

**WEEKLY SPECIALS FROM  
OCTOBER 12<sup>TH</sup> TO 18<sup>TH</sup>  
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

**FIGLIOLINO FRIZZANTE 12**

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

**New:**

**BREAST CANCER AWARENESS MONTH**

**CARPENE MALVOLTI ROSE'**

**CUVEE BRUT**

**\$15 (187 ML BOTTLE)**

*EVERY BOTTLE \$3 WILL BE DONATED TO  
NATIONAL BREAST CANCER FOUNDATION*

**BANQUET AND CATERING**

*FAMILY OR WORK EVENTS,*

*OFFSITE OR RIGHT HERE,*

*AMAZING FOOD & SERVICE*

**CALL PAULA**

**408-476-3483**

[VINSANTOBANQUETEVENTS@YAHOO.COM](mailto:VINSANTOBANQUETEVENTS@YAHOO.COM)

SHE WILL MAKE SURE YOUR EVENT WILL  
BE ONE TO REMEMBER!!!

**PIATTI PICCOLI & SALAD**

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

**OSTRICHE FRESCHE ½ doz \$12 dozen \$22**

**BLUE POINT**—James River- Virginia

**PORTOBELLO RIPIENI 14**

Fresh Portobello mushrooms with two different stuffing  
spinach and ricotta and sausage and mascarpone

**INSALATA DI MAIS 13**

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

**CAVOLFIORI GRATINATI 13**

Local farmer market organic cauliflower, roasted with  
chorizo, béchamel, parmesan cheese

**MAIN COURSES**

**PASTE E RISOTTI INSOLITE**

**ORECCHIETTE ALLA CREOLA 24**

Fresh orecchiette pasta tossed with chicken breast pieces,  
shrimps, bell peppers, Cajun spices, sausage

And tomatoes-cream sauce

**RISOTTO VALCALEPPIO 23**

Imported Arborio rice simmer in broth with Italian sausage  
mixed mushrooms, red wine finished with parmesan cheese

**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

**FRESH FISH**

**CERNIA SU SPAGHETTI ALLA PUTTANESCA 27**

Fresh red snapper sautéed with garlic, capers, kalamata  
olives, chili flakes and marinara served over spaghetti pasta

**BRANZINO RIVIERA ADRIATICA 29**

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

**PESCI INTERI AL FORNO 33**

**Whole fish- deboned table side**

**MEDITERRANEAN BRANZINO OR ATLANTIC SNAPPER**  
*stuffed with herbs, baked with white wine & lemon; with  
potatoes, vegetables and puttanesca and a lemon sauce*

**GAME AND MEAT**

**STROZZAPRETI CON LA CODA BRASATA 25**

OXTAIL BRAISED -5 HOURS with red wine and vegetables;  
deboned and tossed with fresh homemade STROZZAPRETI  
pasta

**PETTO DI POLLO ALLA PARMIGIANA 26**

Fresh chicken breast breaded Milanese style pan fried  
layered with heirloom tomatoes sauce parmesan basil and  
mozzarella cheese served with potatoes and vegetables