



## ANTIPASTI

### Meatballs

creamy polenta, fresh marinara & grilled ciabatta 7

### Fritto Misto Amalfitano

crispy calamari, shrimp & fillet with spicy marinara and garlic aioli 11

### Antipasto

Prosciutto di Parma, Italian cured meat, cheeses & marinated vegetables 15

### Tuna

seared yellowfin tuna with Sicilian caponata 13

### Crabcakes

red pepper aioli with radicchio, carrot & fennel slaw 13

### Vongole

stewed clams with fregola, tomato & grilled ciabatta 13

### Arancini

crispy balls of risotto, fontina, Parmesan & marinara 8

### Pizzette

🍷 fig, prosciutto & fontina 11

🍷 pepperoni, mozzarella, marinara & cherry peppers 10

🍷 mushroom, grilled asparagus, goat cheese & pesto 10

### Bresaola

Italian air-dried beef, Parmigiano Reggiano, black pepper, lemon juice & arugula 11

## ZUPPE E INSALATE

### Pancotto

hearty Tuscan tomato soup with ricotta salata & mint 5

### Caesar

romaine lettuce, whole grain croutons & Parmigiano Reggiano 6

### Chop

crisp lettuces, asparagus, red onion, egg, tomato, dried cherries, crisp pancetta & shaved Parmesan cheese 7

### Vittoria Salad

iceberg, cucumber, tomato, apple, almonds & ricotta salata 6

### Panzanella

whole grain croutons, roasted tomatoes, fennel, red onion, olives, cucumbers, celery, ceci beans, arugula & fresh herbs 7

### Caprese

roasted tomatoes, grilled marinated eggplant, fresh mozzarella 9

### Calamari

grilled marinated giant squid, arugula, shaved red onion & grape tomatoes 10

## PRIMI

### Linguini & Clams

crispy pancetta, white wine & chili 17

### Anatra Pazza

creste di gallo pasta, duck confit, Parmigiano Reggiano 19

### Tortelloni

Filled with chianti braised veal & Grana Padano tossed with a San Marzano tomato-cream & fresh herbs 17

### Gnocchi Bolognese

veal, beef and wild boar ragù with fresh herbs 15

### Bucatini all'Amatriciana

red onion, guanciale & tomato 14

### Sausage & Rapini

mezza rigatoni, roasted garlic & ricotta salata 17

### Risotto Aragosta

lobster, crab & shrimp in a saffron risotto 28

### Carbonara Vittoria

fettuccine, prosciutto, asparagus & toasted garlic 16

### Ravioli Genovese

cheese-filled ravioli, creamy pesto & diced tomato 15

### Pappardelle

pasta ribbons tossed with braised short rib ragù 16

### Penne Faeto

shrimp, sausage, red onion, bell pepper, spicy vodka sauce 19

### Frutti di Mare

linguine, mussels, shrimp, calamari, scallops, white wine, tomato & chili 26

## SECONDI

### Filet

mushroom ravioli, cambozola cream, demi glace 31

### Lamb

New Zealand lamb, near puree of peas & mint, rosemary roasted potatoes 34

### Pork Chop

grilled artichoke, wilted spinach, olive oil smashed potatoes & mushroom demi 21

### Orata

whole grilled Mediterranean snapper, asparagus & salsa verde 30

### New York Strip

rosemary roasted potatoes, rapini & mushroom tomato ragù 29

### Vitello Fontina

veal scallopini, lump crab, fontina cheese & pinot grigio-mascarpone sauce 29

### Anatra

pan seared duck breast, caramelized root vegetables, grilled radicchio & balsamic cippolini 26

### Pistachio Chicken

crusted Ohio breast of chicken, fettuccine Alfredo & marsala caramel sauce 23

### Osso Buco

braised pork shank, spinach, creamy polenta & gremolata 24

### Salmon

grilled Royal Canadian salmon, polenta, spinach, grape tomatoes & parsley basil pesto 25

### Capesante

pan seared North Atlantic scallops, wild mushrooms, lentils & wilted spinach 29

### Gamberi

marinated grilled shell-on jumbo Gulf shrimp, creamy polenta, arugula, crispy pancetta & roasted tomato 26

