

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

FISH DISHES

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

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 VINOVINORESTAURANT@YAHOO.COM

 WWW.VINOVINORESTAURANT.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.