

DAILY SPECIALS



@Vinsantoristorante



@Umberto_chef

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

OSTRICHE FRESCHE	2.50 Each
Fresh Blue Point oysters, Virginia River	
PROSCIUTTO E MELONE	15
Imported Parma Prosciutto atop Cantaloupe melon	
TRE BRUSCHETTE	15
Grilled homemade garlic bread 3 toppings; Heirloom tomatoes, Pecorino crema, Sausage and Peppers	
INSALATA DI MAIS E UOVA	15
Fresh grilled white corn sautéed with red onions and asparagus; topped with feta cheese and a soft poached egg	
RAVIOLI DI MANZO	23
Homemade pasta stuffed with ground beef, mushrooms & sundried tomatoes; finished in spicy marinara sauce	
PICI CACIO E PEPE CON POLLO	23
Imported Pici pasta tossed with fresh black pepper, Caciocavallo cheese & Cream; Topped with grilled chicken breast	
GRIGLIATA MISTA DI MARE	34
Salmon, Mahi Mahi, Calamari steak, Ahi Tuna & Shrimp marinated and grilled; arugula salad & roasted potatoes	
BRANZINO CON GREMOLATA	31
Sea bass filet, Panko breaded Milanese style; Pan fried with Gremolata; with arugula salad & roasted potatoes	
BRASATO CON POLENTA	29
Boneless Short Ribs braised with mirepoix of vegetables Porcini mushrooms and red wine; served over polenta	
FIorentina "FOR 2 PEOPLE"	75
32oz Tomahawk Prime Center Cut Steak; with mixed mushrooms, roasted potatoes and veggies	

**WEEKLY SPECIAL
DRINK IN THE JAR**

VIN SANTO RED SANGRIA
10
MARINATED FRESH FRUITS AND BERRY WITH RED WINE AND ORANGE JUICE

DRINK SPECIALS

SPRITZ WITH APEROL	13
APEROL, SODA WATER AND PROSECCO WINE	
SMASHED LEMONADE	13
STRAWBERRIES, BASIL, ST. GERMAINE, & RIESLING	
FIORELLINO FRIZZANTE	13
ST. GERMAINE, MINT, SODA WATER, LIME & PROSECCO	
WHITE CLAW SPRITZ	13
MANGO OR RASPBERRY WHITE CLAW, PROSECCO WINE SPARKLING WATER AND CRANBERRY JUICE	

MENU AL FRESCO

COLD ITEM MENU

COCKTAIL DI GAMBERI	19
Shrimps cocktail with onion, tomatoes, cilantro and chef Raul special cocktail shrimp broth sauce	
MOSAICO DI POLIPO	17
Thin slice of cooked octopus topped with potatoes arugula cherry tomatoes and lemon citronette	
PIATTO GIAPPONESE	18
Sashimi grade Ahi tuna tartar with avocado capers red onion and soy and seaweed salad with fake crab maet	
VERDURE ALLA GRIGLIA MARINATE	18
Zucchini, bell peppers, eggplant, tomatoes, mushrooms, romaine, onion and watermelon grilled and marinated drizzled with olive oil and balsamic reduction	
FORMAGGI MISTI	18
Taleggio cheese, Gorgonzola cheese, French Brie cheese and cream of Pecorino served with fresh fruit, caramelized walnuts, honey, truffle oil, balsamic reduction and crackers	
INSALATONE DI RISO (MAMMA RECIPE)	21
Cooked and chilled Arborio rice tossed with ham, Swiss cheese, peas, Giardiniera (pickle vegetables) , olives, hard boiled eggs and extra virgin olive oil	

UMBERTO FROZEN DRINKS

MANGO GALORE	13
FROZEN MANGO BLENDED WITH MANGO WHITE CLAW, SAINT GERMAINE AND ICE	
NOCOLADA PINA	13
FROZEN PINEAPPLE COCONUT WATER AND MOSCATO WINE LEMON JUICE	
PROBERRYCO	13
FROZEN MIXED BERRY PROSECCO WINE AND TOUCH OF SAINT GERMAINE	
OJBITTER	13
ORANGE JUICE APEROL PINOT GRIGIO ICE	

**DON'T MISS OUT OUR
MOVIE AND DINNER NIGHT
STARTING**

AUGUST 22ND @ 9 PM

*SPECIAL 3 COURSE MEAL@
\$35 AND OUTDOOR MOVIE*

FEATURING MOVIE:

LA VITA E' BELLA

MAKE YOUR RESERVATION !