

*Chef Raffaele Marsilio has carefully selected wines from the Gruppo Mezzacorona cellars that bring out the best in his traditional Italian cuisine. The winemakers of Gruppo Mezzacorona attentively cultivate, produce and cellar their wines on historic Italian estates. Chef Raffaele hopes that each selection will stand out at the dinner table. For pairing ideas please ask our specialist.*

## Chef Marsilio's Selected Wine Menu

House Wines 6.00 glass 22.00 bottle

<b>Mezzacorona Moscato</b> Intense nose of tropical fruit, nutmeg and cinnamon. Slightly sweet with refreshing acidity.	<b>Mezzacorona Pinot Noir</b> Delicate and well-balanced, garnet red in color, complex and dry.
<b>Mezzacorona Pinot Grigio</b> Straw yellow in color, delicate, fruity and dry with rich aromas that can only be found in the Italian Dolomites.	<b>Castello di Querceto, Chianti DOCG</b> Brilliant red with vibrant scents of red fruit and medium body; a blend of Sangiovese, Canaiolo and Trebbiano.
<b>Mezzacorona Chardonnay</b> Yellow-gold in color, dry, fruity and harmonious with a vibrant bouquet that is slightly oaked.	<b>Mezzacorona Cabernet Sauvignon</b> Ruby red in color and full-bodied with intense bouquet and complex vanilla notes.
<b>Mezzacorona Merlot</b> Soft and fruity, lightly tannic and complex with pleasant spice notes.	

### Sparkling Wines

*The sophisticated wines of Rotari are cultivated at the foot of the Italian Dolomites. A blend of Chardonnay and Pinot Noir grapes. Rotari wines are made in the metodo classico style, a laborious process reserved for only the highest quality grapes selected by hand.*

<b>Rotari Talento Brut, Trento DOC split</b> Straw yellow, dry and fragrant with a bouquet of apple and pear, pleasing effervescence.	7.00
<b>Rotari Rose, Trento DOC</b> Dry, fresh, elegant and fragrant with persistent bubbles.	30.00
<b>Rotari Riserva, Trento DOC</b> Soft, well-balanced and complex with hints of custard, white chocolate and candied fruit, 90% Chardonnay and 10% Pinot Nero, aged 4 years on its lees.	38.00

### White Wines

*Our wines are listed in order from lightest to most full-bodied to assist you in your selection. These crisp and aromatic wines can be enjoyed as a refreshing aperitif or as a light accompaniment to any entrée.*

<b>Tolloy Pinot Grigio, Vigneti delle Dolomiti IGT</b> Aromas of pear, peach and melon with delicate floral notes and minerality.	8.00	27.00
<b>Arancio-Stemmari Grillo, Sicilia IGT</b> Aromas of jasmine and tropical fruits with a fresh finish.	7.00	25.00
<b>Tolloy Sauvignon Blanc, Vigneti delle Dolomiti IGT</b> Floral aromas mingled with peach and pineapple notes, distinctive minerality.	8.00	27.00
<b>Mezzacorona Pinot Grigio Riserva, Trentino DOC</b> Fragrant and complex with ripe fruit flavors balanced by a touch of oak.		35.00
<b>Arancio-Stemmari Chardonnay, Sicilia IGT</b> Buttery, complex structure with tropical notes accented by hints of spicy oak.		25.00

### Red Wines

*Our wines are listed in order from lightest to most full-bodied to assist you in your selection. These complex, yet balanced, wines add an intriguing element to any meal without overpowering the palate.*

