

ANTI-PASTI

Shaved Prosciutto de Parma and Fresh Mozzarella \$7.00 tomato crostini, viola olive oil
Arrosta Caprese \$6.00 roasted plum tomato, basil, fior di latte mozzarella, sea salt, viola olive oil
Housemade Meatballs \$8.75 oven roasted meatballs, tomato sauce, parmigiano-reggiano, grilled toast
Grilled Artichoke Hearts \$7.00 wild arugula, shallot vinaigrette
Sun Dried Tomato and Goat Cheese Flatbread \$5.00 with rosemary, caramelized onion and balsamic reduction
Pan Seared Polenta \$7.75 tomato pomodoro, mushroom compote, melted fontina

INSALATE

Insalata Mista \$5.00 organic mixed greens, cherry tomato, crouton, balsamic vinaigrette or gorgonzola dressing
Caesar \$6.50 romaine, garlic crouton, shaved parmigiano-reggiano with grilled chicken \$1.50
V Salad \$7.50 wild arugula, olive oil and lemon, prosciutto di parma, shaved parmigiano-reggiano
Italiana Chopped \$8.75 romaine, arugula, chicken, pancetta, peppers, tomato, cucumber, fontina, red wine vinaigrette
Verdura Chopped \$8.50 mixed greens, quinoa, beets, butternut squash, tomato, cucumber, zucchini, pumpkin seed, edamame, red onion, lemon-basil vinaigrette

PIADINE

Warm, tender unleavened bread wrapped around a variety of savory fillings.
A specialty of the Romagna region of Italy.

Roasted Vegetables \$7.00 zucchini, yellow squash, red onion, butternut squash, wild arugula, parmigiano-reggiano, pesto
Crispy Prosciutto \$7.50 wild arugula, tomato, pesto aioli
Grilled Chicken \$7.50 portobello mushroom, fontina, mixed greens, balsamic reduction

PIZZE

Margherita \$8.50 fior di latte mozzarella, tomato sauce, basil
Salami \$11.00 creminelli finocchiona salami, fontina, oregano, forest mushroom
Patate \$11.00 sliced yukon potato, fontina and goat cheese, rosemary, wild arugula, white truffle oil
Pepperoni \$10.00 tomato sauce, fontina, fior di latte mozzarella, oregano
Tuttabella \$11.00 housemade sausage, caramelized onion, fresh tomato, garlic, roasted pepper, fontina, fior di latte mozzarella
Bianca \$10.00 ricotta, fontina, fior di latte mozzarella, parmigiano-reggiano, goat cheese, italian parsley
Regina \$11.00 roasted chicken, forest mushroom, roasted whole garlic, fontina, rosemary
Giovanni \$11.00 prosciutto di parma, seasonal fruit, wild arugula, fontina, fresh herbs, shaved parmigiano-reggiano
Arrostita \$9.00 roasted zucchini, butternut squash, yellow squash, red onion, tomato, fontina, goat cheese, italian parsley
Gluten-free crust option \$2.50

PASTA

Roasted Tomato and Sage \$8.00 fettuccini, garlic, olive oil, parmigiano-reggiano cheese
Forest Mushroom and Artichoke \$9.00 fettuccini, rosemary, thyme, wild arugula, pecorino cheese
Rigatoni alla Bolognese \$9.00 parmigiano-reggiano
Gluten-free linguini option available with any pasta \$2.00

PER I BAMBINI

For children 12 and under

Cheese Pizza \$3.50 tomato sauce, fior di latte mozzarella
Cheese Piadina \$3.50 fresh fior di latte mozzarella
Pasta \$3.30 tomato sauce or butter and parmigiano-reggiano on penne pasta

DOLCI

All natural, fresh desserts housemade daily

Gelato \$4.00 two scoops
Sorbetto \$4.00 two scoops
Chocolate Sauce \$.50
Viola Extra Virgin Olive Oil and Grey Sea Salt \$1.00
Slide Ridge Honey Wine Vinegar Reduction \$.75
Vinto Taster \$6.00 a sampler of our daily made gelati and sorbetti
Molten Cake \$5.00 bittersweet chocolate, freshly whipped cream
Apple Crostata \$5.00 with vanilla gelato
Tiramisu \$5.00 lady finger biscuit, espresso, mascarpone, cocoa, liqueur

BEVANDE

Fresh Squeezed Limonata and Limeade \$3.50 with fresh muddled mint \$.50
Coke, Diet Coke, Sprite \$2.50
Italian Soda \$3.00 raspberry, strawberry, blackberry, cherry, peach, hazelnut, vanilla, coconut
Sparkling and Still Bottled Water \$3.50
Izzie Sodas \$3.50 blackberry, grapefruit, pomegranate, green apple, blueberry, clementine, birch, ginger
Iced Tea \$2.50
Tea, Mighty Leaf Tea Co. \$2.50 ginger twist, chamomile citrus, white orchard, organic earl gray, organic mint melange, organic hojicha green tea
Organic, Free-trade, Ibis Coffee, hot or iced \$2.50
Espresso \$2.50
Cappuccino, Caffè Latte \$3.50
Additional Flavorings: raspberry, strawberry, blackberry, cherry, peach, hazelnut, vanilla, coconut, peppermint, pumpkin spice, toffee crunch, chocolate \$.50

ADDITIONS

Most ingredients on our menu can be added to other dishes or served
as a side for a small additional charge. Ask your server for details.

ALL OF OUR MENU ITEMS ARE AVAILABLE TO TAKE AWAY!

HOW TO VINTO

Here at Vinto, you determine the pace of your dining experience.

If you arrive hungry or are in a hurry, Vinto can satisfy you quickly; place your order all at once. Your dishes will then arrive as the kitchen prepares each one, not in any particular order.

When you prefer a more leisurely dining pace, your server will help you order so that dishes arrive at your desired tempo.

If you get your meal quickly, don't feel rushed by our efficiency. Sit back, relax and enjoy .

We prepare daily specials featuring zuppa, antipasto, pizza, pasta, and dolci, all made fresh in-house.

Thanks for choosing to dine at Vinto!

THE FINE PRINT

Open for lunch and dinner.

Gift cards available.

We do not accept checks or reservations.

18% gratuity will be added for parties of eight or more guests.

Separate checks are, of course, available. Please tell us before ordering. An 18% gratuity will be added to each check. Separating orders requires extra time; please be patient.

When choosing our produce, poultry and meats, we strive to support farms and ranches guided by principles of sustainability.



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www.vinto.com



**CASUAL ITALIAN
WOOD FIRED PIZZA**

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