

START YOUR WEEK RIGHT!

TUESDAY **W.T.F**

WINE TUESDAY FUN

**WINE BY THE BOTTLE*

50%OFF

MAX 3 PER TABLE

AND \$1 OYSTERS

WEDNESDAY BYOB

WEDNESDAY

FREE CORKAGE ALL NIGHT

**MAX 3 PER TABLE* NOT TO BE COMBINED WITH ANY OTHER DISCOUNTS OR PROMOTIONS*

DRINK SPECIALS

SPRITZ WITH APEROL 12

APEROL, SODA WATER AND PROSECCO WINE

SMASHED LEMONADE 12

STRAWBERRIES, BASIL, ST. GERMAINE, & RIESLING WINE

FIORELLINO FRIZZANTE 12

ST. GERMAINE, MINT, SODA WATER, LIME & PROSECCO WINE

UPCOMING EVENTS:

New:

WE DOUBLE UP ON HAPPY HOURS

NOW EVERY DAY

FROM 4:30 -6PM

AND 9:00PM-CLOSE

VIN SANTO'S

10TH YEAR

ANNIVERSARY WEEK

SEPTEMBER 12TH TO 17TH

PIATTI PICCOLI & SALAD

SOUP – ASK YOUR WAITER THEY MAY KNOW Cup 5 Bowl 8

OSTRICHE FRESCHE ½ doz \$12 dozen \$22

GOOSE POINT - Willapa Bay, WA

BLUE POINT –James river- Virginia

PROSCIUTTO E MELONE 15

Imported Parma Prosciutto, sliced thin with sweet melon

MELANZANE ALLA PARMIGIANA 13

Traditional eggplant parmesan

FUNGHETTI RIPIENI AI DUE SAPORI 14

Baby Portobello mushroom stuffed and served two ways: ricotta & spinach and sausage & mascarpone.

Baked & served with chipotle mayonnaise

INSALATA DI MAIS 13

Fresh white corn grilled and smoked sautéed with asparagus, lemon citronette, feta cheese & poached egg

INSALATA FRESCA E CROCCANTE 12

Organic cucumbers, melon, pineapple and hearts of palm tossed in spicy lemon dressing topped with toasted almonds

MAIN COURSES

PASTE E RISOTTI INSOLITE

PANCETTA CARBONARA ALLA UMBERTO 29

Fresh braised and crispy pork belly served over spaghetti pasta tossed with braising sauce, egg yolk, shaved Parmesan Cheese and Pancetta

GAMBERONI E RISOTTO 27

Imported Arborio rice simmered in broth saffron, shrimps, zucchini and lobster sauce topped with two large Prawns

TAGLIATELLE DUE SALMONI 27

Fresh homemade pasta tossed with Fresh Canadian salmon and smoked Norwegian salmon with garlic, vodka and tomatoes- cream sauce

FRESH FISH

BRANZINO RIVIERA ADRIATICA 29

Seabass filet, Panko breaded Milanese style; pan fried and served with arugula salad and roasted potatoes, finished with GREMOLATA

TONNO ALLA NICOISE 29

Fresh sashimi Ahi Tuna sesame seeds crusted grilled rare served over arugula, cucumbers, heirloom tomatoes olives, lemon citronette and balsamic reduction

PESCI INTERI AL FORNO 33

Whole fish- deboned table side

MEDITERRANEAN ORATA or MEDITERRANEAN BRANZINO stuffed with herbs, baked with white wine & lemon; with potatoes, vegetables and puttanesca and a lemon sauce

GAME AND MEAT

VITELLO ALLA PARMIGIANA 36

Veal Chop breaded and finished Parmigiana style; served with Potatoes and vegetables

POLPETTE DI CERVO SU FETUCCINE AL CACIO PEPE 31

Venison and Italian sausage meat balls, braised with white wine and tomatoes; served over fresh pasta tossed with pepper, caciocavallo cheese and butter