



**YOUR CHEF, JIM BARRETT**

WELCOME TO TITO'S ITALIAN GRILL AND WINE SHOP,  
WHERE THE HOSPITALITY IS WARM AND THE FOOD IS  
AUTHENTICALLY DELICIOUS.

CHEF JIM BARRETT AND HIS STAFF BELIEVE YOUR MEAL  
SHOULD BE A PLEASURE FROM START TO FINISH, WITH  
THE FRESHEST AND FINEST INGREDIENTS WE CAN FIND.

BUON APPETITO.



**TITO'S WINE SHOP**

A NEW CONCEPT IN FOOD AND WINE! HERE, YOU CAN  
TOUCH AND FEEL THE BOTTLES, READ THE LABELS AND  
CHOOSE AN OUTSTANDING SELECTION FROM THE SHOP'S  
'LIVING WINE LIST.'

BROWSE AND SHOP AT GROCERY-STORE PRICES, SELECT  
YOUR WINE, AND BRING THE BOTTLES TO YOUR TABLE  
TO BE OPENED BY A SERVER (A SMALL CORKAGE FEE  
APPLIES). YOU CAN ALSO BUY WINE FOR TAKEOUT.

BROWSE, TASTE & ENJOY!

Ask us about catering your next special event.  
We also have space available for private parties.

D I N N E R

## ANTIPASTO, APPETIZERS, SMALL PLATES

CHEESY GARLIC BREAD - Sliced rustic bread baked with garlic butter, Parmesan and Romano cheeses 4.50

SWEET POTATO FRIES - With sides of honey yogurt and garlic ranch 5.95

STUFFED MUSHROOMS - Spinach, bacon and garlic, with provolone, Boursin and Parmesan cheeses 7.25

CALAMARI FRITTE - Crispy rings with aioli, pesto and marinara 9.25

TEMPURA ASPARAGUS - Feta, lemon garlic aioli, balsamic reduction 8.25

CRISPY MOZZARELLA STICKS - Romano crusted with pesto, ranch and marinara 7.95

GARLIC ROMANO FRIES - Crispy fries, garlic, Romano cheese and olive oil 4.95 add Gorgonzola cream 3

MEDITERRANEAN PLATE - Hummus, flatbread, roasted garlic, balsamic reduction 8.25

TOMATO BASIL BRUSCHETTA - Toasted bread with roma tomatoes, roasted garlic, mozzarella, feta, basil, kalamata olives, balsamic reduction 7.50

CRISPY ZUCCHINI - Romano crusted with arugula pesto, ranch and marinara 6.50

SPINACH AND ARTICHOKE AL FORNO - Bubbly hot with Parmesan crust and garlic toast 7.25

STEAMER CLAMS ONE POUND - With white wine, garlic, butter and fresh herbs 13.95

## ZUPPE E INSALATE

CLASSIC MINESTRONE - With shell pasta, pesto, Romano cheese Cup 3 Bowl 4

ZUPPA DI GIORNO - Soup of the day Cup 3 Bowl 4

SIDE CAPRESE SALAD - 4

GREEK SALAD - Romaine, feta, red onion, pickled beets, tomatoes, olives, cucumber, creamy balsamic vinaigrette 8.50

PEA SALAD WITH PESTO PRAWNS - Peas, celery, water chestnuts, pine nuts with a lemon dill dressing 10.95

CAPRESE SALAD - Vine ripe tomatoes on organic spring greens, balsamic vinaigrette, mozzarella and fresh basil 9.25

CAESAR SALAD - Crisp romaine, house-made Caesar, Parmigiano Reggiano and garlic croutons 8.50  
Add: chicken breast 3 calamari 3

PEAR AND GORGONZOLA SALAD - Romaine, grilled chicken, dried cranberries, red onions, oranges, candied pecans, raspberry dressing 10.95

ANTIPASTO CHOP SALAD - Romaine, provolone, pepperoni, salami, red onion, black olives, tomatoes, pepperoncinis, Italian dressing 9.50

ICEBERG WEDGE - Tomato, bacon, blue cheese, croutons, cucumbers and red onion 7.50

CRISPY ROMANO CHICKEN COBB SALAD - Romaine, Romano-crusted chicken, hard boiled egg, blue cheese, tomatoes, avocado, cucumbers 10.95

