

# ANTIPASTI

*Colossal U-8 Shrimp Cocktail* 31

*Shrimp Aldo* 31

*Crispy Portabella Mushroom Fondue* 23

*Mozzarella Malazon* 20

*Beef Carpaccio\** 25

*Prime Meatball Ricotta* 23

*Point Judith Pan Fried Calamari* 26

*Baked Clams* 25

*Gulf Oysters on the Half Shell\** 25

*Colossal Seafood Tower\** 195

# ZUPPA E INSALATE

*Lobster Bisque* 25

*Insalata Della Casa* 10

*The Caesar* 18

*Chopped Salad* 18

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: *Add Chopped Pancetta* 5 :  
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# PASTA FRESCA

*Truffled Radiatore Alfredo* 42

*Maine Lobster & Shrimp Pasta* 59

*Spicy Rigatoni Alla Vodka* 35

*Add Italian Sausage* 5

# SPECIALITA ITALIANE

*Farmhouse Chicken Parmigiana* 42

*Chicken Piccata* 42

*Veal Parmigiana* 59

*Veal Piccata* 59

Thank You For Your Business. Should You Have Any Comments Or Concerns, Please Ask For Our  
Operating Partner, Nico Caneva, Immediately!



Thank you,

Ron Woodsby, Owner ♦ Ron@tottrg.com

Gift Cards Available ♦ 21% Service Charge And No Separate Checks On Parties Of Five Or More ♦  
Private Function Dining Rooms

\*Consumer Information: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. 6/24

## PESCE

*Cedar Plank Faroe Island Salmon* 40

*Garlic Shrimp Scampi* 32

*Gulf Black Grouper Francaise* 49

*Colossal Lobster Tail* 7 per oz

## CARNE

*Vito's Steaks Are Tuscan-Rubbed For 24 Hours And Served With Piedmontese Butter.*

*8 oz Center Cut Filet Mignon* 59

*24 oz Prime Bone-In Ribeye* 80

*1 Lb Bone-In Filet Mignon* 85

*F U Filet Mignon Plant-Based by Chunk™* 58

*Wagyu Filet Mignon* 12 per oz

*Pork Chops Di Vito Single* 27 ♦ *Double* 39

*21 Day Dry Aged Cowboy Ribeye* 85

*Wagyu Surf & Turf For Two for \$235*

*Colossal Lobster Tail & Your Choice of  
Wagyu Tomahawk Ribeye  
10 oz Wagyu Filet Mignon*

*All Entrées Are Served With Our Signature House Salad & Garlic-Cheese Butter Bread.*

## CONDIMENTI

*Au Poivre Cognac Peppercorn Sauce* 6

*Tuscan Herb Butter Sauce* 6

*Gorgonzola Crumbles* 5

*Truffle Butter* 7

## CONTORNI

*Sautéed Mushrooms* 15

*Fresh Jumbo Asparagus* 18

*Crispy Brussels Sprouts* 16

*Scallion Mashed Potatoes* 15

*Sautéed Broccolini* 15

*Triple Truffle Firenze Fries* 17

*Pancetta & Aged Cheddar Mashed Potatoes* 17

*Your Next Great Dining Experience Awaits...*

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RESTAURANT GROUP

Central Florida's Most Award-Winning  
Restaurant Group

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STEAK HOUSE

Citrus & Oak Grilled  
Steaks & Seafood

**FishBones**

Key-West Inspired  
Seafood & Steak

**Vito's**  
Chop House

Italian Specialties  
& Fine Wines

**TEXAS**  
CATTLE COMPANY

Aged Steaks &  
Fresh Fish