome

Welcome to Vino Ristorante, where great food and good wine meet together in hopes of bringing a little sunshine into your day. Our dedication and passion is to bring you a memorable dining experience. With a multinational staff that pulls from both "New" and "Old" world styles, we hope that you will find your favorite comfort foods, as well as exceptional presentations of traditional classics. We hope that our sincere and genuine hospitality will warm your heart and make you return again and again, as surely as the sun will rise tomorrow.

Antipasti

Fritto di Calamari con Salsa Di Pomodoro Piccante	\$8
Crispy fried calamari served with spicy tomato sauce	
Bruschetta Al Pomodoro	\$5
Toasted bread with ripe plum tomatoes, fresh basil and garlic, drizzled with extra virgin olive oil	
Antipasto della casa	\$10
Imported Cured Italian cold cuts, accompanied with a selection of fine cheeses and marinated olives	
Guazzetto Di Cozze	\$8
Prince Edward Island mussels in a fish tomato broth	
Crostini di polenta con funghi trifolati	\$7
Grilled polenta cakes served with caramelized shitake and crimini mushrooms	
Prosciutto e melone	\$8

Insalate e Zuppe

Insalata di Spinaci, Pancetta, Noci, Caprino con Salsa al Balsamico	\$7
Fresh spinach, crisp bacon, walnuts, and soft goat cheese with light balsamic vinaigrette	
Insalata Di Finocchi, Pere, Rucola, Pecorino Con Salsa Di Limone	\$7
Fennel, arugula, pear, with hard pecorino cheese and our own citrus dressing	
Insalata Caprese	\$7
Fresh mozzarella cheese with fresh basil, sliced tomatoes and a drizzle of extra virgin olive oil	
Insalata di Cesare	\$6
Hearts of Romaine, house croutons and our Caesar dressing made fresh to order	
Insalata Della Casa	\$6
Fresh mixed greens and vegetables tossed in our Balsamic vinaigrette	

Soups

Minestrone Di Verdure	\$5
A vegetarian brothy soup with generous quantities of diced, lightly cooked vegetables	
Pasta e fagioli	\$5
Vegetarian tri-bean and pasta soup	

"I cook with wine; sometimes I even add it to the food!"

~ W. C. Fields

The Old World

Vino Ristorante salutes the country that the Greeks called “OENOTRIA”, the land of wine. At the height of the Roman Empire wine was linked with authority. Of all the pleasures and privileges of power, none was rated more highly than the possession of a vineyard. The highest favor bestowed by the roman emperor Julian was the gift of a vineyard prepared by his own hands. Our traditional presentations of the cuisine of Nothern Italy are prepared fresh to order. Delicious by themselves, they will be even more enjoyable when brought to life alongside a rich Sangiovese, a top Chianti Classico Riserva, a Brunello di Montalcino, or Vino Nobile di Montepulciano. We hope that you discover new wines of favor in a perfect paring alongside our traditional classics.

Paste

Fettuccine Alla Bolognese \$13
Home made fettuccini pasta served with our traditional Northern Italian meat sauce

Ravioli Di Vitello E Spinaci Con Salsa Al Mascarpone \$13
OUR SIGNATURE dish of home made veal and spinach ravioli with a delicious mascarpone cream sauce

Gnocchi Di Patate Al Pesto Cremoso \$12
Authentic potato gnocchi served with a creamy basil, pine nuts and parmigiano sauce

Cavatelli Di Ricotta Al Pomodoro E Mozzarella \$11
Home made cavatelli pasta infused with ricotta, served with tomato sauce and mozzarella

Spaghetti Ai frutti di mare \$15
Spaghetti pasta with manila clams, pei mussels, shrimp, calamari and tomato sauce

Lasagne pasticciate all’ Emiliana \$12
Home made lasagna pasta with meat sauce, besciamella sauce and mozzarella

Carni E Pesci

Costoletta Di Maiale Alla Milanese Con Pomodori E Arugula \$15
Sautéed Pork chops, Milanese style, thinly pounded and breaded, topped with fresh arugula and tomatoes