<b>Arancio-Stemmari, Nero d'Avola, Sicilia IGT</b> Flavors of dried red berries and blueberries with a soft, delicate structure.	7.00	25.00
<b>Arancio-Stemmari Pinot Noir, Sicilia IGT</b> Vibrant bouquet of blackberries and strawberries with a hint of oak and black pepper.	7.00	25.00
<b>Tolloy Pinot Noir, Vigneti delle Dolomiti IGT</b> Refined aromas of red currant and wild strawberry with subtle, earthy undertones.		27.00
<b>Castello di Querceto Chianti Classico DOCG Tuscany</b> Dry, balanced and soft with elegant body and a dry finish; a blend of Sangiovese and Canaiolo.		36.00
<b>Arancio-Stemmari Cabernet Sauvignon, Sicilia IGT</b> Intense and harmonious with subtle, spicy oak notes.		25.00
<b>Mezzacorona Teroldego Rotaliano, Trentino DOC</b> A well-balanced, full-bodied wine with aromas of plums, spice and blackberries.		38.00
<b>Arancio-Stemmari Syrah, Sicilia IGT</b> Persistent with a nose of ripe wild berries accented by hints of chocolate and licorice.		25.00
<b>Luigi Righetti "Campolieti" Valpolicella Classico Superiore DOC</b> Black cherry nose with raisiny scents and elegant hints of almond; a blend of Corvina, Molinara and Rondinella.		37.00
<b>Castello di Querceto Chianti Classico Riserva DOCG Tuscany</b> Ruby red in color, dry, full bodied with refined tannins; a blend of Sangiovese and Canaiolo.		56.00
<b>Luigi Righetti "Capitel de'Roari" Amarone Valpolicella Classico DOC</b> Full bodied and velvety mouth feel with a complex nose of dried fruit; a blend of Corvina, Molinara and Rondinella.		66.00
<b>Castello di Querceto "Il Picchio" Chianti Classico Riserva DOCG</b> Single vineyard reserve; delicate and harmonious with remarkable depth of flavor and aroma; a blend of Sangiovese and Canaiolo.		89.00

## Italian Inspired Cocktails 9.00

### Lemon Drop Martini

Tuaca Italian Liqueur, Bols Triple Sec, sweet & sour.  
Served with a sugar rim and lemon wedge.

### Italian Apple Martini

Three Olives Vanilla Vodka, Amaretto Disaronno, Bols Sour Apple Schnapps, cranberry, lime.

### Sicilian Surfer

Bacardi Coconut Rum, Amaretto Disaronno, pineapple juice.

## Beverages

### Bottled Water

Fiji, San Pellegrino

### Specialty Coffees

Espresso, Cappuccino, Cafe Latte, Cafe Mocha

### Coffee & Hot Teas

Coffee, Herbal and Flavored Hot Teas

### Fountain Drinks

Coca-Cola Classic, Diet Coke, Sprite, Barq's Rootbeer,  
Fresh Brewed Iced Tea, Fruit Punch, Lemonade.

## Sangria

6.00 Glass 18.00 Carafe

## Beer

Domestic & Imported



*Chef Raffaele Marsilio of Somma Vesuviana Naples, Italy was trained at the hands of his mother, Geraldina Marsilio who cooked in a local restaurant. He watched and assisted Geraldina as she dazzled customers with her perfectly spiced, country style food. The family moved around sharing their love of food in other regions of Italy. Today the family still owns two restaurants in Belgium. Chef Raffaele brings those memories and recipes to be shared at Vinito Tuscan Tavern.*

*The picture above shows Chef Raffaele Marsilio (sitting) chatting with his sous chef Tommy Khatib after a long working day.*

# Vinito To Go!

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# Vinito

TUSCAN TAVERN

Castello di Querceto, Winery Estate



*Vinito and Gruppo Mezzacorona, the owner of many Italian wineries, have come together to share generations of experience with each guest. It is our hope that by sharing our collective traditions, memories and inspiration that each meal at Vinito Tuscan Tavern feels like a relaxing dinner at a Tuscan dinner table - filled with family, friends and laughter.*



