

TO'S Catering Menu

732.854.VITO (8486) VITOSNJ@YAHOO.COM

Macaroni		Chicken	
MARINARA rigatoni or spaghetti, San Marzano tomato sauce & fresh basil	\$45/\$80	CHICKEN CUTLETS pan-fried, thinly sliced chicken breast, homemade breadcrumbs	\$60/\$110
SUNDAY GRAVY rigatoni or spaghetti, our traditional Sunday Gravy with meatballs, pork ribs & braciole	\$80/\$150	MARINATED GRILLED CHICKEN thinly sliced, grilled chicken breast, marinated in herbs & fresh lemon juice	\$55/\$100
BOLOGNESE rigatoni or pappardelle, tomato cream sauce with ground beef, veal & pork	\$70/\$130	PARMIGIANA pan-fried chicken cutlets, San Marzano tomato sauce & melted homemade mozzarella	\$70/\$130
CAVATELLI & POT CHEESE cavatelli with our homemade marinara & ricotta	\$60/\$110	PICCATA lightly floured chicken breast, lemon-butter sauce, capers & shallots	\$65/\$120
SPAGHETTI AGLIO E OLIO extra virgin olive oil & roasted garlic, topped with homemade breadcrumbs & pecorino romano	\$50/\$90	MILANESE chicken cutlets, arugula, marinated cherry tomatoes, red onion, shaved parmesan & balsamic vinaigrette	\$65/\$120
SAUSAGE RAGU rigatoni or pappardelle, crumbled sausage (hot or sweet) in San Marzano tomato sauce	\$65/\$120	SALTIMBOCCA lightly floured chicken breast, prosciutto, sage & melted mozzarella in a light marsala wine sauce	\$70/\$130
RIGATONI VODKA our homemade vodka sauce with prosciutto & peas	\$60/\$110	VITO'S LEMON CHICKEN lightly floured chicken breast, garlic, lemon & white wine sauce	\$70/\$130
GEMELLI PRIMAVERA oven roasted seasonal vegetables, extra virgin olive oil & roasted garlic	\$60/\$110	MARSALA lightly floured chicken breast, porcini mushrooms, marsala wine sauce	\$65/\$120
CAVATELLI & BROCCOLI fresh broccoli, extra virgin olive oil & roasted garlic	\$55/\$100	SAVOY pan-roasted, bone-in chicken, roasted garlic, herbs & red wine vinegar sauce	\$75/\$140
ORECCHIETE & BROCCOLI RABE WITH SAUSAGE broccoli rabe, crumbled sausage (hot or sweet), extra virgin olive oil & roasted garlic	\$65/\$120	GIAMBOTTA (HOT OR SWEET) lightly floured, sliced chicken breast, peppers, onions, mushrooms, potatoes & sliced sausage	\$70/\$130
Salads		ROASTED GARLIC CHICKEN oven-roasted, bone-in chicken , whole clove roasted garlic with extra virgin olive oil & fresh lemon juice	\$70/\$130
LULU romaine, tomato, red onion, cucumber, olives, our house	\$45/\$75	GRILLED CHICKEN PESTO sliced, marinated grilled chicken, homemade pesto & roasted pine nuts	\$60/\$110
vinaigrette & pecorino romano CAESAR	\$45/\$75	0 1 10 1	
romaine, house made caesar dressing, shaved parmesan & thick cut croutons	Ψ 10/ Ψ/ 0	Baked Dishes	
SPINACH & ARUGULA spinach, arugula, fresh garlic, red onion & shaved	\$50/\$80	LASAGNA San Marzano marinara, ricotta, melted mozzarella & fresh basil	\$60/\$110
parmesan with lemon-olive oil vinaigrette UPTOWN arugula, cranberries, apples, walnuts & gorgonzola with	\$55/\$85	HOMESTYLE LASAGNA San Marzano marinara, ricotta, crumbled sausage, melted mozzarella & fresh basil	\$65/\$120
balsamic vinaigrette TRI-COLOR	\$55/\$85	BAKED ZITI	\$55/\$100
mixed greens, tomato, red onion, homemade mozzarella & thick cut croutons with balsamic vinaigrette ESCAROLE	\$50/\$80	ziti rigate, San Marzano tomato sauce, ricotta & melted mozzarella MANICOTTI	, \$60/\$110
chopped escarole, cherry tomatoes, shaved radish, oregano & our house vinaigrette	, ,	San Marzano tomato sauce & fresh basil	ψου, ψπο
STRING BEAN string beans, tomato, red onion & fresh garlic in our house vinaigrette	\$45/\$75	STUFFED SHELLS San Marzano tomato sauce & fresh basil	\$60/\$110
TOMATO & RED ONION	\$45/\$75 MP	EGGPLANT PARMIGIANA pan-fried eggplant, San Marzano tomato sauce & melted homemade mozzarella EGGPLANT ROLLATINI	\$65/\$120
tomato, fresh basil, red onion, chopped garlic & fresh mozzarella tossed in extra virgin olive oil SEAFOOD			\$70/\$130
jumbo lump crab meat, shrimp, scungilli & calamari tossed in extra virgin olive oil & fresh lemon juice		ricotta & mozzarella wrapped in pan-fried eggplant & finished with San Marzano tomato sauce & melted	

