

BRUNCH & LUNCH HALF & HALF \$18/PERSON

ENTREE

select up to 3 options / each guest will select 1

AVO TOAST multigrain toast, topped with smashed avocado, cherry tomatoes, arugula

MIXED BERRY PANCAKES buttermilk pancakes, topped with mixed berry compote, candied pecans & fresh berries

SMOKED SALMON BRUSCHETTA crostini topped with smoked salmon, capers, pickled onions, mint, roasted tomato goat cheese mousse

BANANAS FOSTER FRENCH TOAST topped with fresh bananas, foster sauce & chopped bacon

TRADITIONAL BREAKFAST PIZZA 10" hand tossed, topped with alfredo sauce, scrambled egg, capocollo, garlic spinach, roasted red pepper, mozzarella, ricotta

TORTELLINI pancetta, peas, porcini mushroom, cremini mushroom, white truffle oil cream sauce

TRAPANESE tomatoes, garlic, olive oil, basil, balsamic glaze

RIGATONI PESTO basil pesto sauce, topped with ricotta salata, tomato & roasted eggplant

PENNE VODKA cream tomato sauce, apple wood smoked bacon

MEATBALL SPAGHETTI vito's signature meatballs, house marinara

PARMIGIANA chicken parmesan, mozzarella, house marinara on an italian sub

TACCHINO turkey, spinach, goat cheese, berry compote, served on multigrain

FRENCH DIP roast beef, provolone, garlic aioli au jus, served on Vito's signature bread

SIDE

select up to 3 options / each guest will select 1

APPLEWOOD SMOKED BACON

SEASONAL FRUIT

SICILIAN POTATOES

SOUP OF THE DAY

ANTIPASTO SALAD mixed greens, cherry tomato, onion, cucumber, kalamata olives, croutons, mozzarella, house dressing

CAESAR SALAD romaine, parmigiana, croutons, asiago parmesan chip, caesar dressing

FRESH BERRY mixed greens, candied pecan, goat cheese, red onion, seasonal berries, mixed berry vinaigrette

QUINOA BUTTERNUT roasted sweet potatoes, butternut squash, corn, kale, cranberries, almonds, quinoa, honey vinaigrette (+\$3/person)

CAPRESE heirloom tomatoes, mozzarella, basil, basil infused olive oil, sweet balsamic glaze (+\$3/person)

MEDITERRANEAN grilled asparagus, cucumber, cherry tomato, sweet pepper, red onion, garbanzo beans, artichokes, arugula, feta, lemon zest, balsamic vinaigrette (+\$3/person)

ROMAINE APPLE WEDGE diced apple, red onion, bacon bits, walnuts, gorgonzola, creamy Italian (+\$3/person)

BOTTOMLESS BUBBLY choice of mimosa, champagne or sparkling rose) \$20/person

SICILIAN BLOODY MARIA BAR basil, olive and citrus infused vodka, zing zang bloody mary mix & create your own antipasto skewers \$24/person

BOTTOMLESS BREAD SERVICE \$1/person

CUSTOM PRINTED PRE-FIX MENUS personalized & placed on each guest's place setting \$1/person

TABLE CLOTHES \$2/table

HORS D'OEUVRES

FAMILY or BUFFET STYLE \$20/person

select up to 3

BRUSCHETTA tomato relish, garlic, basil, fresh crostini bread

CANNELONI BITES fried mini cannelloni, served with marinara

TOASTED RAVIOLI st. louis style meat ravioli, house marinara

BRUSCHETTA FRITTES classic fries topped with melted cheddar, feta and Vito's bruschetta mix

BRUSCHETTA MEDLEY tapenade, basil pesto, hummus, crostini

CHARCUTERIE BOARD prosciutto, smoked salmon, salami, mozzarella, a variety of olives & cheeses, caponata, crostini
(+\$3/person)

ARANCINI signature deep fried saffron risotto balls, filled with meat, mozzarella, peas (+\$5/person)

POLPETTE homemade meatballs, marinara, mozzarella, fresh basil (+\$5/person)

PIZZA variety of 10" signature pizzas (+\$5/person)

LASAGNA BITES deep fried saffron balls, stuffed with meat sauce, ricotta, mozzarella, parmigiana cheese (+\$5/person)

WHISKEY SHRIMP grilled shrimp, whiskey, garlic, horseradish, whole grain mustard, cream sauce, toast points (+\$5/person)

BOTTOMLESS BREAD SERVICE \$1/person

CUSTOM PRINTED PRE-FIX MENUS personalized & placed on each guest's place setting \$1/person

TABLE CLOTHES \$2/table

DINNER

PLATED \$40/person

ANTIPASTI

select up to 4

BRUSCHETTA tomato relish, garlic, basil, fresh crostini bread

CANNELONI BITES fried mini cannelloni, served with marinara

TOASTED RAVIOLI st. louis style meat ravioli, house marinara

BRUSCHETTA FRITTES classic fries topped with melted cheddar, feta and Vito's bruschetta mix

BRUSCHETTA MEDLEY tapenade, basil pesto, hummus, crostini

ARANCINI signature deep fried saffron risotto balls, filled with meat, mozzarella, peas (+\$3/person)

POLPETTE homemade meatballs, marinara, mozzarella, fresh basil (+\$3/person)

CHARCUTERIE BOARD prosciutto, smoked salmon, salami, mozzarella, a variety of olives & cheeses, caponata, crostini (+\$3/person)