The Francois Family, owners of Castello di Querceto, 1909

## PRIMI-Appetizers

<b>Calamari Fritti</b> Lightly battered and fried, served with Vinito's own Arrabbiata Sauce. 8.99	<b>Caprese Flatbread</b> Our crisp flatbread baked with fresh plum tomatoes, Mozzarella and basil. 7.99
<b>Mozzarella Marinara</b> Whole milk Mozzarella fried to perfection, served with marinara. 8.99	<b>Hot Spinach Mushroom Dip</b> Spinach and mushrooms, baked together and bubbling with Parmesan and Mozzarella cheese. Served with Parmesan bread crisps. 8.99
<b>Ravioli Fritti</b> Cheese filled Ravioli pillows lightly fried and served with Vinito's own Arrabbiata Sauce. 8.99	<b>Antipasto (for 2)</b> Prosciutto, Capicola Ham, Genoa Salami, Olives, Roasted Peppers, Tomatoes with fresh Mozzarella and salad greens. 9.99
<b>Bruschetta</b> Hearty bread toasted in our brick oven, topped with extra virgin olive oil, diced plum tomatoes, Parmesan and basil. 6.99	<b>Tuscan Style Portobello Mushroom Melt</b> Portobello Mushrooms, brushed with extra virgin olive oil, drizzled with pesto sauce, melted Mozzarella cheese served on Vinito's hearty ciabatta bread. 8.99
<b>Classic Shrimp Cocktail</b> Five hearty shrimp, served with our zesty cocktail sauce and lemon wedges. 9.99	

## ZUPPE e INSALATE-Soup and Salad

<b>Italian Wedding Soup</b> Country style chicken soup with baby meatballs, spinach and tomatoes. Cup 3.99 Bowl 4.99	<b>Minestrone</b> Loaded with vegetables, pasta and cannellini beans, topped Parmesan cheese. Cup 3.99 Bowl 4.99
<b>Tortellini in Brodo</b> Clear chicken broth with cheese tortellini, baby spinach and Parmesan cheese. Cup 3.99 Bowl 4.99	

<b>House Salad</b> Mixed salad greens with tomatoes, cucumber, olives with a creamy Italian dressing and topped with shaved Parmesan. Side 2.99 Dinner 8.99
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<b>Caesar Salad</b> Romaine greens, caesar dressing, Parmesan cheese and croutons. Side 2.99 Dinner 9.99 Add grilled chicken 2.99 Add grilled shrimp 4.99
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<b>Insalata Caprese</b> A southern Italian delicacy made of mild and fragrant Mozzarella, fresh tomatoes, topped with balsamic virgin olive oil dressing and fresh basil. 9.99
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<b>Mediterranean Grilled Salad</b> This Sicilian salad made with fresh spring greens, grilled eggplant, roasted bell peppers, goat cheese, cherry tomatoes and balsamic virgin olive oil dressing 10.99
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## PANINI-Italian Sandwiches

*Includes seasoned french fries or salad. Served on Vinito's own toasted hearty ciabatta bread.*

<b>Hamburger Toscano</b> Our seasoned all beef hamburger, sharp Cheddar cheese, lettuce and tomato, with Vinito's own secret tangy sauce. 6.99
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<b>Tuscan Roast Beef Panini</b> Certified Angus roast beef, sharp Cheddar and tangy horseradish dressing. 8.99
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<b>Vinito Italiano Panini</b> Pepperoni, Capicola Ham, Genoa Salami, Provolone cheese, with basil infused mayonnaise. 6.99
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<b>Caprese Panini</b> Fresh Mozzarella, basil and tomato, drizzled with extra virgin olive oil. 8.99
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### Grilled Chicken Panini

Grilled seasoned chicken breast, plum tomato, Mozzarella cheese. 7.99

## Entrées

<b>Lasagna</b> Vinito's own. Layers of lasagna, cheese, and braised beef. Topped with our marinara sauce and melted Mozzarella cheese. 14.99
<b>Spaghetti Marinara with Meatballs</b> An Italian classic, al dente spaghetti, served with seasoned meatballs. 13.99
<b>Rigatoni Arrabbiata with Chicken</b> Rigatoni pasta in a spicy tomato sauce with seasoned grilled chicken. 12.99
<b>Grilled Italian Sausages</b> Grilled Italian Sausages mixed with bell peppers and onion served over Linguine alla marinara. 13.99

