



IMPORTED AND FRESH PASTA

TASTING MENU

3 COURSE TASTING MENU

\$45 (per person)

CHOOSE ONE FROM PIATTI PICCOLI OR SALAD,
ONE MAIN COURSE AND
ONE DESSERT
NO SHARING PLEASE

PIATTI PICCOLI

CROCCHETTE DI ARAGOSTA E MAIS 17
Lobster and corn croquette, served with chipotle mayo

BURRATA (soft fresh Mozzarella) 17*
Your choice **CAPRESE**; fresh tomatoes, basil, olives balsamic
OR **PROSCIUTTO** di Parma arugola crutones **add \$ 1**

FRITTO MISTO ALLA MIKELE 17
Calamari, shrimp, broccoli & zucchini fried, with 3 sauces

ANTIPASTO MISTO 16*
Imported Prosciutto, Salami, Mortadella, Grana Padano,
caprese, Giardiniera and olives

UMBERTO MEAT BALLS E GARLIC BREAD 15
5 Umberto balls with marinara and garlic bread

CARPACCIO 15*
Thin sliced beef, lemon olive oil Parmesan capers

ARANCINI DI RISO 16*
Safron rice balls stuffed with mozzarella breaded and deep
fried served with meat ragout, arugola and parmesan

INSALATE

ZUPPA DEL GIORNO 10*
Homemade fresh soup of the day

INSALATA AFRODISIACA 13*
Mixed greens, strawberry, feta cheese, balsamic dressing

INSALATA DI CESARE 13*
Cesar salad, anchovies

INSALATA ROSSA 13*
Tomatoes, strawberry, watermelon, feta cheese
Tossed in a orange basil vinaigrette

**IN ORDER TO ENSURE THE SAFETY OF OUR
VALUED GUEST AND EMPLOYEES WE ARE
FOLLOWING ALL THE C.D.C. COVID 19
GUIDELINES!**

**WE WANT EVERYONE TO FEEL SAFE AND
CONFORTBLE WHILE DINING AT VIN SANTO**



@Vinsantoristorante



@Umberto_chef

Party six or more subject to 18 % gratuity

RAVIOLI DEL GIORNO 23
homemade ravioli

GNOCCHI FAI DA TE 23
Homemade potato dumplings
Your choice of **CREAMY PESTO**-contains walnuts)
or **SORRENTINA**(tomatoes and mozzarella)
or **GORGONZOLA** or **BOLOGNESE**

FARFALLE AI CROSTACEI 27*
Farfalle pasta, shrimp, lobster meat & crab meat
Sauteed with vodka, cream, Louisiana spices and marinara

PENNE BOLOGNESE 23*
Penne pasta, meat and sausage ragout

FUSILLI AL POLLO 23*
Chicken, broccoli, sundried tomatoes, pesto and cream
(pesto sauce contains walnuts)

SPAGHETTI POLPETTE 23
Chef Umberto's famous meat balls,
cooked in marinara sauce over spaghetti

SPAGHETTI AI FRUTTI DI MARE 27*
Imported spaghetti pasta, Mussels, clams, shrimps, calamari
sauteed with garlic, white wine and spicy tomatoes sauce

PARMIGIANA

ALL SERVED WITH SPAGHETTI AND UMBERTO MARINARA
breaded and fried layered with basil, marinara, mozzarella
and Parmesan cheese

MELANZANE (eggplant) 25

VITELLO (thin slice of tender veal) 31

POLLO (chicken breast) 29

CARNI E PESCI

SCALOPPINE DI POLLO 27*
Chicken breast scaloppini choice of:
Mushroom Marsala or **Lemon Picata**
Served with roasted potatoes and sautéed vegetable

CINGHIALE SU PICI TOSCANI 31
Local wild Boar braised for 3 ½ hours with red wine,
vegetables and porcini mushrooms; served over
Tuscan PICI pasta tossed with mixed mushroom and truffle
oil and Parmesan cheese

OSSOBUCO D' AGNELLO SU POLENTA 31
Braised Lamb shank, with root vegetables, served with
polenta or fresh fettuccine

CIOPPINO ALLA LIVORNESE 31*
Mussels, clams, shrimps, calamari, salmon pieces, crab legs
sauteed with garlic, white wine and spicy tomatoes sauce
served with garlic bread

SALMONE GRIGLIATO IN SALSA D' ARAGOSTA 29*
Atlantic organic Hormone free Salmon grilled and served
over potatoes and vegetables drizzled with Lobster sauce

***AVAILABLE GLUTEN FREE**

****Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of
foodborne illness.**