

Macaroni

MARINARA <i>rigatoni or spaghetti, San Marzano tomato sauce & fresh basil</i>	\$45/\$80
SUNDAY GRAVY <i>rigatoni or spaghetti, our traditional Sunday Gravy with meatballs, pork ribs & braciola</i>	\$80/\$150
BOLOGNESE <i>rigatoni or pappardelle, tomato cream sauce with ground beef, veal & pork</i>	\$70/\$130
CAVATELLI & POT CHEESE <i>cavatelli with our homemade marinara & ricotta</i>	\$60/\$110
SPAGHETTI AGLIO E OLIO <i>extra virgin olive oil & roasted garlic, topped with homemade breadcrumbs & pecorino romano</i>	\$50/\$90
SAUSAGE RAGU <i>rigatoni or pappardelle, crumbled sausage (hot or sweet) in San Marzano tomato sauce</i>	\$65/\$120
RIGATONI VODKA <i>our homemade vodka sauce with prosciutto & peas</i>	\$60/\$110
GEMELLI PRIMAVERA <i>oven roasted seasonal vegetables, extra virgin olive oil & roasted garlic</i>	\$60/\$110
CAVATELLI & BROCCOLI <i>fresh broccoli, extra virgin olive oil & roasted garlic</i>	\$55/\$100
ORECCHIETE & BROCCOLI RABE WITH SAUSAGE <i>broccoli rabe, crumbled sausage (hot or sweet), extra virgin olive oil & roasted garlic</i>	\$65/\$120

Salads

LULU <i>romaine, tomato, red onion, cucumber, olives, our house vinaigrette & pecorino romano</i>	\$45/\$75
CAESAR <i>romaine, house made caesar dressing, shaved parmesan & thick cut croutons</i>	\$45/\$75
SPINACH & ARUGULA <i>spinach, arugula, fresh garlic, red onion & shaved parmesan with lemon-olive oil vinaigrette</i>	\$50/\$80
UPTOWN <i>arugula, cranberries, apples, walnuts & gorgonzola with balsamic vinaigrette</i>	\$55/\$85
TRI-COLOR <i>mixed greens, tomato, red onion, homemade mozzarella & thick cut croutons with balsamic vinaigrette</i>	\$55/\$85
ESCAROLE <i>chopped escarole, cherry tomatoes, shaved radish, oregano & our house vinaigrette</i>	\$50/\$80
STRING BEAN <i>string beans, tomato, red onion & fresh garlic in our house vinaigrette</i>	\$45/\$75
TOMATO & RED ONION <i>tomato, fresh basil, red onion, chopped garlic & fresh mozzarella tossed in extra virgin olive oil</i>	\$45/\$75
SEAFOOD <i>jumbo lump crab meat, shrimp, scungilli & calamari tossed in extra virgin olive oil & fresh lemon juice</i>	MP

Chicken

CHICKEN CUTLETS <i>pan-fried, thinly sliced chicken breast, homemade breadcrumbs</i>	\$60/\$110
MARINATED GRILLED CHICKEN <i>thinly sliced, grilled chicken breast, marinated in herbs & fresh lemon juice</i>	\$55/\$100
PARMIGIANA <i>pan-fried chicken cutlets, San Marzano tomato sauce & melted homemade mozzarella</i>	\$70/\$130
PICCATA <i>lightly floured chicken breast, lemon-butter sauce, capers & shallots</i>	\$65/\$120
MILANESE <i>chicken cutlets, arugula, marinated cherry tomatoes, red onion, shaved parmesan & balsamic vinaigrette</i>	\$65/\$120
SALTIMBOCCA <i>lightly floured chicken breast, prosciutto, sage & melted mozzarella in a light marsala wine sauce</i>	\$70/\$130
VITO'S LEMON CHICKEN <i>lightly floured chicken breast, garlic, lemon & white wine sauce</i>	\$70/\$130
MARSALA <i>lightly floured chicken breast, porcini mushrooms, marsala wine sauce</i>	\$65/\$120
SAVOY <i>pan-roasted, bone-in chicken, roasted garlic, herbs & red wine vinegar sauce</i>	\$75/\$140
GIAMBOTTA (HOT OR SWEET) <i>lightly floured, sliced chicken breast, peppers, onions, mushrooms, potatoes & sliced sausage</i>	\$70/\$130
ROASTED GARLIC CHICKEN <i>oven-roasted, bone-in chicken, whole clove roasted garlic with extra virgin olive oil & fresh lemon juice</i>	\$70/\$130
GRILLED CHICKEN PESTO <i>sliced, marinated grilled chicken, homemade pesto & roasted pine nuts</i>	\$60/\$110

Baked Dishes

LASAGNA <i>San Marzano marinara, ricotta, melted mozzarella & fresh basil</i>	\$60/\$110
HOMESTYLE LASAGNA <i>San Marzano marinara, ricotta, crumbled sausage, melted mozzarella & fresh basil</i>	\$65/\$120
BAKED ZITI <i>ziti rigate, San Marzano tomato sauce, ricotta & melted mozzarella</i>	\$55/\$100
MANICOTTI <i>San Marzano tomato sauce & fresh basil</i>	\$60/\$110
STUFFED SHELLS <i>San Marzano tomato sauce & fresh basil</i>	\$60/\$110
EGGPLANT PARMIGIANA <i>pan-fried eggplant, San Marzano tomato sauce & melted homemade mozzarella</i>	\$65/\$120
EGGPLANT ROLLATINI <i>ricotta & mozzarella wrapped in pan-fried eggplant & finished with San Marzano tomato sauce & melted mozzarella</i>	\$70/\$130

Please allow 24-48 hours notice for all catering orders. We are happy to accommodate any special requests.

