


PROOF #	INTERNAL USE ONLY
<b>1</b>	<b>ASC:</b> Jason Lutz
	<b>EXT:</b> 3948
	<b>E8@CMAG.COM</b>
	<b>PHONE: 717-663-3948</b>
	<b>Client</b> Villa Vito
	<b>Job #</b> MC20_32635
	<b>Account #</b> 340395
	<b>ARTIST</b> Laura
	<b>Change Artist</b> Laura
	<b>Proofreader</b>
	<b>Art Director</b>
	<b>Proof Date</b> 05/08/2020

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**\$5 OFF**  
any purchase  
of \$25 or more  
VILLA VITO RISTORANTE ITALIANO  
215-256-9700

**\$10 OFF**  
any purchase  
of \$50 or more  
VILLA VITO RISTORANTE ITALIANO  
215-256-9700

**\$20 OFF**  
any purchase  
of \$100 or more  
VILLA VITO RISTORANTE ITALIANO  
215-256-9700



## CATERING MENU

We offer 2 sizes - Small serves 10 people & Large serves 20 people. More fish and meat options available at market price, ask for availability! 24-hour notice needed for all catering orders.

### APPETIZERS, SALADS & SIDES

- |   |                     |   |                     |
|---|---------------------|---|---------------------|
| <b>ANTIPASTO VILLA VITO</b><br>Italian meats and cheeses, grilled marinated vegetables, olives, tomato and mozzarella | Small 50 / Large 85 | <b>MOZZARELLA IN CARROZZA</b><br>Fried mozzarella topped with a tomato basil sauce                              | Small 40 / Large 65 |
| <b>CALAMARI FRITTI</b><br>Tender fried calamari, served with lemon and marinara sauce                                 | Small 45 / Large 75 | <b>STUFFED MUSHROOMS</b><br>Stuffed with crabmeat   | Small 50 / Large 80 |
| <b>INSALATA CAPRESE</b><br>Sliced tomato topped with fresh mozzarella and basil                                       | Small 40 / Large 70 | <b>VILLA VITO SALAD</b><br>Spring mix, cherry tomatoes, fresh mozzarella and roasted red peppers, with balsamic | Small 45 / Large 70 |
| <b>COZZE MARINARA</b><br>Sautéed mussels served in a marinara wine sauce  | Small 45 / Large 75 | <b>HOUSE SALAD</b>  | Small 25 / Large 45 |
| <b>SHRIMP COCKTAIL</b><br>Served with lemon and cocktail sauce  | Small 60 / Large 90 | <b>CAESAR SALAD</b>   | Small 30 / Large 50 |
| <b>CLAMS CASINO</b><br>Top neck clams stuffed with peppers, bacon and bread crumbs                                    | Small 50 / Large 80 | <b>SAUTEED SPINACH</b>  | Small 35 / Large 50 |
|   |                     | <b>BROCCOLI RABE</b>  | Small 40 / Large 60 |
|   |                     | <b>LOAF OF FRESHLY BAKED ITALIAN BREAD</b>  | 5                   |

