

SFIZI

Burrata e Prosciutto
*creamy burrata cheese, parma ham,
radicchio pesto*
21.⁹⁵

Olive e Taralli
marinated mediterranean olives & crackers
11.⁹⁵

Arancino alla Siciliana
*golden crispy rice ball with
spinach, mozzarella, tomato sauce
or short rib & parmesan*
14.⁹⁵

Polpette di Manzo Kobe
kobe beef meatballs, parmigiano, tomato sauce
19.⁹⁵

Gamberi all'Aglio
*wild red adriatic shrimp,
sautéed in garlic sauce, toasted ciabatta*
19.⁹⁵

Polpo e Lenticchie
*blackened octopus,
squash purée lentil, guanciale*
25.⁹⁵

Baccala Mantecato
creamy whipped cod fish, crispy polenta
21.⁹⁵

Melanzane al Forno
breaded eggplant, mozzarella, tomato sauce, basil
15.⁹⁵

Please enjoy your time with us.

Mangia!



astoria, new york city

VITE

vinosteria

follow

INSALATE

Tricolore
*radicchio, arugola, endivia,
poached pear in red wine*
17.⁹⁵

Insalata dello Chef
*burrata, organic red beets, apple, celery,
arugola, toasted almonds*
17.⁹⁵

Arugula
cherry tomatoes, shaved parmigiano
16.⁹⁵

TAGLIERI

Salumi
chef's selection of imported cured meats
31.⁹⁵

Il Formaggio
chef's selection of imported cheese
31.⁹⁵

Gift certificate available
Scan QR code to purchase



If you have allergies, please alert us as not all ingredients are listed. Consuming raw or under cooked meat, seafood, or eggs may increase your risk of food borne illness.

We are available for private events and catering • www.ViteVinosteria.com

PASTE

Tortelloni di Zucca
butternut squash, ricotta, amaretto sauce
24.⁹⁵

Gnocchi al Gorgonzola
potato gnocchi, gorgonzola, tartufo sauce
23.⁹⁵

Pappardelle alla Bolognese
housemade ribbon pasta, meat sauce
24.⁹⁵

Linguine alle Vongole
baby clams, fresh tomatoes, parsley
27.⁹⁵

**Cavatelli di Grano Integrale
con Ragu D'Agnello**
housemade whole wheat shells, lamb ragu
24.⁹⁵

**Tagliatelle
al Nero di Seppia**
*housemade tagliatelle with squid ink,
calamari, mussels, clams, shrimp, green peas*
31.⁹⁵

~ Gluten free pasta available at your request ~

PIZZE

Bufala
*buffalo mozzarella, basil,
cherry tomatoes, light tomato sauce*
21.⁹⁵

Parma
*prosciutto di parma, buffalo mozzarella,
cherry tomatoes, arugula, light tomato sauce*
23.⁹⁵

Tartufata
*mozzarella, mushrooms, zucchini,
gorgonzola truffle cream*
23.⁹⁵

Piccante
*spicy salame, gorgonzola, mozzarella,
light tomato sauce*
22.⁹⁵

Pizze Add On's
+\$3 each

Buffalo Mozzarella • Pecorino
Praga Ham • Sausage • Spicy Salame
Arugula • Mushrooms • Olives • Onions
Anchovies • Truffle Oil
Prosciutto
+\$5

GRIGLIA

Pollo Marinato
*herb marinated organic chicken thighs,
housemade olive oil & herbs,
served with artisanal bibb lettuce*
26.⁹⁵

Controfiletto
*grilled prime angus N.Y. strip steak
served with roasted marble potatoes,
sauteéd spinach*
*M/P

Salmone Arrosto
*grilled atlantic salmon, swiss chard,
garbanzo beans, eggplant aioli*
34.⁹⁵

ACCOMPAGNANDO

9.⁹⁵
each

Fave & Piselli
fava beans, peas, sautéed in lemon & herbs

Patate
rosemary & thyme roasted potatoes

Brussels Sprout
orange-carrot purée, toasted almonds

Spinaci Saltati
sautéed spinach

**5% DISCOUNT
FOR CASH
PURCHASES**

IF YOU USE A CREDIT CARD, WE WILL CHARGE
AN ADDITIONAL 2.99% TO HELP OFFSET
PROCESSING COSTS. THIS AMOUNT IS NOT
MORE THAN WHAT WE PAY IN FEES.