## Our Chef's Specialties

<b>Chicken Francese</b> Lightly battered and sauteed chicken medallions served on Linguine alla marinara. 14.99
<b>Chicken Alfredo</b> Grilled chicken strips served with Linguine Alfredo Sauce. 13.99

<b>Chicken Parmigiana</b> Parmesan crusted chicken breast, topped with marinara and Mozzarella cheese, served with Linguine alla marinara. 14.49
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<b>Veal Marsala</b> Sauteed veal medallions in a marsala mushroom wine reduction, served over Linguine alla marinara. 16.99
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<b>Veal Piccata</b> Sauteed veal medallions in a lemon white wine sauce, served over a Linguine Pomodoro. 14.99
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<b>Shrimp Scampi</b> Six jumbo shrimp served scampi style over Linguine. 16.99
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<b>Pan Seared Scallops</b> Six pan seared sea scallops served with a tower of garlic sauteed spinach. 15.99
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<b>Atlantic Salmon Arrosto</b> Oven roasted salmon served with fresh herbs with seasonal vegetables. 14.99
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<b>Green Pepper Filet Mignon</b> Vinito's most tender steak, in green peppercorn sauce with rosemary roasted potatoes and seasonal vegetables. 23.99
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<b>Tagliata Toscana</b> Famous Tuscan Steak; New York Strip Steak grilled and sliced. Served with rosemary roasted potatoes and arugula salad, shaved Parmesan and aged balsamic. 21.99
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## Pizza

*Thin crust pizza freshly baked in our stone brick oven.*

<b>Basil Margherita</b> Fresh plum tomato sauce, Mozzarella cheese and basil. 9.99	<b>Vinito Supreme</b> Fresh plum tomato sauce, Mozzarella cheese, hot and sweet sausages, mushrooms, red and green peppers and pepperoni. 10.99
<b>Pepperoni</b> Fresh plum tomato sauce, Mozzarella cheese and pepperoni. 9.99	<b>Vegetariana</b> Fresh Mozzarella, plum tomatoes, grilled eggplant and zucchini topped with arugula. 9.99

## Pasta

*Starter or main course size, served with our own baked Rosemary ciabattini.*

<b>Spaghetti Geraldina</b> Al dente spaghetti sauteed with our own fresh tomato and basil sauce. 11.95	<b>Spaghetti alla Bolognese</b> Al dente spaghetti sauteed with our very own fresh bolognese meat sauce. 13.99
<b>Tortellini Grattinati</b> Baked cheese tortellini in a tomato basil cream sauce with Parmesan cheese and melted Mozzarella. 13.99	<b>Rigatoni alla Vodka</b> Al dente rigatoni sauteed in vodka sauce with pancetta and onions. 14.99

## DOLCE-Desserts

<b>Tiramisu</b> A true indulgence! Mascarpone cream layered between mocha flavored lady fingers.	<b>NY Cheesecake</b> Old fashioned cheesecake with strawberry or chocolate topping; real whipped cream!
<b>Three Berry alla Gritti</b> Strawberry, raspberry and blueberry layered with sponge cake and Mascarpone cheese. We didn't forget the whipped cream.	<b>Carrot Cake</b> Cream cheese based carrot cake-for those who forgot to eat their vegetables.
	<b>Gelato</b> Lemon and Lime Gelato to cleanse ones' palate, served with biscotti.

## Party Rooms & Catering Services Available

Our party room is available for your next function. Vinito's has world class authentic Italian Cuisine and Service. Let us cater your next event. Ask to speak with a Manager.

*These menu items are cooked to order. Consuming raw or undercooked meats may increase the risk of foodborne illness. We suggest an 18% gratuity for parties of 8 or more.*