



**Welcome to Vito's! The home of authentic Italian cuisine, family run since 1991. A much loved Sheffield favourite.**

## MENU

### **STUZZICHINI – APPETISERS & ANTIPASTI - STARTERS**

|                                                                                                                  |               |                                                                                                                                         |               |
|------------------------------------------------------------------------------------------------------------------|---------------|-----------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Bruschetta Al Profumo Di Tartufo V</b>                                                                        | <b>£8.90</b>  | <b>Pizza Con Aglio E Pomodoro V</b>                                                                                                     | <b>£7.95</b>  |
| Toasted Altamura bread with melted pecorino cheese and truffle.                                                  |               | Garlic and tomato.<br>Add mozzarella cheese for an extra £2. V                                                                          |               |
| <b>Bruschetta Classica V</b>                                                                                     | <b>£6.90</b>  | <b>Bread and Extra Virgin Olive Oil</b>                                                                                                 | <b>£5.60</b>  |
| Toasted altamura bread with chopped tomatoes, olive oil, garlic and fresh basil.                                 |               |                                                                                                                                         |               |
|                                                                                                                  |               | <b>Bowl of Olives V GF</b>                                                                                                              | <b>£6.90</b>  |
| <b>Note: All Bruschetta and pizza garlic can be done Gluten Free for a £3 supplement GF</b>                      |               |                                                                                                                                         |               |
| <b>Polpette E Salsiccia GF</b>                                                                                   | <b>£12.90</b> | <b>Antipasto All'Italiana GF</b>                                                                                                        | <b>£21.90</b> |
| Homemade meatballs and sausage cooked in a spicy tomato sauce.                                                   |               | A mixture of Italian cured meats with marinated vegetables.                                                                             |               |
| <b>Fondue al Tartufo V GF</b>                                                                                    | <b>£19.00</b> | <b>Arrosticini Con Bruschetta e Rucola</b>                                                                                              | <b>£14.90</b> |
| Melted pecorino cheese with truffle, served with Sardinian crusted bread (Music Bread).                          |               | Grilled diced lamb skewers served with Italian toasted bread and rocket.                                                                |               |
| <b>Pecorino E Carciofi Grigliati V GF</b>                                                                        | <b>£13.90</b> | <b>Burrata V GF</b>                                                                                                                     | <b>£15.95</b> |
| Pan fried artichokes served with pecorino cheese.                                                                |               | Soft creamy mozzarella cheese served on a bed of pistacchio sauce, puréed olives, rocket touch of honey and balsamic glaze.             |               |
| <b>Scamozza Al Forno Con Funghi V GF</b>                                                                         | <b>£11.50</b> |                                                                                                                                         |               |
| Oven baked scamozza cheese with mushrooms, garlic and parsley.                                                   |               |                                                                                                                                         |               |
| <b>Antipasto Vegetariano V GF</b>                                                                                | <b>£16.90</b> | <b>Gamberoni Piccante GF</b>                                                                                                            | <b>£19.95</b> |
| Charcoal grilled aubergine, courgettes, peppers olives, provolone cheese, olive oil, served with Altamura bread. |               | Prawns cooked with garlic, olive oil, herring roe powder, cherry tomatoes, chilli, and served on a bed of fregola (similar to cus cus). |               |

**Please let us know of any allergies some dishes may contain nuts, butter and flour.**

**We also cater for vegan diets.**

**V – Denotes Vegetarian options GF – Denotes Gluten Free options N – Contains Nuts**

## PRIMI - PASTA E RISOTTI

You can have any pasta or risotto dish as a starter. However, starter portions are not available as a main course.