Please allow 24-48 hours notice for all catering orders. We are happy to accommodate any special requests. 2304 ROUTE 35 & FIRST AVENUE, ORTLEY BEACH, NJ • WWW.VITOSNJ.COM

mozzarella



Appetizers & Sides

PARL PLACATA WEAL MILANESE you fried ved culture, angular, marinarad cherry recording ved counts, shared parmesan & balsame vinaignette VEAL PARMICIANA S80/\$150 FRIED CALAMARI SRAMICIANA SRA	COLD SANDWICH TRAY \$65/\$120 choose any 3 cold sandwiches
PEAL MILANESE PEAL MILANESE PEAL PARM(GIANA S80/\$150 SRRIMP COCKIAIL James and a sure search of the sure sea	\$80/\$150 salami, sopressata (hot or sweet), capicola (hot or sweet), mortadella, pepperoni, provolone & homemade mozzarella served with pasta salad & italian potato salad
PEAL MILANESE partition ded outlets, arrigula, marinated cherry partition, red onton, shave partitions, and bollamic vinalignette PEAL PARMIGIANA partition ded outlets, arrigula, marinated cherry partition, red onton, shave partition, and the partition of the partiti	ITALIAN DELI TRAY \$70/\$130
AND STATE POTATORS SONSTORMENT STATES SONSTO	OR WHITE) \$70/\$130 pepperoni, swiss cheese & provolone served with macaroni salad & potato salad
AND MEANESE VEAL MILANESE Sao /\$150 Sao /	\$80/\$150 TRADITIONAL DELI TRAY \$60/\$110
VEAL MILANESE pan-fried veal cutlets, arugula, marinated cherry tomatos, red anion, shaved parmesan & balsamic vinaigrette VEAL PRINGIANA pan-fried veal cutlets, san Marzano marinara, metred homemade mozzarella & basil, layered & drizzide vinith estra virgin olive oil VEAL PRINGIANA pan-fried veal cutlets, san Marzano marinara, metred homemade mozzarella VEAL & PEPPERS \$70/\$150 SHRIMP COCKTAIL jumbo shripp served over crushed ice with horseradish cocktail sauce & leman wedgae virty of veal, personative, sage & melted mozzarella in a light maraid wine sauce VEAL SALTIMBOCCA lightly floured veal, prosautto, sage & melted mozzarella in a light maraid wine sauce VEAL MARSALA lightly floured veal, prosautto, sage & melted mozzarella in a light maraid wine sauce VEAL PRINGIANA VEAL & LEMON lightly floured veal, portini mushrooms, marsala wine sauce VEAL PRINGIANA VEAL WARSALA lightly floured veal, portini mushrooms, marsala wine sauce VEAL PICCATA lightly floured veal, personative, sage & person	\$80/\$150 Deli E Sandwich Trays
VEAL MILANESE pon-fried veal cutters, arugula, marinated cherry tomatos, red onton, shaved parmesan & balsamic vinaigrette vEAL PARMICIANA pan-fried veal cutters, san Marzano marinara, melted homemade marzarella baread cutters, san Marzano marinara, melted homemade marzarella shamemade marsa wine sauce vEAL PARMI SALTIMBOCCA shamemade marsa wine sauce vEAL MARSALA processione shame sauce vEAL MARSALA shamemade marsa wine sauce vEAL MARSALA shamemade marsa wine sauce vEAL MARSALA shamemade with must shame sauce vEAL MARSALA shamemade barade veal, percent mushrooms, marsala wine sauce vEAL MARSALA shamemade bareadevumbs in our signature gravy HOMESTYLE SAUSAGE & PEPPERS shamemade breaderumbs in our signature gravy HOMESTYLE SAUSAGE & PEPPERS shamemade breaderumbs in our signature gravy HOMESTYLE ROAST PORK slow roasted pork shoulder, italian herbs, coasted garlic, pulled & served over braccoli rabe shamemade and served over braccoli rabe shamemade and served over crushed ice with horseradish archaed cut cariamari, lightly floured & fired, served with horseradish cocktail sauce & lemon wedges santsed partices, herb, sausted partices, sausted with whole clove garlic & extra virgin olive oil & roasted garlic, pulled & served over braccoli rabe shame was sausted partices, herb, sausted partices, herb, sausted partices, herb, sausted partices, sausted garlic, pulled & served over braccoli rabe shame was sausted partices, thinly sliced in our homemade au jus supported to the sausted bartices and sausted with our homemade bracderumbs. In partices, sausted with our homemade bracderumbs, in characteristics, sausted with our homemade bracderumbs, included the force of the sausted with our homemad	MP