Tagliata alla Toscana \$22
Grilled and sliced NY strip steak served with fresh spinach and roasted potatoes

Petto Di Pollo Paillard \$13
Grilled breast of chicken that is pounded thin accompanied with grilled polenta cakes and fresh spinach

Salmone Alla Livornese \$16
Seared salmon served in a tomato sauce with capers, kalamata olives, and a dash of onions

Scaloppine di vitello “Saltinbocca” \$16
Veal scaloppine topped with prosciutto and sage in a white wine sauce

The New World

Vino Ristorante recognizes the greatest surge in the history of U.S. immigration. Between 1880 to 1914, over 4 million Italians made the long journey to our American cities. Italians settled mostly in the Northeast, in neighborhoods called “Little Italies.” There they could interact with one another, establish a familiar cultural presence, as well as find their favorite foods. The American habit of twirling the fork against a soup spoon is thought to have originated at the turn of the twentieth century, when Italian immigrants found bountiful supplies of affordable food. As the ratio of sauce to pasta increased, a spoon became necessary to scoop it all up. Inevitably, someone got the cunning idea of using the spoon to assist in eating the pasta, as well. American cuisine would not be what it is today without the countless contributions of these Italian~Americans.

Pasta

Fettuccine Alfredo \$11
Fresh Fettuccine pasta served with our signature Alfredo sauce

Penne with Vodka \$11
Penne with prosciutto with an authentic Vodka tomato cream sauce

Spaghetti with Meatballs \$12
Home made meatballs and spaghetti pasta tossed with a tomato sauce

Bowtie Pasta with Chicken and Mushrooms \$12
Farfalle pasta served with mushrooms, and sautéed chicken breast in a decadent cream sauce

Vegetable Lasagna \$12
Home made lasagna with fresh vegetables and ricotta cheese

Shrimp Linguine \$15
Linguine pasta with sautéed shrimp in our spicy tomato sauce

Main Entees

Veal Scallopine \$16
Veal scaloppine served with a lemon and caper butter sauce

Chicken Parmigian \$14
Chicken breast breaded and topped with tomato sauce and mozzarella

Salmon “Cioppino” Style \$17
Seared salmon served with mussels, clams and shrimp in a light tomato sauce

Mozzarella Sirloin Steak \$18
Seared sirloin steak topped with tomato sauce, mozzarella and oregano

Pan Seared Pork Tenderloin \$16
Tender pork medallions served in a rich marsala wine sauce with fresh spinach and pan roasted potatoes

Neapolitan Pizza

Prices listed are for our 16" Large . Please Subtract \$2 for a 12" Medium and/or \$4 for a 10" Small

Classic cheese

Tomato, mozzarella and basil

\$13

Quattro Formaggi

Four cheese pizza with fontina, mozzarella, gorgonzola, and parmesan

\$16

Stagioni

Baby artichokes, tomato sauce, Italian ham, mushroom, mozzarella and olive

\$16

Salsiccia

Spicy sausage, tomato, mozzarella

\$16

Pizza Bianca

Mozzarella, arugula and prosciutto

\$17

Meat lover

Sausage, pepperoni, ham, Canadian bacon and mozzarella

\$17

Vegetarian

Mushrooms, green peppers, onions, black olives and mozzarella

\$16

Mediterraneo

Fresh Tomato, feta cheese and pesto sauce

\$16

Hawaiian

Pineapple, ham, tomato sauce and mozzarella

\$17

Pepperoni

Pepperoni tomato sauce and mozzarella

\$15

"Wine... the intellectual part of the meal."

~ Alexander Dumas

"Good wine is a necessity of life for me."

~ Thomas Jefferson

"Who loves not woman, wine, and song remains a fool his whole life long."

~ Martin Luther

"Wine is inspiring and adds greatly to the joy of living."

- Napoleon Bonaparte

"Wine is sunlight, held together by water"

~ Galileo Galilei

"Reality is an illusion that occurs due to a lack of wine."

~ Anonymous

"Wine gives strength, pleasure and joy in living."

~ Louis Pasteur

"feast on wine and bread, and feasts they are!"

~Michelangelo