

# CHEF'S CHOICE

## REVOLUTIONARY FOOD

BY: Chef de Cuisine Gina Puopolo-Breeze  
Sous Chef Andrew Morgan

June 28, 2010

### *1<sup>st</sup> Course*

Petite Cheese Plate  
+ Fig Jam + Red Onion Compote

### *2<sup>nd</sup> Course*

Chilled Gazpacho

### *3<sup>rd</sup> Course*

Caprese

### *4<sup>th</sup> Course*

Spaghetti al Pesto

### *5<sup>th</sup> Course*

Eggplant Parmigiana

*\$30 per person*

## VITO'S CLASSICS

### *Appetizers*

Gorgonzola Garlic Bread 8  
Fried Calamari 10  
Cold Antipasto (serves 2) 18

### *Salads*

Classic Caesar 7  
House 6

### *Main Courses*

Eggplant Parmigiana w/ Spaghetti Marinara 14  
Chicken Parmigiana w/ Spaghetti Marinara 20  
Veal Parmigiana w/ Spaghetti Marinara 25  
Shrimp Puccini 23  
Seafood Diavolo 24  
Spaghetti & Meatballs 15  
Fettuccine Bolognese 16  
Fettuccine Alfredo 15

### *Sides*

Sauteed Spinach 6  
Vegetable del Giorno 6  
Potato del Giorno 6