



Welcome to Vito's

It's no accident that Italian cookery is regarded as some of the finest in the world. Taste the genuine article and you'll quickly appreciate there's one reason above all it's so special – and that's its immense variety.

Italian food is in fact not one, but a collection of styles, all of them different, all of them representing a particular region of Italy.

So join us on a delightful tour of some of Italy's treasures. Vito offers for your enjoyment some dishes representing the best from his native southern Italy, but you'll also find some great discoveries from regions such as Tuscany, Puglia and many others.

Vito's is one of a handful of restaurants in Sheffield that are genuinely Italian-owned and operated. What's more, it's also the longest-established of its kind. Like the food, it's the genuine article. I hope that you have a memorable evening.

Vito

Tel: 0114 233 3574 - Website: www.vitos.org.uk

STUZZICHINI – APPETISERS

Why not enjoy a small nibble with your pre-dinner drink? Choose from our authentic selection

Bruschetta Al Profumo Di Tartufo V £6.20 Toasted Alta Muro Bread with melted pecorino cheese and truffle.	Pizza Con Aglio e Pomodoro V £5.10 Garlic & tomato
Bruschetta Classica V £4.10 Toasted Alta Muro Bread with chopped tomato, olive oil, garlic and fresh basil	Pizza con Aglio, Pomodoro e Formaggio V £5.60 Cheese, garlic & tomato
Bruschetta Con Lardo Colonnata £4.10 Toasted Alta Muro Bread topped with Mature Pork Fat, a drizzle of olive oil and tomatoes. Lardo di Colonnata is a traditional Tuscan food, made from pork fat. Today it is a delicacy – and still produced high up in the Apuan Alps	Bowl of Olives V £4.10
	Bread and Olive Oil V £3.90

ANTIPASTI – STARTERS

In Italy, antipasti are traditionally served before the primi piatti (first dish, usually pasta) and secondi piatti (second, or main, dish). We present the courses in that traditional way. But simply please yourself which order you would like best.. Pick from our starter menu, or if you prefer, why not sample a pasta or other dish served as a starter size portion? And if you have a special request, we'll do our best to please – feel free to ask

Polpette e Salsiccia £6.50 Homemade meatballs and sausage cooked in a spicy tomato sauce	Asparagi Fritti V £5.90 Fresh Asparagus pan fried with olive oil, garlic, fresh parsley, pepper and a touch of lemon juice
Fondue al Tartufo V £9.20 Melted pecorino cheese with truffle and served with Sardinian crusted bread. (Music Bread)	Antipasto all'Italiana £9.90 A mixture of Italian cured meats with marinated vegetables.
Frittata con Tartufo V £7.50 Omelette with truffle	Cozze (Mussels) £7.10 New Zealand mussels cooked in white wine, garlic & parsley OR tomato sauce, garlic, parsley & white wine OR mozzarella cheese, cream, garlic, parsley and oven baked
Frittata con Cipolle Rosse e Asparagi V £6.95 Omelette with red onions and asparagus (very popular dish in Calabria and Basilicata)	Avocado ai Gamberetti £6.10 Avocado with prawns
Fagottini Di Bresaola £9.60 Cured beef parcels filled with mascarpone cheese, black pepper, fresh parsley, garlic, with a drizzle of olive oil and balsamic syrup, served on a bed of rocket with shavings of parmesan cheese	Zuppa Toscana V £6.20 Traditional Tuscan soup with cannellini beans, cabbage with finely chopped raw red onions and olive oil
Melone £7.95 Melon with Parma ham, prawns or liqueur of your choice	Funghi Crema e Spinaci V £5.50 Mushrooms cooked with cream, white wine, spinach and garlic
Tricolore V £6.60 A fresh italian salad of tomato, mozzarella cheese and avocado with olive oil dressing	Funghi Piccante V £5.20 Mushrooms cooked with tomato, garlic and chilli
Asparagi Con Prosciutto Di Parma (cold dish) £7.95 Asparagus wrapped with Parma Ham and served with olive oil, parsley and lemon dressing	Funghi al Burro V £4.95 Mushrooms fried in garlic butter, parsley and white wine
	Funghi Sorrento £6.95 De-stalked mushrooms filled with breadcrumbs, tuna, parmesan cheese, prawns, garlic, parsley, mozzarella, oven baked with tomato and bechamel sauce

PRIMI PIATTI

RISOTTI

Risotto Ai Fegatini Di Pollo £7.60
Arborio Rice cooked with mushrooms, onions, chicken liver, touch of cream and chicken stock

Risotto Al Tartufo £11.90
Arborio rice cooked with truffles, wild mushrooms and a touch of cream

Risotto Terra E Mare £8.60
Arborio rice cooked with white wine, artichokes, potatoes, cannellini beans, prawns, fontina cheese, parsley, garlic and vegetable stock

PASTA

As one award-winning British chef once said of Vito's... "it is the only place I know where I can find a plate of pasta that is truly properly cooked". Here is a choice selection of Italy's signature dish. All our pasta is cooked Al Dente.