VEAL MILANESE pan-fried eduel outlets, arugula, marinated cherry tomatos, red onion, gated with based with star virgin olive oil, served and tallan bread start virgin olive oil, served over toasted tallan bread start virgin olive oil. VEAL PARMIGIANA pan-fried veal outlets, san Marzano marinara, melted homemade mozzarella & basil, layered & dizzled with extra virgin olive oil VEAL PARMIGIANA properties of veal slow roasted in homemade marinara with peppers & onions with peppers & onions with peppers & onions with peppers and perpensions of the perpension of the	BUFFALO CHICKEN MEATBALLS ground chicken breast blended with our homemade breadcrumbs, fried & tossed in buffalo sauce & topped
VEAL PARMIGIANA VEAL & PEPPERS tender pieces of voal slow roasted in homemade marinara with peppers & onions VITO'S VEAL & LEMON lightly floured veal, garlic, lemon & white wine sauce VEAL PARSALA lightly floured veal, prosciutio, sage & melted mozzarella veal pictured veal, procini mushrooms, marsala wine sauce VEAL PICCATA lightly floured veal, perioni mushrooms, marsala wine sauce VEAL PICCATA lightly floured veal, lemon-butter sauce, capers & shallots VITO'S MEATBALLS OUT SMEATBALLS OUT SMEAT	ur homemade served with buffalo sauce & bleu cheese OR
VEAL BEPPERS VITO'S VEAL & LEMON lightly floured veal, parsociutto, sage & melted mozzarella lightly floured veal, prosciutto, sage & melted mozzarella lightly floured veal, perioni mushrooms, marsala wine sauce VEAL PICCATA lightly floured veal, perpers VEAL PICCATA lightly floured veal, perpers VEAL PICCATA lightly floured veal, perpers, onions & fried protatoes volved for the very constend portatoes volved for the very constend perpers volved for the very perpers, onions & fried protatoes volved for the very opporatoes volved for the very perpers, onions & fried protatoes volved for the very opporatoes very own, whipped potatoes very own of the very own own. very content of the very very own own. very content of the very very own. very very own. very content of the very very own. very very own. very content of the very very own. very very own. very content of the very very own. very very own. very content of the very very own. very very own. very content of the very very own. very very own. very content of the very very own. very very own. very content of the very very own. very very own. very content of the very very own. very very own. very content of the very very own. very very own. very content of the very very own. very very own. very content of the very very own. very very own. very content of the very very own. very very own. very content of the very very own. very very own. very content of the very very own. very very own. very content of the very very own. very very own. very content of the very very own. very very own. very content of the very very own. very content of the very very own. very content o	s, mushrooms & broccoli rabe sauteed with extra virgin olive oil & roasted garlic
CAPRESE prointired veal culters, arugula, marinated cherry tomotos, ted onion, surved over toasted italian bread with a tried veal culters, arugula, marinated cherry tomotos, ted onion, shaved parmeson & balsamic vinaigrette VEAL PARMIGIANA pan-fried veal culters. San Marzana marinara, melted homemade mozzarella VEAL & PEPPERS VEAL & PEPPERS VITO'S VEAL & LEMON lightly floured veal, garlic, lemon & white wine sauce VEAL SALTIMBOCCA slightly floured veal, prosciutto, sage & melted mozzarella in a light marsala wine sauce VEAL PICCATA lightly floured veal, prosciutin mushrooms, marsala wine sauce VEAL PICCATA lightly floured veal, lemon-butter sauce, capers & shallots VITO'S MEATBALLS our signature pan-fried meatballs, veal, beef & pork blend, fresh herbs, homemade breadcrumbs in our signature gravy HOMESTYLE SAUSAGE & PEPPERS subsw roasted pork shoulder, italian herbs, roasted garlic. VEAL SAUS MEATBALLS subvaled, italian herbs, roasted garlic. S80/\$150 RAMBANAS ARE succein, symbol of the proper stand with the vine wine sauce with the sauce of the potatoes. S80/\$150 RAMBANAS STUFFED CHERRY PEPPERS string beans, cauliflower, carrats & zucchini, tossed in extra virgin olive oil & roasted garlic. S80/\$150 RAMBANAS STUFFED CHERRY PEPPERS string beans, cauliflower, carrats & zucchini, tossed in extra virgin olive oil & roasted garlic. S80/\$150 RAMBANAS STUFFED CHERRY PEPPERS string beans, cauliflower, carrats & zucchini, tossed in extra virgin olive oil & roasted garlic. S80/\$150 RAMBANAS STUFFED CHERRY PEPPERS string beans, cauliflower, carrats & zucchini, tossed in extra virgin olive oil & roasted garlic. S80/\$150 RAMBANAS STUFFED CHERRY PEPPERS string beans, cauliflower, carrats & zucchini, tossed in extra virgin olive oil & roasted garlic. S80/\$150 RAMBANAS STUFFED CHERRY PEPPERS string beans, cauliflower, carrats & zucchini, tossed in extra virgin olive oil & roasted garlic. S80/\$150 RAMBANAS STUFFED CHERRY PEPPERS string beans, cauliflower, carrats & zucchini, tossed in extra virgin olive oil &	\$90/\$170 BROCCOLI RABE \$65
veal Milanese pan-fried, thinly sliced with homemade breadcrumbs VEAL MILANESE pan-fried veal cutlets, arugula, marinated cherry tomatos, red onion, shaved parmesan & balsamic vinaigrette VEAL PARMIGIANA pan-fried veal cutlets, San Marzano marinara, melted homemade mazzarella VEAL & PEPPERS tender pieces of veal slow roasted in homemade marinara with peppers & onions VITO'S VEAL & LEMON lightly floured veal, garlic, lemon & white wine sauce VEAL SALTIMBOCCA lightly floured veal, prosciutto, sage & melted mozzarella in a light marsala wine sauce VEAL MARSALA lightly floured veal, porcini mushrooms, marsala wine sauce VEAL PICCATA lightly floured veal, lemon-butter sauce, capers & shallots VITO'S MEATBALLS virio olive oil VITO'S MEATBALLS virio olive oil VITO'S MEATBALLS supsagae (hot or sweet), peapers, onions & fried VEAL piccata VIXED VEGETABLES string bans, cayliflower, carrots & zucchini, tossed in VIXED VEGETABLES string bans, cayliflower, carrots & zucchini, tossed in VIXED VEGETABLES string bans, cayliflower, carrots & zucchini, tossed in	\$80/\$150 HOMESTYLE MASHED POTATOES \$55
veal Milanese pan-fried, thinly sliced with homemade breadcrumbs VEAL Milanese pan-fried veal cutlets, arugula, marinated cherry tomatos, red onion, shaved parmesan & balsamic vinaigrette VEAL PARMIGIANA pan-fried veal cutlets, San Marzano marinara, melted homemade mozzarella with extra virgin olive oil served over crushed ice with horseradish cocktail sauce & lemon wedges VEAL & PEPPERS sonions VITO'S VEAL & LEMON SANTIMBOCCA SAN	\$65/\$120 MIXED VEGETABLES \$50
VEAL MILANESE pan-fried veal cutlets, arugula, marinated cherry tomatos, red onion, shaved parmesan & balsamic vinaigrette VEAL PARMIGIANA pan-fried veal cutlets, San Marzano marinara, melted homemade mozzarella VEAL & PEPPERS viname of veal slow roasted in homemade marinara with peppers & onions VITO'S VEAL & LEMON lightly floured veal, garlic, lemon & white wine sauce VEAL SALTIMBOCCA lightly floured veal, prosciutto, sage & melted mozzarella lightly floured veal, porcini mushrooms, marsala wine sauce VEAL PICCATA lightly floured veal, lemon-butter sauce, capers & shallots voiced tomatoes, red onion, garlic & basil tossed in extra virgin olive oil, served over toasted italian bread CAPRESE sliced tomatoes, homemade mozzarella & basil, layered & drizzled with extra virgin olive oil VEAL APARMIGIANA pan-fried veal cutlets, San Marzano marinara, melted