

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 •
•••••

PASTA FRESCA

Truffled Radiatore Alfredo 42

Maine Lobster & Shrimp Pasta 59

Spicy Rigatoni Alla Vodka 35

Add Italian Sausage 5

SPECIALITA ITALIANE

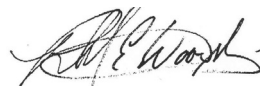
Farmhouse Chicken Parmigiana 42

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, Alonzo Jones, 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. 11/24

PESCE

- Cedar Plank Faroe Island Salmon* 40 *Garlic Shrimp Scampi* 32
Gulf Black Grouper Francaise 49 *Colossal Lobster Tail* 7 per oz
Large/Jumbo Florida Stone Crab 120 per lb

CARNE

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

- 8 oz Center Cut Filet Mignon* 59 *21 Day Dry Aged Cowboy Ribeye* 85
1 Lb Bone-In Filet Mignon 69 *18 oz Prime New York Strip* 75
Wagyu Filet Mignon 12 per oz *F U Filet Mignon Plant-Based by Chunk™* 58
24 oz Prime Bone-In Ribeye 80 *Pork Chops Di Vito Single* 27 ♦ *Double* 39

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...