Lasagna Al Forno £8.50

Spaghetti Carbonara £7.90
Spaghetti cooked with pancetta (bacon), egg yolk, parmesan cheese, and black pepper

Spaghetti Bolognese £6.90
Spaghetti cooked with tomato, mince meat, basil, garlic and red wine

Tortellini Alla Panna £9.10
Pasta filled with ham, cheese and cooked with cream, truffle & basil

Farfalle Alla Domenico £8.20
Butterfly shaped pasta cooked with smoked salmon, prawns, rocket, parsley, garlic, fish stock and a touch of cream. Chef's Choice

Linguine Con Spigola e Asparagi £8.90
Linguini pasta cooked with olive oil, garlic, parsley, asparagus topped with fresh cherry tomatoes and Sea Bass

Linguine Pernod E Gamberi £8.95
Linguini pasta cooked with cream, garlic, parsley, peeled tiger prawns and pernod

Linguine Con Pesce Spada £8.90
Linguini pasta cooked with olive oil, garlic, topped with smoked sword fish and rocket

VEGETARIANI – VEGETARIAN

Risotto Asparagi £7.10
Arborio rice cooked with asparagus, vegetable stock, a touch of tomato, garlic, parsley and topped with shavings (shredded) of parmesan cheese

Crespella £7.20
Pancake filled with ricotta cheese, spinach, fresh basil, garlic, fresh mint oven baked with mozzarella cheese, bechamel and tomato sauce

Tagliatelle Mandorle e Tartufo £8.95
Tagliatelle cooked with almonds, truffle and a touch of cream. Chef's Choice

Melanzane Alla Parmigiana £7.90
Sliced fried aubergine layered with tomato, fresh parmesan cheese, basil, olive oil & garlic. Served almost dry

Melanzane Bianche £7.95
Sliced fried aubergine cooked with bechamel sauce, fresh parmesan cheese, mozzarella cheese, pecorino cheese, fresh basil, garlic & pepper

Linguine Con Pomodori Arrostiti e Asparagi £8.60
Linguini pasta cooked with olive oil, garlic, basil, roasted tomatoes and fresh asparagus

Gnocchi Al Pesto £7.50
Gnocchi cooked with pesto sauce and a touch of cream

Gnocchi Quattro Formaggi £7.20
Gnocchi cooked with cream, gorgonzola, fresh parmesan, pecorino and mozzarella cheese

Pasta Alla Modenese £8.10
Pasta parcels cooked with butter, garlic, sage, mint, and topped with shavings of parmesan cheese (please note that the pasta fillings will vary – ask for details)

Spaghetti Al Pomodoro £6.90
Spaghetti cooked with tomato sauce, olive oil, garlic and basil

SECONDI

MANZO – BEEF

	ENGLISH/SCOTTISH	SOUTH AMERICAN
Filetto Al Gorgonzola Fillet steak cooked with Gorgonzola Cheese, onions, cream, white wine and parsley	£18.10	£16.10
Filetto Toscano Pieces of fillet steak cooked with garlic, Rosemary, red wine, tomato puree, olive oil and corn flour	£17.95	£15.95
Filetto Al Pepe Verde Fillet steak cooked with fresh cream, peppercorns, brandy and a hint of mustard	£17.95	£15.95
Filetto Potentino Escallops of fillet cooked with sun dried tomatoes, rosemary, chilli, garlic & parsley	£18.90	£16.90
Filetto Ai Fegatini Fillet cooked with truffle, garlic, bay leaves, sage, rosemary, chicken liver, olive oil, salt, pepper, chicken stock and dry marsala	£21.70	£18.70
Filetto Agli Asparagi Escallops of fillet cooked with olive oil, garlic, parsley, white wine and asparagus	£18.20	£16.20
Filetto Al Madeira Fillet cooked with butter, Madeira wine, meat stock and flour.	£17.80	£15.80
Tagliata con rucola Strips of fillet cooked rare with garlic, olive oil, parsley and chilli, topped with rocket and shavings of fresh parmesan cheese	£17.95	£15.95
Spezzatino Di Manzo Ai Funghi Diced Sirloin cooked with white wine, olive oil, peppers, onions, celery, carrots, mushrooms, potatoes, bay leaves and tomato sauce	£17.50	£15.50

VITELLO – VEAL

All veal dishes are cooked pink. Please ask if you would like it well done.