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Meat & Pork

VEAL CUTLETS <i>pan-fried, thinly sliced with homemade breadcrumbs</i>	\$75/\$140
VEAL MILANESE <i>pan-fried veal cutlets, arugula, marinated cherry tomatoes, red onion, shaved parmesan & balsamic vinaigrette</i>	\$80/\$150
VEAL PARMIGIANA <i>pan-fried veal cutlets, San Marzano marinara, melted homemade mozzarella</i>	\$80/\$150
VEAL & PEPPERS <i>tender pieces of veal slow roasted in homemade marinara with peppers & onions</i>	\$70/\$130
VITO'S VEAL & LEMON <i>lightly floured veal, garlic, lemon & white wine sauce</i>	\$80/\$150
VEAL SALTIMBOCCA <i>lightly floured veal, prosciutto, sage & melted mozzarella in a light marsala wine sauce</i>	\$80/\$150
VEAL MARSALA <i>lightly floured veal, porcini mushrooms, marsala wine sauce</i>	\$75/\$140
VEAL PICCATA <i>lightly floured veal, lemon-butter sauce, capers & shallots</i>	\$75/\$140
VITO'S MEATBALLS <i>our signature pan-fried meatballs, veal, beef & pork blend, fresh herbs, homemade breadcrumbs in our signature gravy</i>	\$65/\$120
HOMESTYLE SAUSAGE & PEPPERS <i>sausage (hot or sweet), peppers, onions & fried potatoes</i>	\$65/\$120
ITALIAN-STYLE ROAST PORK <i>slow roasted pork shoulder, italian herbs, roasted garlic, pulled & served over broccoli rabe</i>	\$80/\$150
STEAK GIAMBOTTA <i>sliced USDA choice NY strip, peppers, onions, mushrooms & fried potatoes</i>	\$90/\$170
ROAST BEEF AU JUS <i>our house made roast beef, thinly sliced in our homemade au jus</i>	\$75/\$140

Seafood

MUSSELS (RED OR WHITE) <i>pei mussels, hot or sweet marinara OR white wine, butter sauce</i>	MP
SHRIMP SCAMPI <i>jumbo shrimp, garlic, white wine & butter sauce over linguine or abborio rice</i>	\$80/\$150
SHRIMP FRA DIAVOLO <i>jumbo shrimp, spicy homemade marinara over linguine or abborio rice</i>	\$80/\$150
LINGUINE WITH CLAM SAUCE (RED OR WHITE) <i>fresh chopped & whole clams in homemade marinara OR white wine, butter sauce</i>	\$70/\$130
SHRIMP BEEPS <i>sauteed shrimp in spicy marinara tossed with spaghetti & finished with pecorino romano</i>	\$80/\$150

IL BORDO

a curated selection of Italian meats & cheeses, complimented with assorted peppers, olives & accompaniments

beginning at \$80

all boards can be customized to your preference

Appetizers & Sides

BRUSCHETTA <i>chopped tomatoes, red onion, garlic & basil tossed in extra virgin olive oil, served over toasted italian bread</i>	\$50
CAPRESE <i>sliced tomatoes, homemade mozzarella & basil, layered & drizzled with extra virgin olive oil</i>	\$60
FRIED CALAMARI <i>hand-cut calamari, lightly floured & fried, served with homemade marinara</i>	\$65
SHRIMP COCKTAIL <i>jumbo shrimp served over crushed ice with horseradish cocktail sauce & lemon wedges</i>	\$90
ITALIAN STYLE POTATOES <i>smashed potatoes, hot & sweet cherry peppers, extra virgin olive oil & roasted garlic</i>	\$55
HERB ROASTED POTATOES <i>halved red potatoes, oven roasted with italian herbs, garlic & extra virgin olive oil</i>	\$50
LONG HOTS <i>long hot peppers roasted with whole clove garlic & extra virgin olive oil</i>	\$50
NONNA'S PEPPERS <i>red bell peppers, sauteed with garlic, white wine & extra virgin olive oil</i>	\$70
GRANDMA'S STUFFED CHERRY PEPPERS <i>hot cherry peppers filled with grandma's special stuffing</i>	\$85
MIXED VEGETABLES <i>string beans, cauliflower, carrots & zucchini, tossed in extra virgin olive oil & roasted garlic</i>	\$50
HOMESTYLE MASHED POTATOES <i>creamy, whipped potatoes</i>	\$55
BROCCOLI RABE <i>broccoli rabe sauteed with extra virgin olive oil & roasted garlic</i>	\$65
CHICKEN TENDERS <i>served with buffalo sauce & bleu cheese OR ketchup & honey mustard</i>	\$55
BUFFALO CHICKEN MEATBALLS <i>ground chicken breast blended with our homemade breadcrumbs, fried & tossed in buffalo sauce & topped with crumbled gorgonzola</i>	\$70

Deli & Sandwich Trays

TRADITIONAL DELI TRAY <i>oven roasted turkey, ham, house made roast beef, pepperoni, swiss cheese & provolone served with macaroni salad & potato salad</i>	\$60/\$110
ITALIAN DELI TRAY <i>salami, sopressata (hot or sweet), capicola (hot or sweet), mortadella, pepperoni, provolone & homemade mozzarella served with pasta salad & italian potato salad</i>	\$70/\$130
COLD SANDWICH TRAY <i>choose any 3 cold sandwiches served with macaroni salad & potato salad</i>	\$65/\$120
SIGNATURE SANDWICH TRAY <i>choose any 3 signature sandwiches served with pasta salad & string bean salad</i>	\$70/\$130

Catering packages available! Please visit our website WWW.VITOSNJ.COM

RACKS & STERNOS BY REQUEST • \$5 DEPOSIT PER SETUP