

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

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

Veal Parmigiana 59

Chicken Piccata 42

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



Cedar Plank Faroe Island Salmon 40

Gulf Black Grouper Française 49

Garlic Shrimp Scampi 32

Colossal Lobster Tail 7 per oz

Large/Jumbo Florida Stone (rab 120 per lb

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

8 oz Center Cut Filet Mignon 59

1 Lb Bone-In Filet Mignon 69

Wagyu Filet Mignon 12 per oz

24 oz Prime Bone-In Ribeye 80

21 Day Dry Aged Cowboy Ribeye 85

18 oz Prime New York Strip 75

F U Filet Mignon Plant-Based by Chunk™ 58

Pork Chops Di Vito Single 27 + Double 39

Nagyu Surf & Turf For Two for \$235

Colossal Lobster Tail & 10 oz Wagyu Filet Mignon

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



Au Poivre Cognac Peppercorn Sauce 6

Gorgonzola Crumbles 5

Tuscan Herb Butter Sauce 6 Truffle Butter 7



Crispy Brussels Sprouts 16

Sautéed Mushrooms 15

Sautéed Broccolini 15

Fresh Jumbo Asparagus 18

Scallion Mashed Potatoes 15

Triple Truffle Firenze Fries 17

Pancetta & Aged Cheddar Mashed Potatoes 17



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the Town







