

La Tavola di
Vittoria
Ristorante Italiano

M E N U



GLI ANTIPASTI

INSALATA CESARE (140 GRS.)..... \$ 285

HEART OF LETTUCE, CLASSIC HOMEMADE CAESAR DRESSING, CROUTONS, AND PARMESAN.

INSALATA DAVINCCI (180 GRS.)..... \$ 240

FRESH SALAD MADE WITH BABY SPINACH, STRAWBERRIES, APPLES, BLUEBERRIES, WALNUT, FETA CHEESE, WITH A TOUCH OF CITRUS AND HONEY DRESSING.

INSALATA CON SALMONE (210 GRS.)..... \$ 240

LETTUCE, CAPERS, YELLOW PEPPER, CHERRY TOMATO, SMOKED SALMON, DRESSED WITH OLIVE OIL AND BALSAMIC VINEGAR.

INSALATA VITTORIA (280 GRS.).... \$ 240

LETTUCE, RED ONION, CUCUMBER, YELLOW PEPPER, HEARTS OF PALM, BLACK OLIVE, CHERRY TOMATO AND FETA CHEESE, WITH ITALIAN VINAIGRETTE.

INSALATA CAPRESE (250 GRS.).... \$ 180

SLICES OF FRESH ITALIAN MOZZARELLA, AND SLICES OF FRESH TOMATO, WITH OLIVE OIL AND BALSAMIC VINEGAR.

INSALATA LA TAVOLA (280 GRS.) \$ 168

LETTUCE, HEARTS OF PALM, CORN, CELERY, SMALL SHRIMP, DRESSED WITH OLIVE OIL AND BALSAMIC VINEGAR.

INSALATA GONDOLA (280 GRS.).... \$ 140

LETTUCE, TOMATO, HEARTS OF PALM, CHEESE, CORN, DRESSED WITH OLIVE OIL AND BALSAMIC VINEGAR.

INSALATA ITALIANA (210 GRS.).... \$ 125

LETTUCE, CUCUMBER, TOMATO, CARROT, WITH ITALIAN DRESSING.

POLIPO ALLA GRIGLIA (350 GRS).. \$ 345

WOOD-FIRED OCTOPUS, WITH THE CHEF'S SPECIAL DIABLA MARINADE.

BURRATA (130 GRS.)..... \$ 254

ITALIAN CLASSIC SEASONED WITH PINK HIMALAYAN SALT, PEPPER AND EXTRA VIRGIN OLIVE OIL.

ANTIPASTO ITALIANO (190 GRS.). \$ 240

HAM, PROSCIUTTO, SALAMI, MORTADELLA, PARMESAN CHEESE, OLIVES AND VEGETABLES IN VIRGIN OLIVE OIL.

CARPACCIO DAVINCCI (120 GRS.). \$ 210

THIN SLICES OF BEEF FILLET, ARUGULA, RED ONION, CAPERS, ITALIAN PARMESAN FLAKES, PINK HIMALAYAN SALT, FRESH PEPPER AND A SQUEEZE OF LEMON. SEASONED WITH EXTRA VIRGIN OLIVE OIL.

CARPACCIO DI SALMONE (100 GRS.)..... \$ 210

THIN SLICES OF SALMON, SERVED WITH ARUGULA, PINK HIMALAYAN SALT, FRESH PEPPER, A FEW DROPS OF LEMON. SEASONED WITH EXTRA VIRGIN OLIVE OIL.

CARPACCIO DI POLIPO (100 GRS.) \$ 190

THIN SLICES OF OCTOPUS WITH ARUGULA.

CARPACCIO (100 GRS.)..... \$ 190

THIN SLICES OF BEEF FILLET, SEASONED WITH VIRGIN OLIVE OIL, LEMON DROPS AND PARMESAN CHEESE.

FRITTURA COMBO (380 GRS.)..... \$ 210

FRIED SHRIMP, TRIPE AND SQUID, SERVED WITH TARTAR SAUCE.