### ENTREES


- |  |  |  |   |
|--|--|--|---|
| <b>PASTA RIGATONI BOLOGNESE</b><br>Italian meat sauce made with ground veal, beef and pork   | Small 55 / Large 85  | <b>LUNA ROSSA</b><br>Topped with asparagus, crabmeat and mozzarella cheese in a white wine sauce | Chicken - Small 70 / Large 100 // Veal - Small 80 / Large 120 |
| <b>LINGUINE ALLO SCOGLIO</b><br>Mussels, clams, scallops, calamari, shrimp and lobster tail in a marinara, white wine or lobster cream sauce | Small 80 / Large 140   | <b>BELVEDERE</b><br>Topped with sautéed spinach and fontina cheese in a madeira wine sauce       | Chicken - Small 60 / Large 90 // Veal - Small 70 / Large 110  |
| <b>LINGUINE VONGOLE</b><br>Sautéed clams, served in a marinara or white wine sauce   | Small 70 / Large 120   | <b>SALTIMBOCCA</b><br>Topped with prosciutto and mozzarella cheese in a marsala sage sauce       | Chicken - Small 65 / Large 100 // Veal - Small 70 / Large 110 |
| <b>CASERECCIA DELLA CASA</b><br>Caserecce pasta in a vodka meat sauce with mushrooms and peas  | Small 60 / Large 100   | <b>SICILIANO</b><br>Sautéed with artichokes, cherry tomatoes and garlic in a white wine          | Chicken - Small 65 / Large 100 // Veal - Small 75 / Large 115 |
| <b>TORTELLINI WITH BROCCOLI IN ALFREDO SAUCE</b>   | Small 60 / Large 90  | <b>TOSCANO</b><br>Sautéed with artichokes, portobello mushrooms, in a gorgonzola cream           | Chicken - Small 60 / Large 90 // Veal - Small 70 / Large 120  |
| <b>RIGATONI PESTO</b>  | Small 50 / Large 80  | <b>SALMONE LIMONCELLO</b><br>Served over broccoli rabe in a limoncello sauce                     | Small 80 / Large 160  |
| <b>PENNE MARINARA</b>  | Small 40 / Large 70  | <b>SALMONE RIPIENO</b><br>Stuffed with crabmeat and spinach in a lobster cream sauce             | Small 90 / Large 180  |
| <b>GNOCCHI VODKA</b>   | Small 50 / Large 80  | <b>BAKED FLOUNDER</b><br>In a white wine sauce   | Small 70 / Large 140  |
| <b>PARMIGIANA</b><br>Breaded and fried topped with marinara sauce and mozzarella cheese  | Chicken - Small 60 / Large 90 // Veal - Small 70 / Large 110 |  |   |
| <b>MARSALA</b><br>Topped with asparagus and mushrooms in a marsala sauce   | Chicken - Small 60 / Large 90 // Veal - Small 70 / Large 110 |  |   |



**VILLA VITO**  
Ristorante Italiano

315 ALUMNI AVE. • HARLEYSVILLE • 215-256-9700  
WWW.VILLAVITO.NET • SERVING DINNER ONLY • TAKE-OUT AVAILABLE

DELIVERY IS AVAILABLE THROUGH **GRUBHUB**

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## ANTIPASTI

- CALAMARI FRITTI** 12  
Tender fried calamari served with marinara sauce
- MOZZARELLA IN CARROZZA** 10  
Fresh mozzarella breaded and fried topped with a fresh tomato basil sauce
- COZZE ROSSO** 12  
Crostini bread topped with fresh chopped seasoned tomatoes and basil
- CLAMS CASINO** 12  
Top neck clams stuffed with peppers, bacon and breadcrumbs
- ANTIPASTO VILLA VITO** For Two 16 / For Four 22  
Imported Italian meats - Cheeses and a mix of marinated vegetables
- INSALATA CAPRESE** 10  
Sliced tomatoes topped with fresh mozzarella dressed with olive oil and balsamic glaze
- GRIGLIATA TORRE ALTA** 12  
Grilled and marinated eggplant, zucchini and portobello mushrooms with roasted red peppers and fresh mozzarella

## PASTA

- All Pasta Entrees Come with Bread & Salad*
- SCOGLIO** 25  
Linguine or risotto with clams, mussels, shrimp, scallops, calamari and lobster tail, served in a garlic marinara sauce or white wine sauce
  - FETTUCCINE CARBONARA** 20  
Italian bacon and caramelized onions in an egg cream sauce  
Add Chicken 3 // Add Shrimp 4
  - PAPPARDELLE BOLOGNESE** 20  
Italian meat sauce made with ground veal, pork and beef
  - SEAFOOD RAVIOLI** 24  
Served with shrimp, scallops and spinach in a lobster cream sauce
  - FETTUCCINE AI GRANCHIO** 20  
Angel hair topped with crabmeat and shrimp in a vodka sauce
  - TORTELLONI BOSCO** 22  
Jumbo beef and veal tortelloni with porcini mushrooms in a mushroom cream sauce
  - RISOTTO VILLA VITO** 24  
Half lobster tail, shrimp, mussels, scallops and clams in a lobster cream sauce