Scaloppine Bella Napoli £17.50 Escallops of veal cooked in tomato sauce with anchovies, garlic, white wine, olive oil and topped with buffalo mozzarella cheese (oven baked)	Fegato Di Vitello Con Salvia £14.95 Calves liver cooked with butter and sage (cooked rare)
Scaloppine Tonnate All'Emiliana £17.95 Escallops of veal pan fried, topped with tuna, boiled egg, balsamic vinegar, anchovies, gherkins and capers	Fegato Di Vitello Alla Veneziana £15.95 Calves liver cooked with onions, parsley, garlic, marsala, vinegar and served on a bed of mashed potatoes (cooked rare)
Saltimbocca Alla Romana £17.95 Escallops of veal rolled and filled with salt, pepper, sage, garlic, wrapped in Parma ham and cooked in white wine and meat stock	

All meat dishes are served with vegetables or salad

POLLAME – POULTRY

Pollo Ai Funghi £13.50
Chicken breast cooked with mushrooms, white wine, olive oil, onions, garlic, parsley, smoked pancetta, chicken stock and tomato sauce

Pollo Toscano £13.90
Chicken breast filled with mushrooms, spinach, parmesan cheese, mozzarella cheese, garlic, wrapped in smoky bacon and served in a cream and mushroom sauce

Pollo Valdostana £14.10
Chicken breast topped with ham, fontina cheese, parsley, cream, touch of tomato and is oven baked

Straccetti Di Pollo Al Cognac £13.95
Strips of chicken breast cooked with butter, sweet mustard seeds, brandy, black pepper and parsley

CARNE OVINA – LAMB

Agnello Al Castro £15.90
Lamb cooked with basil, thyme, onions, chilli, garlic, a touch of marsala and tomato sauce (cooked rare)

Agnello Siculo £13.90
Very tender lamb cooked with sweet marsala wine, peppers, mushrooms, garlic, onions and chilli

Agnello Con Prugne £13.95
Very tender lamb cooked with prunes, almonds, onions, garlic, cinnamon, ginger, saffron, olive oil, honey and white wine (served almost dry)

PESCE – FISH

Gamberoni Napoli £18.20
King prawns cooked with garlic, white wine and in tomato sauce

Gamberoni All'Italiana £17.95
King prawns coated in flour and pan fried with a touch of garlic and lemon

Gamberoni Rio £18.90
King prawns cooked with cream, garlic, parsley, pernod and pineapple

Salmone Al Pernod £13.70
Fresh pieces of salmon cooked with garlic, parsley, pernod, prawns, white wine and cream

Salmone e Gamberetti £13.60
Fresh pieces of salmon cooked with white wine, tomato sauce, garlic, parsley & prawns

Merluzzo Vito £16.40
Fresh cod baked in a cream sauce with garlic, parsley and topped with smoked mozzarella cheese. (Chef's choice)

Merluzzo Fiorentina £16.20
Fresh cod baked with cheese, spinach, cream, almonds, basil, white wine & garlic. (Chef's choice)

Zuppa Pescatore £16.10
Seafood mixture cooked with tomato sauce, garlic, parsley, white wine & chillies

CONTORNI – SIDE DISHES

Insalata di Pomodori e Caciotta di Buffalo Piccante £7.50
Tomato salad with spicy buffalo cheese, basil and olive oil

Insalata Mista
Mixed Salad Large £5.90
Mixed Salad Small £3.40

Insalata di Finocchi e Formaggio Pecorino £6.10
Fenel salad with walnuts, pecorino cheese and olive oil

Insalata Di Rucola £4.10
Rocket salad topped with shavings of fresh parmesan cheese

All meat and fish dishes are served with vegetables or salad

PIZZA

Pizza Romana	£8.10	Pizza San Daniele	£8.95
Topped with tomato, mozzarella cheese, anchovies, mushrooms, ham, olives artichokes and oregano.		Topped with tomato, mozzarella cheese, Parma Ham, rocket and oregano.	
Pizza Fiorentina V	£7.80	Calzone	£8.10
Topped with tomato, mozzarella cheese, eggs, mushrooms and oregano.		Folded pizza filled with mozzarella cheese, tomato, ham, mushrooms, peppers, onions, oregano and topped with bolognese sauce	
Pizza Puttanesca	£7.85	Pizza Quattro Formaggi V	£7.60
Topped with tomato, mozzarella cheese, anchovies, olives, capers and oregano.		Topped with tomato, gorgonzola cheese, dolcelatte, mozzarella and fresh parmesan.	
Pizza Funghi V	£7.20	Pizza Lucana	£8.10
Topped with tomato, mozzarella cheese, mushrooms and oregano.		Topped with tomato, mozzarella cheese, homemade sausage, oregano and chilli.	
Pizza Quattro Stagioni	£8.20	Pizza Prosciutto	£7.80
Topped with tomato, mozzarella cheese cured Parma ham, prawns, mushrooms and artichokes.		Topped with tomato, mozzarella cheese, ham and oregano.	
Pizza Margherita V	£6.90	Pizza Vegetariana V	£7.90
Topped with tomato, mozzarella cheese and oregano.		Topped with tomato, mozzarella cheese, oregano, mushrooms, spinach, onions & peppers.	

Pizzas are all 12”
Add extra toppings for 75p each

We pride ourselves with a variety of fresh meat & fresh fish on offer, due to this the desired dish may not always be available.

All dishes are freshly made to order and are not already prepared, therefore if you would like a slight change to the sauce of your choice or a change to the dish to make it more to your liking please ask a member of staff who will be happy to help.

Please let us know of any allergies
Some dishes may contain nuts, butter and flour

Please see the blackboards for daily specials