FUNGHI SALTATO IN PADELLA (120 GRS.)..... \$ 190

MUSHROOMS SAUTÉED IN WHITE WINE, VIRGIN OLIVE OIL, GARLIC AND DRIED CHILI.

FOCACCIA (190 GRS.)..... \$ 134

PIZZA BREAD WITH ROSEMARY.

BRUSCHETTA (250 GRS.)..... \$ 124

HOMEMADE BREAD, TOASTED IN THE OVEN WITH GARLIC, FRESH TOMATO, BASIL AND VIRGIN OLIVE OIL.

CALAMARI FRITTI (280 GRS.)..... \$ 190

FRIED SQUID, SERVED WITH TARTAR SAUCE.

LE MINESTRE

MINISTRONE (250 GRS.)	\$ 190
TRADITIONAL ITALIAN SOUP WITH MIXED VEGETABLES AND SHORT PASTA.	
TORTELLINI IN BRODO (180 GRS.)	\$ 190
HOMEMADE TORTELLINI SERVED WITH CHICKEN BROTH.	

LE PASTE FRESCHE

GNOCCHI (150 GRS.)	\$ 290
POTATO GNOCCHI, SERVED IN FRESH TOMATO SAUCE OR RAGÙ SAUCE.	
CANNELLONI (210 GRS.)	\$ 280
HOMEMADE PASTA, STUFFED WITH FRESH SPINACH AND RICOTTA CHEESE, SERVED WITH FRESH TOMATO SAUCE.	
TAGLIATELLE (180 GRS.)	\$ 280
HOMEMADE TAGLIATELLE WITH FRESH TOMATO SAUCE OR RAGÙ SAUCE.	
LASAGNA (300 GRS.)	\$ 240
TRADITIONAL HOMEMADE LASAGNA WITH RAGÙ AND BECHAMEL SAUCE.	
TORTELLINI (210 GRS.)	\$ 240
HOMEMADE TORTELLINI, STUFFED WITH MEAT WITH TOMATO SAUCE OR RAGÙ SAUCE.	
RAVIOLI (180 GRS.)	\$ 240
HOMEMADE RAVIOLI, STUFFED WITH FRESH SPINACH AND RICOTTA CHEESE, WITH TOMATO SAUCE OR RAGÙ SAUCE.	

LE PASTE

SPAGHETTI GAMBERI E BACÓN (200 GRS.)	\$ 320
FRESH TOMATO SAUCE, BACON, SMALL SHRIMP, ONION AND A TOUCH OF CREAM.	
SPAGHETTI DI MARE (200 GRS.)	\$ 296
FRESH TOMATO SAUCE WITH CLAMS, SMALL SHRIMP AND SQUID.	
SPAGHETTI AL PESTO (200 GRS.)	\$ 280
PESTO SAUCE MADE WITH FRESH BASIL, VIRGIN OLIVE OIL, GARLIC, PARMESAN AND PINE NUTS.	
SPAGHETTI ALLA CARBONARA (200 GRS.)	\$ 280
BACON, EGG AND PARMESAN CHEESE.	
SPAGHETTI AMATRICIANA (200 GRS.)	\$ 240
FRESH TOMATO SAUCE, BACON, ONION AND A TOUCH OF DRIED CHILI.	
SPAGHETTI ALLA PUTTANESCA (200 GRS.)	\$ 240
FRESH TOMATO SAUCE, MUSHROOMS, BLACK OLIVES AND CAPERS.	
SPAGHETTI ALLA BOLOGNESE (200 GRS.)	\$ 220
THE ORIGINAL TOMATO SAUCE, BEEF AND A TOUCH OF PORK.	
SPAGHETTI AL POMODORO (200 GRS.)	\$ 210
TRADITIONAL ITALIAN TOMATO SAUCE.	
LINGUINE VONGOLE (200 GRS.)	\$ 296
FRESH TOMATO SAUCE WITH CLAMS IN THEIR SHELL. YOU CAN ALSO ORDER IT WITH WHITE WINE.	
LINGUINE ZUCCHINE E GAMBERI (200 GRS.)	\$ 296
SMALL SHRIMP, ZUCCHINI, ONION, AND A TOUCH OF GARLIC. IN WHITE WINE SAUCE.	
FETTUCINE AL SALMONE (200 GRS.)	\$ 290
SELECT SMOKED SALMON IN CREAMY SAUCE AND A TOUCH OF TOMATO.	
FETTUCINE CESARE (200 GRS.)	\$ 240
CREAMY SAUCE WITH MUSHROOMS SAUTÉED IN WHITE WINE.	
FETTUCINE ALFREDO (200 GRS.)	\$ 220
TYPICAL CREAM-BASED SAUCE.	
PENNE AI QUATTRO FORMAGGI (200 GRS.)	\$ 280
CREAMY SAUCE BASED ON 4 EXQUISITE CHEESES.	
PENNE VITTORIA (200 GRS.)	\$ 280
FRESH TOMATO SAUCE, COOKED WITH MOZZARELLA CHEESE, A TOUCH OF GARLIC, BASIL AND FRESH TOMATO.	
FUSILLI FUNGHI E GAMBERI (200 GRS.)	\$ 296
FRESH TOMATO SAUCE WITH SMALL SHRIMP AND MUSHROOMS.	