homemade marinara Sal/\$150 FRIED CALAMARI hand-cut calamari, lightly floured & fried, served with homemade marinara SHRIMP COCKTAIL jumbo shrimp served over crushed ice with horseradish cocktail sauce & lemon wedges Sal/\$150 ITALIAN STYLE POTATOES smashed potatoes, oven roasted with italian herbs, garlic & extra virgin olive oil VEAL SALTIMBOCCA \$80/\$150 HERB ROASTED POTATOES halved red potatoes, oven roasted with italian herbs, garlic & extra virgin olive oil VEAL MARSALA Saltim floured veal, porcini mushrooms, marsala wine sauce VEAL PICCATA Saltim floured veal, lemon-butter sauce, capers & shallots	\$65/\$120 GRANDMA'S STUFFED CHERRY PEPPERS \$85 f & pork blend, hot cherry peppers filled with grandma's special stuffing signature gravy
chopped fomatoes, red onion, garlic & basil tossed in extra virgin olive oil, served over toasted italian bread VEAL MILANESE pan-fried veal cutlets, arugula, marinated cherry tomatos, red onion, shaved parmesan & balsamic vinaigrette VEAL PARMIGIANA pan-fried veal cutlets, San Marzano marinara, melted homemade mozzarella homemade mozzarella VEAL & PEPPERS tender pieces of veal slow roasted in homemade marinara with peppers & onions VITO'S VEAL & LEMON lightly floured veal, garlic, lemon & white wine sauce VEAL SALTIMBOCCA lightly floured veal, prosciutto, sage & melted mozzarella in a light marsala wine sauce VEAL MARSALA lightly floured veal, porcini mushrooms, marsala wine sauce S80/\$150 CAPRESE sliced tomatoes, homemade mozzarella extra virgin olive oil Arizzled with extra virgin olive oil FRIED CALAMARI hand-cut calamari, lightly floured & fried, served with homemade marinara year virgin olive oil S70/\$130 SHRIMP COCKTAIL jumbo shrimp served over crushed ice with horseradish cocktail sauce & lemon wedges ITALIAN STYLE POTATOES smashed potatoes, hot & sweet cherry peppers, extra virgin olive oil & roasted garlic VEAL SALTIMBOCCA stall sauce & lemon wedges WEAL SALTIMBOCCA stall sauce & lemon wedges smashed potatoes, hot & sweet cherry peppers, extra virgin olive oil & roasted garlic VEAL MARSALA stall stall an hered wed, porcini mushrooms, marsala wine sauce VEAL MARSALA lightly floured veal, porcini mushrooms, marsala wine sauce lightly floured veal, porcini mushrooms, marsala wine sauce S75/\$140 LONG HOTS long hot peppers roasted with whole clove garlic &	ers & shallots red bell peppers, sauteed with aarlic, white wine & extra
very matches and the solution of the solution	\$75/\$140 LONG HOTS \$50 ala wine sauce long hot peppers roasted with whole clove garlic &
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veal pan-fried, thinly sliced with homemade breadcrumbs VEAL MILANESE pan-fried veal cutlets, arugula, marinated cherry tomatos, red onion, shaved parmesan & balsamic vinaigrette VEAL PARMIGIANA pan-fried veal cutlets, San Marzano marinara, melted homemade mozzarella VEAL & PEPPERS VEAL & PEPPERS S80/\$150 S80/\$150 S80/\$150 FRIED CALAMARI hand-cut calamari, lightly floured & fried, served with homemade marinara SHRIMP COCKTAIL iumbo shrimp served over crushed ice with horseradish	\$80/\$150 ITALIAN STYLE POTATOES \$55 ne sauce smashed potatoes, hot & sweet cherry peppers,
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pan-fried, thinly sliced with homemade breadcrumbs chopped tomatoes, red onion, garlic & basil tossed in	herry sliced tomatoes, homemade mozzarella & basil, layered &
VEAL CUTLETS \$75/\$140 BRUSCHETTA \$5	\$75/\$140 BRUSCHETTA \$50 dcrumbs extra virgin olive oil, served over toasted italian bread

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

choose any 3 cold sandwiches served with macaroni salad & potato salad

SIGNATURE SANDWICH TRAY

choose any 3 signature sandwiches served with pasta salad & string bean salad \$70/\$130

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