## CLASSICO

**Spaghetti and Meatballs** 15

**Parmesan** chicken 22 / veal 25

**Lasagna** 17

**Marsala** chicken 22 / veal 25

**Eggplant Parmesan** 17

**Piccata** chicken 22 / veal 25

Ask about our private dining area for your next gathering, meeting or event. Off-site catering also available.

vittoriacolumbus.com · facebook or twitter

General Manager: John J. Ciardelli, III  
Executive Chef: Steven Fusaro

Vittoria Ristorante & Bar  
10241 Sawmill Parkway Powell, Ohio 43065  
614.791.8100

\*Consuming raw or under-cooked proteins may lead to food-borne illness.

# Cocktails & Vino

## BY THE GLASS

### COCKTAILS <sup>10</sup>

#### Vittoria Martini

Double Cross Vodka, gorgonzola & Truffle-stuffed olives

#### Sicilian Grapefruit Gimlet

Finlandia Grapefruit Vodka, Aperol, grapefruit & fresh-squeezed lime juices, simple syrup

#### Ultimat Cosmopolitan

Ultimat Vodka, Patrón Citrónge, fresh-squeezed lime juice, baby pear syrup & cranberry juice

#### Bourbon Nero

Maker's 46, Balsamic Glaze, Raw Sugar, Fresh Basil, Ginger Ale

#### Sgroppino

Sobieski Raspberry Vodka, sorbeto limone, prosecco, torn mint, simple syrup

#### Tuscan Sour

Tuaca, Moletto Grappa, fresh-squeezed lemon, simple syrup, chianti float

#### Rossado

Finlandia Grapefruit Vodka, St. Germain Elderflower Liqueur & prosecco

#### Lemoncello Cocktail

An Italian twist on the classic Lemontini

#### Renaissance Margarita

Patrón Silver Tequila, Patrón Citrónge, Tuaca, Amaretto Disaronno, fresh-squeezed lemon, simple syrup

#### Tiramisu Cocktail

Espresso, Sobieski Vanilia Vodka, Amaretto Disaronno, Godiva White Chocolate Liqueur