|                                                                                                                                                                                                                    |                                             |                                                                                                                                                                       |                                             |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------|
| <b>Strascinati Con Salsiccia Lucana</b><br>Strascinati cooked with homemade sausage meat, tomato sauce, basil and chilli. A typical pasta from Vito's hometown.                                                    | <b>Starter</b> £11.90<br><b>Main</b> £16.95 | <b>Linguini alle Capesante e Gamberi</b><br>Linguini cooked with scallops, prawns, fresh torpedino tomatoes, garlic and basil.                                        | <b>Starter</b> £16.90<br><b>Main</b> £23.95 |
| <b>Spaghetti Carbonara</b><br>Spaghetti cooked with guanciale (cured pork cheek), egg, pecorino romano cheese and black pepper. (Cooked the original Italian way)                                                  | <b>Starter</b> £10.95<br><b>Main</b> £15.95 | <b>Spaghetti Al Pomodoro e Burrata</b> <b>V</b><br>Spaghetti cooked with tomato sauce, garlic, basil and extra virgin olive oil, topped with Burrata cheese.          | <b>Starter</b> £10.90<br><b>Main</b> £14.95 |
| <b>Ravioli Aragosta</b><br>Lobster filled ravioli cooked with prawns and a touch of Cream. Made with 100% lobster meat.                                                                                            | <b>Starter</b> £15.95<br><b>Main</b> £24.95 | <b>Paccheri con Vodka e Stracciatella</b> <b>V</b><br>Large pasta tubes cooked with Vodka, cherry tomatoes, garlic, olive oil, basil topped with stracciatella cheese | <b>Starter</b> £13.90<br><b>Main</b> £17.90 |
| <b>Gnocchi 4 Formaggi</b> <b>GF</b><br>Gnocchi cooked with gorgonzola, parmesan, fontina, mozzarella and a touch of cream.                                                                                         | <b>Starter</b> £11.90<br><b>Main</b> £16.95 | <b>Gnocchetti con Nduja</b><br>Small pasta shell cooked with nduja spice spreadable salami, guanciale (cured pork cheek), basil and a touch of tomato.                | <b>Starter</b> £11.90<br><b>Main</b> £17.60 |
| <b>Girasoli con Melanzane</b> <b>N V</b><br>Medallions of fresh pasta filled with aubergine (caccio cavalo cheese) cooked with butter and pistachio sauce.                                                         | <b>Starter</b> £13.95<br><b>Main</b> £18.20 | <b>Risotto Agli Asparagi</b> <b>GF V</b><br>Carnaroli rice cooked with asparagus and parmesan cheese.                                                                 | <b>Starter</b> £12.20<br><b>Main</b> £18.20 |
| <b>Rigatoni alla Nerano</b> <b>V</b><br>Pasta tubes cooked in a roasted pepper sauce, with olive oil, basil, garlic, and lemon zest.                                                                               | <b>Starter</b> £11.90<br><b>Main</b> £17.90 | <b>Risotto Al Tartufo</b> <b>GF V</b><br>Carnaroli rice cooked with black truffles, wild mushrooms, a touch of cream and parmesan shavings.                           | <b>Starter</b> £14.60<br><b>Main</b> £24.90 |
| <b>Linguini con Cavolo Rosso</b> <b>N V</b><br>Linguini cooked in a red cabbage sauce, red onions, garlic, a touch of 100 years old Giuseppe Giusti balsamic vinegar, topped with walnuts and a sprinkle of honey. | <b>Starter</b> £11.90<br><b>Main</b> £19.90 | <b>Risotto Gorgonzola e Salsiccia</b> <b>GF V</b><br>Arborio rice cooked with crumbled home made sausage, gorgonzola and vegetable stock                              | <b>Starter</b> £12.90<br><b>Main</b> £18.90 |

Gluten free penne or spaghetti are available as a starter or main course for a £3.50 supplement. **GF**

