



# Vino-Vino

Ristorante Cucina Italiana

## Welcome to **VINO VINO** Restaurant

### Appetizers

#### FRISSELLE BARESÌ ... \$18.00

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

Artichoke Hearts, Sautéed with Olive Oil and Garlic, Baked in the Oven with Caciocavallo Cheese Baked on Top

#### COZZE TARANTINE ... \$18.00

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

#### CALAMARI GUAZZETTO ... \$20.00

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

#### GREEN SALAD ... \$8.00

Mixed Greens with Fresh Cherry Tomatoes, Onions, Extra Virgin Olive Oil, and Balsamic Vinegar

### Drinks

SAN PELLEGRINO ..... \$6.50

AQUA PANNA ..... \$6.50

COCA COLA ..... \$3.50

### Coffee

ESPRESSO ..... \$3.50

CAPPUCCINO ..... \$5.50

CAFFÈ LATTE ..... \$5.50

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

## *Handmade Fresh Pasta Precchiette (Round Shaped Pasta)*

### **ORECCHIETTE CALAMARI E COZZE ... \$30.00**

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

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

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

### **ORECCHIETTE CIME DI RAP' ... \$28.00**

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

### **ORECCHIETTE PORCA PUTTENA ... \$28.00**

Fresh Cherry Tomatoes, Olives, Eggplant, Capers, Garlic, Parsley, and Olive Oil & Red Tomato Sauce

## *Handmade Fresh Cavatelli "Cicatelli"*

### **CAVATELLI CASTEL DEL MONTE ... \$28.00**

Baby Bella Mushrooms and Crispy Pancetta, in a Creamy Mushroom, and Caciocavallo Cheese Sauce

### **CAVATELLI ZUCCHINE E GAMBERI ... \$30.00**

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

### **CAVATELLI SALSICCIA & ARUGOLA ... \$28.00**

Fresh Cherry Tomatoes, Italian Sausage, Arugula, Garlic, and Olive Oil in a Red Tomato Sauce

## *Seafood & Fish Dishes*

### **TROCCOLI ALLO SCOGLIO ... \$30.00**

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

### **MARKET CATCH**

Please ask your waiter about the fish of the day!

## *Meat Dishes*

### **POLLO U' PASTOR' ..... \$28.00**

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

### **PORKCHOP PICATTA ..... \$30.00**

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

## *Desserts*


**CANNOLI ..... \$10.00**

**TIRAMISU ..... \$10.00**

**CRÈME BRÛLÉE ..... \$10.00**

**PANNA COTTA ..... \$10.00**

## *Contact*

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