

*Vino-Vino*

Ristorante Cucina Italiana

*Welcome to*  
**VINO VINO**  
RESTAURANT

*Appetizers*

**FRISSELLE BARESI ..... \$16.00**

Apulia-Style Bruschetta: Cherry Tomatoes, Garlic, Capers, Onions, Basil, and Olive Oil

**BURRATA BAFFONE ..... \$18.00**

Imported Burrata, served with Fresh Tomato Purée, Garlic, Basil, and Olive Oil

**CARCIOFINI CACIOCAVALLO ... \$18.00**

Artichokes Sautéed with Olive Oil and Garlic, Baked in the Oven with Caciocavallo on Top

**COZZE TARANTINE ..... \$16.00**

Fresh Mussels Sautéed with Olive Oil, Garlic, Parsley, Fresh Cherry Tomato Sauce, and Basil

**CALAMARI GUAZZETTO ..... \$18.00**

Tender Calamari Sautéed with Olive Oil, Garlic, and a Brothy Fresh Tomato Sauce

**GREEN SALAD ..... \$6.00**

Green Mixed Salad with Extra Virgin Olive Oil, Cherry Tomatoes, Onions, and Balsamic Vinegar

*Drinks*

**SAN PELLEGRINO ..... \$6.00**

**AQUA PANNA ..... \$6.00**

**COCA COLA ..... \$3.00**

*Coffee*

**ESPRESSO ..... \$2.50**

**CAPPUCCINO ..... \$4.50**

**LATE ..... \$4.50**

GRATUITY IS NOT INCLUDED BUT IS GREATLY APPRECIATED. THANK YOU FOR YOUR SUPPORT!

## **HANDMADE FRESH PASTA ORECCHIETTE (ROUND SHAPED PASTA)**

### **ORECCHIETTE CALAMARI E COZZE ... \$28.00**

Fresh Mussels, Calamari, Cherry Tomatoes, Olive Oil & Red Tomato Sauce

### **ORECCHIETTE CIME DI RAP' ..... \$25.00**

The most famous dish from Apulia: Olive Oil, Garlic, Anchovies, and Broccoli Rabe

### **ORECCHIETTE DELLA DOMENICA ..... \$30.00**

Traditional Sunday Lunch: Pasta with Slow-Cooked Apulia-Style Ragù with Beef, Pork & Pancetta

### **ORECCHIETTE PORCA PUTTENA ... \$26.00**

Fresh Cherry Tomatoes, Olives, Eggplant, Capers, Garlic, Parsley, and Olive Oil

## **HANDMADE FRESH CAVATELLI "CICATELLI"**

### **CAVATELLI CASTEL DEL MONTE .... \$25.00**

Creamy Portobello Mushrooms, Crispy Pancetta or Sopressata, Caciocavallo Cheese

### **CAVATELLI SALSICCIA & ARUGOLA ... \$26.00**

Fresh Cherry Tomatoes, Italian Sausages, Arugula, Garlic, Olive Oil in a Red Sauce

### **TROCCOLI ALLO SCOGLIO ..... \$29.00**

Clams, Mussels, Extra Virgin Olive Oil, Garlic, Cherry Tomatoes in a White Wine Sauce

### **CAVATELLI ZUCCHINE E GAMBERI ... \$28.00**

Sautéed Shrimp with Zucchini Purée, Cherry Tomatoes, and Extra Virgin Olive Oil

## **HANDMADE FRESH CAVATELLI "CICATELLI"**

### **FISH OF THE DAY**

Please ask your waiter about the fish of the day!

## **MEAT DISHES**

### **POLLO U' PASTOR' ..... \$26.00**

Chicken, Red Peppers, Onions, Garlic, Capers, Tomato Sauce, and Caciocavallo Cheese

### **PORKCHOP PICATTA ..... \$28.00**

Pork Chop sautéed with Olive Oil, Garlic, Capers, White Wine, and Lemon Juice

## **Desserts**


### **TIRAMISU ..... \$8.00**

### **CRÈME BRÛLÉE ..... \$8.00**

### **CHOCOLATE PANNA COTTA ..... \$8.00**

## **Contact**

 [WWW.VINOVINORESTAURANT.COM](http://WWW.VINOVINORESTAURANT.COM)

 +1 (602) 354-0234

 [VINOVINORESTAURANT@YAHOO.COM](mailto:VINOVINORESTAURANT@YAHOO.COM)

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY RESTRICTIONS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. OLIVES MAY CONTAIN PITS.