## PASTA FAVORITES

Add: side Caesar 3 side house 3 side pea salad 4

TOMATO BASIL CAPELLINI - Angel hair pasta tossed in a chunky plum tomato sauce with roasted garlic, extra virgin olive oil and fresh basil chiffonade 13.50

ARTICHOKE SPINACH MUSHROOM CANNELLONI - Artichoke hearts, spinach, mushrooms with ricotta, Parmesan and Romano cheeses. Served with garlic alfredo and Pomodoro sauce 15.95

SPAGHETTI\* - With Pomodoro (tomato marinara) 9.95  
With Bolognese (meat sauce) 10.95  
With Meatballs 13.95 Gluten free 12.95  
Add: melted mozzarella and provolone 3

LASAGNA - Mozzarella, ricotta, Romano cheese layered with homemade meat sauce 14.50

## PASTA FAVORITES CON'T

FETTUCCHINI ALFREDO - Traditional fettuccini tossed with broccoli and a creamy alfredo sauce 13.95  
Add grilled chicken 15.95

BAKED PENNE WITH SAUSAGE AND PEPPERS - Baked penne pasta with Italian sausage and sweet bell peppers topped with melted mozzarella 14.25

PESTO GRILLED PRAWNS AND TORTELLINI - Cheese-filled spinach tortellinis topped with prawns, Chardonnay cream, herbs and Parmesan cheese 24.50

SEAFOOD FETTUCCHINI - Halibut, prawns, scallops and clams simmered in our citrus garlic alfredo sauce 23.95

BAKED MACARONI AND CHEESE - Cavatappi pasta with our creamy cheddar sauce 11.50

CHEESE RAVIOLI - Three large raviolis with creamy pesto alfredo sauce and marinara 12.95

LINGUINI AND CLAMS - Tender baby clams, simmered in white wine, garlic butter and fresh herbs 16.50

## SPECIALTIES

Add: side Caesar 3 side house 3 side pea salad 4

CHICKEN MARSALA - Sautéed chicken breast with capellini pasta and mushroom Marsala demi glace sauce 16.50

CHICKEN PICCATA - Pan seared chicken breast with lemon caper butter and capellini pasta 15.50

VEAL PICCATA - Capers, tomatoes and mushrooms in a lemon garlic caper sauce 22.50

LEMON GARLIC CHICKEN - Mediterranean rice sautéed with zucchini, red onion, garlic, garbanzo beans, kalamata olives, feta cheese and pita bread 15.95

SHRIMP LEOPOLDO - Jumbo prawns sautéed with garlic, capers, tomatoes, white wine, Parmesan cheese and capellini hair pasta 21.50

VEAL OSO BUCCO - Tender, braised veal with red wine glaze, whipped potatoes and fresh asparagus 26.50

CHICKEN AND PROSCIUTTO GNOCCHI - Tender potato dumplings, chicken, prosciutto, mushrooms, onions, garlic and Parmesan cheese in a light pesto cream sauce 18.50

CHICKEN PARMESAN - Romano crusted with melted provolone, marinara and capellini pasta 15.50

## PIZZA\*

GLUTEN FREE ADD \$2

SHERMAN - Mozzarella, Romano, Parmesan and red sauce 8.95  
Add: meat 2 veggie 1

4TH STREET - Artisan pepperoni, mozzarella, Romano and red sauce 10.95

ALL ITALIAN - Artisan pepperoni, Italian sausage, dried salami, mozzarella, Romano and red sauce 12.95

MEDITERRANEAN CHICKEN - Pesto chicken, artichoke hearts, red onion, kalamata olives, Roma tomatoes, pine nuts, mozzarella, feta 12.95

BUFFALO BLUE - White sauce, crispy chicken, Frank's hot sauce, slivered celery and blue cheese 12.95

ROASTED GARLIC CHICKEN - White sauce, chicken, whole roasted garlic, caramelized onions, mushrooms, mozzarella, Romano and Parmesan 12.95

NORTH SHORE - Capicola, sopressata, pineapple, mozzarella, Romano 11.95

RUEBEN - White sauce, stone-ground mustard, corned beef, sauerkraut, mozzarella, and 1000 Island 12.95

VEGGIES - Asparagus, mushrooms, roasted garlic, artichoke hearts, mozzarella, provolone, Romano, white sauce 11.95

CHICKEN BACON RANCH - White sauce, ranch, pesto, chicken, bacon, prosciutto, arugula, mozzarella 12.95

\* Available gluten free. Ask server about our other gluten free menu items.