FUSILLI SPINACÍ (200 GRS.)..... \$ 280
FRESH SPINACH, HAM AND A TOUCH OF CREAM.

GLUTEN-FREE PASTA (200 GRS.), ADDITIONAL COST OF.....	\$ 85
HALF ORDERS (100 GRS) (POMODORO, RAGU, BOLOGNESE, AGLIO OLIO, PEPE, BURRO).....	\$ 145
EXTRA CREAM, SAUCES (90 GRS.).....	\$ 65
EXTRA CHICKEN (100 GRS.).....	\$ 65
EXTRA SEAFOOD (90 GRS.).....	\$ 110
EXTRA ITALIAN PARMESAN CHEESE (70 GRS.).....	\$ 110

IL PESCE

GAMBERONI AL LIMONE
(200 GRS.)..... \$ 348
SHRIMP SAUTÉED IN WHITE WINE, LEMON AND FRESH GARLIC. ACCOMPANIED WITH RICE AND STEAMED VEGETABLES.

GAMBERONI ALL' AGLIO
(200 GRS.)..... \$ 348
SHRIMP SAUTÉED WITH VIRGIN OLIVE OIL AND FRESH GARLIC. SERVED WITH RICE AND STEAMED VEGETABLES.

FILETTO DI PESCE AL VINO
BLANCO (200 GRS.)..... \$ 240
FISH FILLET SAUTÉED IN WHITE WINE AND FRESH GARLIC. SERVED WITH RICE AND STEAMED VEGETABLES.

FILETTO DI PESCE ALLA
LIVORNESE (200 GRS.)..... \$ 240
FISH FILLET SAUTÉED IN WHITE WINE AND FRESH GARLIC. SERVED WITH RICE AND STEAMED VEGETABLES.

FILETTO DI PESCE IMPANATO
(200 GRS.)..... \$ 240
BREADED FISH FILLET, SERVED WITH TARTAR SAUCE AND A SIDE OF MIXED SALAD.

IL POLLO

POLLO VITTORIA (200 GRS.)..... \$ 290
CHICKEN BREAST WITH FRESH TOMATO SAUCE, BACON, BLACK OLIVES AND MUSHROOMS.

POLLO ALLA PARMIGIANA
(200 GRS.)..... \$ 244
CHICKEN BREAST COVERED WITH CRUNCHY PARMESAN CHEESE.

POLLO AL PEPE ROSSO
(200 GRS.)..... \$ 244
CHICKEN BREAST, SAUTÉED IN WHITE WINE, PINK PEPPER, ROSEMARY AND VIRGIN OLIVE OIL.

POLLO ALLA GRIGLIA (200 GRS.).. \$ 244
GRILLED CHICKEN BREAST.