#### Bellini

The classic Venetian cocktail

### WATER

One Litre \$5

Pellegrino, Sparkling

Acqua Panna, Still

### SPARKLING WINES

Moscato D'Asti, Cantine San Silvestro Dulcis, Piemonte 8 / 30

Prosecco Spumante Brut, Dal Bello Don Gallo, Veneto 8 / 30

Brachetto Rosso, Gianni Gagliardo, Villa M Frizzante, Piemonte 10 / 38

### WHITE WINES

Riesling, Debonné Reserve, Grand River Valley, Ohio 8 / 30

Albariño, Martín Códax, Rías Baixas, Spain 8 / 30

White Blend, Conundrum, California 11 / 42

Frascati, Fontana Candida, Toscana 6 / 21

Pinot Grigio, Villa Sorono, Veneto 6 / 22

Pinot Grigio, Cantine Lenotti, Veneto 8 / 30

Masianco, Masi, Veneto 10 / 38

Sauvignon Blanc, Kim Crawford, Marlborough, NZ 10 / 38

Etna Bianco, Firriato, Sicilia 10 / 38

Gavi, Vigne Regali Principessa Gavia, Piemonte 11 / 42

Chardonnay, Coppola Votre Santé, Sonoma 8 / 30

Chardonnay, LedgeWood Creek, Suisun Valley, California 9 / 35

Chardonnay, Antinori Bramito, Umbria 12 / 44

## BOTTLED WINES

### WHITE WINES

#### SPARKLING

Moscato Bianco, Gianni Gagliardo, Villa M Frizzante, Piemonte 38

Brut Rosé, Marramiero Spumante Metodo Classico, Abruzzo 59

Brut, Veuve Clicquot Ponsardin, Champagne 89

#### DOMESTIC

Riesling, Chateau Ste. Michelle & Dr Loosen Eroica, Washington 45

Chardonnay, Sonoma-Cutrer Russian River Ranches, Sonoma 50

Chardonnay, Waugh Cellars, Oakville, California 55

Chardonnay, Cakebread, Napa Valley 75

#### ITALIAN

Arneis, Ceretto Blange, Piemonte 50

Pinot Grigio, Tolloy, Trentino 28

Pinot Grigio, Bollini, Trentino 35

Collio Bianco, Zuani Vigne, Friuli-Venezia Giulia 42

Greco di Tufo, Feudi San Gregorio, Campania 42

Pecorino, Marramiero, Abruzzo 30

Chardonnay, Tormaresca, Apulia 28

#### DESSERT WINES

Brachetto Rosso, Gianni Gagliardo, Villa M Frizzante, Piemonte 10 / 38

Vidal Icewine, Inniskillen, Niagara-on-the-Lake, Ontario 18

Late Harvest, Far Niente Dolce, Napa Valley 25

### RED WINES

Montepulciano, Masciarelli, Abruzzo 7 / 25

Pinot Noir, Coppola Votre Santé, Sonoma 8 / 30

Valpolicella Classico, Tedeschi Lucchine, Veneto 9 / 32

Malbec, Los Clop, Mendoza, Argentina 7 / 26

Merlot, Sebastiani, Sonoma 7 / 25

Petite Sirah, Spellbound, California 10 / 38

Cabernet Sauvignon, Louis M. Martini, Sonoma 8 / 30

Cabernet Sauvignon, Villa Mt. Eden, Napa Valley 11 / 42

Red Blend, Ferrari-Carano Siena, Sonoma 13 / 50

Super-Tuscan, Carpineto Seraphicum, Toscana 9 / 32

Chianti Superiore, Banfi, Toscana 7 / 25

Chianti Classico, Piegai, Toscana 11 / 42

Zinfandel Blend, Waugh Cellars Junior, Napa Valley 14 / 54

### RED WINES

#### DOMESTIC

Pinot Noir, La Crema, Sonoma 55

Pinot Noir, Domaine Serene, Willamette Valley, Oregon 85

Merlot, Alexander Valley Vineyards, Alexander Valley 35

Merlot, Northstar, Columbia Valley, Washington 55

Merlot, Duckhorn, Napa Valley 99

Cabernet Sauvignon, Joel Gott 815, California 40

Cabernet Sauvignon, Merryvale Starmont, Napa Valley 60

Cabernet Sauvignon, Joseph Family, Alexander Valley 65

Cabernet Sauvignon, Stag's Leap Wine Cellars Artemis, Napa Valley 95

Cabernet Sauvignon, Silver Oak, Alexander Valley 120

Cabernet Sauvignon, Caymus, Napa Valley 135

Cabernet Sauvignon, Rodney Strong Brother's Ridge, Alexander Valley 150

Zinfandel, Cline Ancient Vines, California 45

Zinfandel, Heitz, Napa Valley 55

Zinfandel Blend, Orin Swift The Prisoner, Napa Valley 75

#### ITALIAN

Barbera D'Asti, Michele Chiarlo Le Orme, Piemonte 32

Barbera D'Alba, Cantina Del Pino, Piemonte 50

Montepulciano D'Abruzzo, Bosco Nestore, Abruzzo 35

Montepulciano, Marramiero Inferi, Abruzzo 60

Valpolicella Ripasso, Montanari, Veneto 38

Chianti Classico, Rocca Delle Macie, Toscana 35

Chianti Classico Riserva, Ruffino Ducale Oro, Toscana 75

Chianti Classico Riserva, Rodáno Viacosta, Toscana 65

Rosso di Montalcino, Col D'Orcia, Toscana 40

Primitivo di Manduria, Cantina Sampietrana Carlone, Apulia 33

Vino Nobile di Montepulciano, Luciano Bruni Riserva, Toscana 59

Gattinara, Travaglini, Piemonte 55

Barbaresco, Batasiolo, Piemonte 75

Barolo, Stefano Farina, Piemonte 82

Barolo, Cascina Adelaide 4 Vigne, Piemonte 111

Amarone, Luigi Righetti, Veneto 65

Amarone, Tommasi, Veneto 130

Brunello di Montalcino, Máté, Toscana 110

Brunello di Montalcino, Capanna, Toscana 100

A Corkage fee of \$25 will apply to any outside bottles consumed on premise. Management reserves the right to refuse the consumption of outside wine at Vittoria.