LASAGNA BITES deep fried saffron balls, stuffed with meat sauce, ricotta, mozzarella, parmigiana cheese (+\$5/person)

WHISKEY SHRIMP grilled shrimp, whiskey, garlic, horseradish, whole grain mustard, cream sauce, toast points (+\$5/person)

INSALATE

select 1

ANTIPASTO SALAD mixed greens, cherry tomato, onion, cucumber, kalamata olives, croutons, mozzarella, house dressing

CAESAR SALAD romaine, parmigiana, croutons, asiago parmesan chip, caesar dressing

FRESH BERRY SALAD mixed greens, candied pecan, goat cheese, red onion, seasonal berries, mixed berry vinaigrette

QUINOA BUTTERNUT roasted sweet potatoes, butternut squash, corn, kale, cranberries, almonds, quinoa, honey vinaigrette (+\$3/person)

CAPRESE heirloom tomatoes, mozzarella, basil, basil infused olive oil, sweet balsamic glaze (+\$3/person)

ENTRÉE

select up to 4 / each guest will select 1

EGGPLANT PARMIGGIANA fresh eggplant, bread crumbs, house marinara, mozzarella, parmesan, basil

POLLO AL MARSALA grilled chicken, shitake mushrooms, roasted red peppers, shallots, marsala reduction sauce

VITO'S SIGNATURE PIZZA

SPIDINI DI POLLO chicken breast stuffed with spinach, pancetta, pine nuts, shallots, mozzarella & mushrooms, served with a mushroom sauce // st. louis magazine award-winner

SALMONE SCOTTATO grilled salmon filet with honey glaze

SEARED PORK RIB CHOP topped with our signature whiskey grain mustard sauce (+\$3/person)

MEDAGLIONI A LA BORDELAISE beef tenderloin medallions, bordelaise sauce (+\$5/person)

FILETTO classic Sicilian filet grilled to perfection, topped with mozzarella & demi glaze (+\$5/person)

GRILLED RIBEYE topped with red wine herb butter (+\$8/person)

WHISKEY SURF & TURF beef tenderloin medallions, served with our signature Whiskey Shrimp (+\$8/person)

SIDE

select 1

SEASONAL VEGETABLE & SICILIAN POTATOES

PASTA penne vodka, penne alfredo, penne marinara (+\$3/person)

BOTTOMLESS BREAD SERVICE \$1/person

CUSTOM PRINTED PRE-FIX MENUS personalized & placed on each guest's place setting \$1/person

TABLE CLOTHES \$2/table

DINNER

FAMILY or BUFFET STYLE \$35/person

ANTIPASTI

select up to 3

BRUSCHETTA tomato relish, garlic, basil, fresh crostini bread

BRUSCHETTA MEDLEY tapenade, basil pesto, hummus, crostini

CANNELONI BITES fried mini cannelloni, served with marinara

TOASTED RAVIOLI st. louis style meat ravioli, house marinara

BRUSCHETTA FRITTES classic fries topped with melted cheddar, feta and Vito's bruschetta mix

CHARCUTERIE BOARD prosciutto, smoked salmon, salami, mozzarella, a variety of olives & cheeses, caponata, crostini (+\$3/person)

ARANCINI signature deep fried saffron risotto balls, filled with meat, mozzarella, peas (+\$5/person)

POLPETTE homemade meatballs, marinara, mozzarella, fresh basil (+\$5/person)

LASAGNA BITES deep fried saffron balls, stuffed with meat sauce, ricotta, mozzarella, parmigiana cheese (+\$8/person)

WHISKEY SHRIMP grilled shrimp, whiskey, garlic, horseradish, whole grain mustard, cream sauce, toast points (+\$8/person)

INSALATE

select 1

ANTIPASTO SALAD mixed greens, cherry tomato, onion, cucumber, kalamata olives, croutons, mozzarella, house dressing

CAESAR SALAD romaine, parmigiana, croutons, asiago parmesan chip, caesar dressing

FRESH BERRY SALAD mixed greens, candied pecan, goat cheese, red onion, seasonal berries, mixed berry vinaigrette

ENTRÉE

Select up to 2

EGGPLANT PARMIGGIANA fresh eggplant, bread crumbs, house marinara, mozzarella, parmesan, basil

POLLO AL MARSALA grilled chicken, shitake mushrooms, roasted red peppers, shallots, marsala reduction sauce

VITO'S SIGNATURE PIZZA

SPIDINI DI POLLO chicken breast stuffed with spinach, pancetta, pine nuts, shallots, mozzarella & mushrooms, served with a mushroom sauce // st. louis magazine award-winner

SALMONE SCOTTATO grilled salmon filet with honey glaze

SIDE

select 1

SEASONAL VEGETABLE

SICILIAN POTATOES

PASTA penne vodka, penne alfredo, penne marinara (+\$3/person)

VITO'S SIGNATURE BREAD \$1/person

CUSTOM PRINTED PRE-FIX MENUS personalized & placed on each guest's place setting (+\$1/person)

TABLE CLOTHES \$2/table

DESSERT

SERVED FAMILY STYLE, BUFFET OR PLATED \$4/person

select 1

CANNOLI pastry shell, creamy ricotta filling, crushed pistachios or chocolate chips

CASSATA SICILIANA sponge cake, ricotta cheese mousse, chocolate chips, strawberry marmalade, vanilla filling

TIRAMISU ladyfingers, amaretto, italian espresso, mascarpone, cocoa powder

DOLCE AMORE variety of chef's favorite desserts (+\$1)