**Dishes include garnish
of steamed vegetables and
mashed potatoes.*

LE CARNI

COSTATA ALLA FIORENTINA (400 GRS.)..... \$ 940

GRILLED PRIME QUALITY RIB EYE, SERVED WITH A MIXED LETTUCE, RED ONION, CHERRY TOMATO AND ITALIAN PARMESAN FLAKES.

**Chef's suggestion to accompany this cut: a Funghi Porcini sauce extra cost \$ 180.00*

NEW YORK (400 GRS.)..... \$ 840

SELECT PRIME QUALITY CUT PRESENTED IN TAGLIATA SLICES, SERVED WITH ARUGULA, ITALIAN PARMESAN FLAKES, PINK HIMALAYAN SALT, FRESH PEPPER AND EXTRA VIRGIN OLIVE OIL.

SALTIMBOCCA ALLA ROMANA (200 GRS.)..... \$ 348

BEEF MEDALLIONS WITH SLICES OF PROSCIUTTO AND PARMESAN CHEESE IN GRAVY SAUCE. SERVED WITH ROSEMARY POTATOES AND BROCCOLI.

COTOLETTA ALLA MILANESE (200 GRS.)..... \$ 328

BREADED BEEF IN TRADITIONAL ITALIAN STYLE. SERVED WITH ROSEMARY POTATOES AND BROCCOLI.

FILETTO ALLA SENAPE (200 GRS.)..... \$ 328

BEEF FILLET BATHED WITH DIJON MUSTARD SAUCE. SERVED WITH ROSEMARY POTATOES AND BROCCOLI.

FILETTO DI CARNE (200 GRS.)..... \$ 318

GRILLED BEEF STEAK. ACCOMPANIED WITH ROSEMARY POTATOES AND BROCCOLI.

GARNISH CHANGE..... \$ 145

THE GARNISH CHANGE FOR HALF AN ORDER OF PASTA (100 GRAMS) AGLIO OLIO, PEPERONCINO, AL BURRO, POMODORO OR BOLOGNESE.

PIZZA ALLA LEGNA

MARGHERITA..... \$ 230

THE TRADITIONAL ONE, WITH FRESH TOMATO SAUCE, MOZZARELLA AND BASIL.

FUNGHI..... \$ 236

FRESH TOMATO SAUCE, MOZZARELLA AND MUSHROOMS.

PROSCIUTTO COTTO..... \$ 236

FRESH TOMATO SAUCE, MOZZARELLA AND BAKED HAM.

VEGETARIANA..... \$ 246

FRESH TOMATO SAUCE, MOZZARELLA, ONION, MUSHROOMS, BLACK OLIVE AND SPINACH.

PROSCIUTTO COTTO E FUNGHI..... \$ 246

FRESH TOMATO SAUCE, MOZZARELLA, BAKED HAM AND MUSHROOMS.

PEPPERONI..... \$ 246

FRESH TOMATO SAUCE, MOZZARELLA AND PEPPERONI.

HAWAIANA..... \$ 246

FRESH TOMATO SAUCE, MOZZARELLA, HAM AND PINEAPPLE.

VATICANO..... \$ 246

FRESH TOMATO SAUCE, MOZZARELLA, MUSHROOMS, BACON AND PARMESAN CHEESE.

QUATTRO STAGIONI..... \$ 246

FRESH TOMATO SAUCE, MOZZARELLA, HAM, MUSHROOMS, BLACK OLIVES AND ANCHOVIES.

NAPOLETANA..... \$ 246

FRESH TOMATO SAUCE, MOZZARELLA AND ANCHOVIES.

SPINACI..... \$ 246

FRESH TOMATO SAUCE, MOZZARELLA, SPINACH AND PARMESAN CHEESE.

PARMA..... \$ 246
FRESH TOMATO SAUCE, MOZZARELLA AND EGGPLANT SLICES.

MILANO..... \$ 280
FRESH TOMATO SAUCE, MOZZARELLA, MUSHROOMS, ITALIAN SAUSAGE AND GORGONZOLA CHEESE.