## SECONDI

- All Entrees Come with Side Vegetable of the Day, Bread, & Salad*
- SALMONE RIPIENO** 22  
Stuffed with sautéed spinach and jumbo lump crabmeat in a lobster cream sauce
  - SALMONE LIMONCELLO** 21  
Grilled, served over a bed of asparagus in a limoncello sauce
  - GAMBERI IMPERIALI** 22  
Jumbo shrimp stuffed with crabmeat, topped with a lobster cream sauce, served with risotto
  - BRANZINO GRIGLIATO** 25  
Grilled Mediterranean sea bass filet, topped with jumbo shrimp with sautéed spinach and cherry tomatoes in a lemon olive oil dressing
  - CHEF'S SIGNATURE LAMB** 30  
Grilled marinated lamb chops served over creamy pesto risotto
  - BROCCIOLI MAMMA LAURA** 22  
Thin veal stuffed with prosciutto, egg and breadcrumbs served over pappardelle pasta in a ragu sauce
  - CHICKEN OR VEAL AMALFI COAST** 22/25  
Sautéed with asparagus topped with jumbo lump crabmeat in a limoncello sauce
  - CHICKEN OR VEAL AI CARCIOFO** 21/23  
Sautéed, topped with roasted artichokes, sun-dried tomatoes, and cherry tomatoes in a wine demi glace reduction
  - CHICKEN OR VEAL MARSALA** 21/23  
Sautéed, topped with asparagus and mushrooms, in a Marsala demi glace sauce
  - CHICKEN OR VEAL LUNA ROSSA** 22/25  
Sautéed topped with jumbo lump crabmeat, fresh mozzarella and asparagus in a lemon caper sauce
  - CHICKEN OR VEAL PARMIGIANA** 20/22  
Breaded, topped with marinara sauce and mozzarella, served with penne

## TOUR OF ITALY

- 5-COURSE MEAL**  
Featuring the best tastes of Italy...including appetizer, salad, pasta, main course and dessert. All dishes will be creations by our chef, made for a wonderful dining experience 55 a person // 110 a couple
- SIDES**
  - SAUTÉED SPINACH** 5
  - BROCCOLI RABE** 5
  - ASPARAGUS** 5
  - PASTA** 5
  - RISOTTO** 5

## DESSERTS

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness.



# MARK THE APPROPRIATE BOX

After reviewing this entire menu it is:

PLEASE SIGN ONLY IF ENTIRE MENU IS APPROVED

**APPROVED**

**APPROVED WITH CHANGES**

No additional proof needed.

**NOT APPROVED**

Make changes and submit another proof

X

Signature Required

Printed Name


Date

This form can be faxed (717) 358-2588 or mailed.  
A signed proof approval and full payment must be received prior to going to print.

PANEL 1

PANEL 2

# FULL VIEW

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## FDA ADVISORY POLICY

It is the policy of Clipper Magazine, LLC to include the most recent FDA Advisory Warning concerning foodborne illnesses on all menus containing raw or cooked-to-order meat, fish, poultry or eggs.

I understand that it is my responsibility to check with my state or local agencies regarding the use of FDA Advisory Warnings on printed materials.

If you wish to have the FDA Advisory Warning removed from this menu, you must check and sign the line below therefore agreeing to its terms.

I officially request the FDA Warning concerning foodborne illness be omitted from this menu created by Clipper Magazine, LLC. I hereby absolve Clipper Magazine, LLC and its subsidiaries and affiliates of any responsibility for the omission and will not seek compensation, monetary or otherwise, from said companies for any reason related to the omission of the statement, nor will I encourage patrons harmed because of the omission of this statement to seek any form of damages from the said companies.

X \_\_\_\_\_

Signature

## CLIENT RESPONSIBILITIES

Please check all applicable information below for completeness and accuracy.

### FRONT COVER

- Phone & Fax Number
- Street Address
- Web Address
- Hours
- Credit Cards/Social Media Logos

### PANELS/PAGES

- Menu Sections
- Menu Items
- Descriptions
- Prices
- FDA Advisory Warning

### COUPONS

- Offers
- Phone & Fax Number
- Disclaimers
- Expiration Date