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# SECONDI

*The Chianina Tuscan Beef we use has been matured for at least 28 days.*

|                                                                                                                                                                  |               |                                                                                                                        |                   |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|------------------------------------------------------------------------------------------------------------------------|-------------------|
| <b>Pollo Toscano</b> (GF)                                                                                                                                        | <b>£25.95</b> | <b>Filetto Toscano</b> (GF)                                                                                            | <b>£37.95</b>     |
| Chicken breast filled with mushrooms, spinach, parmesan cheese, mozzarella cheese, garlic, wrapped in smoky bacon. This is served in a cream and mushroom sauce  |               | Pieces of fillet steak cooked with garlic, rosemary, red wine, tomato puree, olive oil and corn flour.                 |                   |
| <b>Pollo alla Potentina</b> (GF)                                                                                                                                 | <b>£24.95</b> | <b>Filetto Al Pepe Verde</b> (GF)                                                                                      | <b>£38.95</b>     |
| Diced chicken baked with tomato sauce, onions, peppers, chilli, red wine served on a bed of roast potatoes, and topped with crispy guanciale (cured pork cheek). |               | Fillet steak cooked with fresh cream, peppercorns, brandy and a hint of mustard.                                       |                   |
| <b>Agnello Siculo</b> (GF)                                                                                                                                       | <b>£26.95</b> | <b>Filetto Al Gorgonzola</b>                                                                                           | <b>£38.50</b>     |
| Very tender lamb cooked with sweet marsala wine, peppers, mushrooms, garlic, onions and chilli.                                                                  |               | Fillet steak cooked with gorgonzola, brandy and a touch of cream.                                                      |                   |
| <b>Stinco di Miale</b> (GF)                                                                                                                                      | <b>£30.95</b> | <b>Filetto Boscaiola</b> (GF)                                                                                          | <b>£51.95</b>     |
| Pork shank cooked with extra virgin olive oil, rosemary and served on a base of cannellini beans.                                                                |               | Fillet steak cooked with meat stock, butter, white wine, Porcini mushrooms, truffle and garlic.                        |                   |
| <b>Merluzzo Fiorentina</b> (GF) <b>N</b>                                                                                                                         | <b>£24.20</b> | <b>Filetto al Barolo</b> (GF)                                                                                          | <b>£39.95</b>     |
| Fresh cod baked with cheese, spinach, cream, almonds, basil, white wine and garlic.                                                                              |               | Fillet steak cooked in a reduced barolo wine, honey, rosemary touch of 100 years old Giuseppe Giusti balsamic vinegar. |                   |
| <b>Merluzzo Vito</b> (GF)                                                                                                                                        | <b>£23.95</b> | <b>Chianina alla Fiorentina</b> (GF)                                                                                   | <b>£130- £160</b> |
| Fresh cod baked in a cream sauce with garlic, parsley and topped with smoked mozzarella cheese.                                                                  |               | Chianina T-Bone steak can be pre-ordered two weeks in advance (for two people). The weight varies between 1.4kg-1.6kg. |                   |

## CONTORNI – SIDE DISHES

|                                                                |              |                                                  |              |
|----------------------------------------------------------------|--------------|--------------------------------------------------|--------------|
| <b>Insalata Di Pomodori e Auricchio Piccante</b> (GF) <b>V</b> | <b>£9.50</b> | <b>Insalata Mista</b> (GF) <b>V</b>              | <b>£6.90</b> |
| Tomato salad with spicy Italian cheese, basil and olive oil.   |              | Mixed large salad.                               |              |
| <b>Patate Arrosto</b> (GF) <b>V</b>                            | <b>£6.20</b> | <b>Friarielli</b> <b>V</b>                       | <b>£9.50</b> |
| Roast potatoes.                                                |              | Neapolitan style broccoli with garlic and chili. |              |

**All meat and fish dishes are served with vegetables or salad.**

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

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# PIZZE

## **Pizza San Daniele**

**£17.95**

Topped with tomato, mozzarella cheese, San Daniele ham, rocket, oregano and parmesan shavings.

## **Pizza Capricciosa**

**£16.95**

Topped with tomato, mozzarella, ham, artichokes, mushrooms and olives.

## **Pizza Vegetariana V**

**£14.90**

Topped with tomato, mozzarella cheese, oregano, mushrooms, spinach, onions and peppers.

## **Pizza Nduja**

**£16.95**

Topped with tomato, mozzarella, nduja salami (spicy Calabrian salami paste) and parmesan shavings.

## **Pizza Margherita V**

**£11.90**

Topped with tomato, mozzarella cheese and basil.

## **Calzone**

**£15.20**

Folded pizza filled with ham, mozzarella, tomato, made the traditional Italian way. Please note, this cannot be done gluten free.

## **Pizza Napoletana**

**£15.95**

Topped with tomato, mozzarella cheese, capers, olives, anchovies and oregano.

**Pizzas are also available in a gluten free base for a £4 supplement. (GF)**

**Add extra toppings for £2 each**

**Add Parma Ham for £4.20**

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*It's no accident that Italian cuisine is regarded as some of the finest in the world. Taste the genuine article and you'll quickly appreciate one reason above all why it's so special.*

*Italian food is in fact not one, but a collection of styles; all special and representing a different region of Italy.*

*So, join us on a delightful tour of some of Italy's treasures. Vito offers dishes that represent the best of his home region of Basilicata in the south of Italy, as well as some amazing flavours originating from other Italian regions such as Tuscany, Puglia, and many more.*

*Vito's is one of a handful of restaurants in Sheffield that are genuinely Italian-owned and operated. It is also the longest established of its kind.*

***"Il segreto di una grande cucina è la qualità dei suoi ingredienti!"  
"The secret of a great kitchen is the quality of its ingredients!"***

*Thank you for your support. I hope that you have a memorable evening.*

*Grazie di cuore,  
Vito*