DESIDERIO..... \$ 280
MUSHROOMS, BLACK OLIVES, AND COOKED HAM

CALZONE..... \$ 280
FRESH TOMATO SAUCE, MOZZARELLA, HAM, BLACK OLIVES AND MUSHROOMS.

DEL ORTO..... \$ 280
FRESH TOMATO SAUCE, MOZZARELLA, MUSHROOMS AND ITALIAN SAUSAGE.

TRE COMBINAZIONI..... \$ 280
FRESH TOMATO SAUCE, MOZZARELLA AND THREE (3) INGREDIENTS TO CHOOSE FROM (EXCEPT PREMIUM INGREDIENTS).

LE NOSTRE SPECIALITÀ

VENEZIA..... \$ 380
FRESH MOZZARELLA, PROSCIUTTO, ARUGULA AND GRANA PADANO PARMESAN CHEESE.

DI MARE..... \$ 320
FRESH TOMATO SAUCE, MOZZARELLA, OCTOPUS, SHRIMP AND SQUID.

VITTORIA..... \$ 320
FRESH TOMATO SAUCE, MOZZARELLA, GOUDA, BLUE CHEESE, PROSCIUTTO AND ARTICHOKE.

DAVINCCI..... \$ 320
FRESH TOMATO SAUCE, MOZZARELLA, GOUDA, FETA CHEESE, ANCHOVIES AND MORTADELLA.

SAN DANIELLE..... \$ 320
FRESH TOMATO SAUCE, MOZZARELLA AND PROSCIUTTO.

ROMA..... \$ 294
FRESH TOMATO SAUCE, MOZZARELLA, GORGONZOLA, PROSCIUTTO, MUSHROOMS AND EGGPLANT SLICES.

QUATTRO FORMAGGI..... \$ 284
FRESH TOMATO SAUCE AND 4 DIFFERENT CHEESES.

PALERMO..... \$ 280
FRESH TOMATO SAUCE, MOZZARELLA, ANCHOVIES, BLACK OLIVES AND CAPERS.

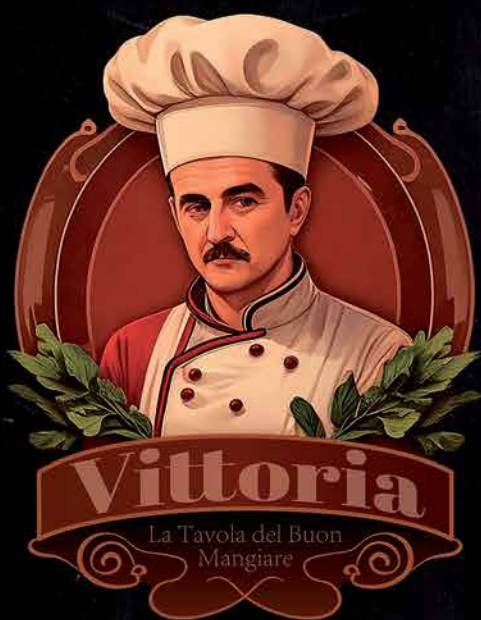
MESSICANA..... \$ 280
FRESH TOMATO SAUCE, MOZZARELLA, ONION, CHORIZO, JALAPENO PEPPER, GREEN PEPPER, SLICED TOMATO AND FRESH AVOCADO.

OUR PIZZAS ARE 30 CM; 220 GRAMS

EXTRA INGREDIENT (75 GRS)..... \$ 74

EXTRA PREMIUM INGREDIENT

PROSCIUTTO (50 GRS).....	\$ 92
MORTADELLA (90 GRS).....	\$ 92
CAPERS (25 GRS).....	\$ 92
ARTICHOKE (180 GRS).....	\$ 92
ANCHOVIES (30 GRS).....	\$ 92
FRESH MOZZARELLA (75 GRS).....	\$ 92
SHRIMP (100 GRS).....	\$ 110
OCTOPUS (100 GRS).....	\$ 110
SQUID (50 GRS).....	\$ 110



Social Media

🌐 @latavoladivittoria

📍 La Tavola Di Vittoria