

Vittoria Ristorante e Bar
10241 Sawmill Parkway • Powell, OH 43065 • vittoriarestaurant@sbcglobal.net
(614) 791-8100 • (614) 792-2800 Carry Out



Chef Nick's DESSERTS

BELLA TIRAMISU

LADY FINGERS SOAKED IN ESPRESSO, MARSALA WINE
WITH SWEET MASCARPONE AND COCOA POWDER
6.50

CANNOLI ALLA TUSCANA

ROLLED PASTRY FILLED WITH CHOCOLATE OR
REGULAR RICOTTA AND CHOCOLATE CHIPS
5.50

PANNA COTTA DI LUNA

MIXED BERRIES, AND BLOOD ORANGE
BALMATIC GLAZE
4.50

NEW YORK STYLE CHEESE CAKE

WITH FRESH STRAWBERRIES AND STRAWBERRY
GLAZE SERVED WITH PIZZELLE
5.50

STELLA GELATO

CHOCOLATE, AMARENA AND PISTACHIO WITH A
CHOCOLATE COOKIE
6.50

TARTUFO

CHOCOLATE ZABAGLIONE WITH HAZEL NUT AND COCOA
6.50

SORBETO LIMONE

4.50



Beer

MORETTI PILSNER, PERONI, HEINRICH, AMSTEL LIGHT, BUD SELECT,
BUD LIGHT, MICHELD'S ULTRA, COORS LIGHT, MILLER, MILLER LIGHT,
CORONA, SAM ADAMS, GREAT LAKES BURNING RIVER, SIERRA NEVADA



Beverages

ESPRESSO, CAPPUCCINO, SPECIALTY COFFEE DRINKS
FLAT WATER AND SPARKLING WATER

Tea or
Coffee

Italian Specialty Drinks

LIMONCELLO, ORANGECELLO, GRAPPA, CAMPARI, SAMBUCA,
ROMANO BLACK, UVIX ITALIAN VODKA,

*Steaks are cooked to order.
Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness.

Out of respect for our other diners please
leave cell phones off or on vibrate. Please
keep cell phone usage to a minimum.

Proper attire is required.
There is a split plate charge
of \$3.00 on all entrees.

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Appetizers

MIXED BRUSCHETTA

CAPRESE, SPINACH, GORGONZOLA, MIXED ROASTED PEPPERS, PESTO, SUN DRIED TOMATOES
8.50

SCAMPI ALLA SORRENTIA

SAUTEED SHRIMP WITH EVOO, WHITE WINE AND TOASTED CIABATTA BREAD
12.50

**GARLIC ROASTED RED PEPPERS,
CALAMATA AND MARINATED MUSHROOMS**
7.50

FRIED CALAMARI

CRISPY CALAMARI SERVED WITH SPICY MARINARA SAUCE AND AIDLI SAUCE
8.00

VITTORIA'S ANTIPASTO
ASSORTED IMPORTED ITALIAN MEATS AND CHEESE WITH MARINATED VEGETABLES
11.50

VITTORIA'S SIGNATURE GREEN MUSSELS

BAKED NEW ZEALAND GREEN LIP MUSSELS STUFFED WITH BREAD CRUMBS, ITALIAN SAUSAGE, PARMESAN, GARLIC AND FRESH HERBS
10.50

VITTORIA'S CRAB CAKES

SERVED WITH SWEET AND SPICY BISTRO SAUCE AND GARLIC AIDLI
11.50

WINGS

JUMBO FRESH CHICKEN WINGS TOSSED IN MILD OR HOT SAUCE, SERVED WITH CELERY AND GORGONZOLA DRESSING
8.00

JUMBO SHRIMP COCKTAIL

CLASSIC PRESENTATION
12.50

ANTIPASTO DI MARE SALAD

SHRIMP, CLAMS, MUSSELS, CALAMARI WITH ROASTED RED PEPPERS FINISHED WITH EVOO, LEMON AND SERVED WARM
12.50

SAUSAGE AND PEPPERS ALLA FAETO
ITALIAN SAUSAGE, SLICED PEPPERS, MILD PEPPER RINGS, SLICED MUSHROOMS, AND RED ONION
8.50

Soup's & Salad's

MINISTRONE SOUP

3.50 CUP
5.00 BOWL

CLASSIC ITALIAN WEDDING SOUP

3.50 CUP
5.00 BOWL

CAESAR SALAD

ROMAINE LETTUCE, PARMESAN CHEESE, FOCACCIA CROUTONS, HARDBOILED EGGS AND CAESAR DRESSING
6.00 SM 8.50
ADD GRILLED CHICKEN 4.00 EXTRA

SIGNATURE SALAD

FRESH SALAD GREENS, ROMA TOMATOES, CUCUMBERS, ARTICHOKE HEARTS, BLACK OLIVES WITH YOUR CHOICE OF DRESSING.
7.50

VITTORIA'S CAPRESE SALAD

TOMATO AND BUFFALO MOZZARELLA CHEESE WITH FRESH BASIL, GRILLED EGGPLANT, RUCCOLA AND BALSAMIC DRIZZLE
8.00

SUMMER SALAD

FRISSE, BABY GREENS, STRAWBERRIES, ORANGE SEGMENTS, GOAT CHEESE WITH SHERRY VINAIGRETTE AND WALNUTS
7.50

WEDGE SALAD

ICEBERG WEDGE WITH CRISPY PANCETTA, CHERRY TOMATOES WITH GORGONZOLA DRESSING
7.50

Pizza

MARGHERITA

FRESH TOMATO, MOZZARELLA AND FRESH BASIL
9.50 - 10"

VITTORIA

GRILLED PORTABELLA AND CHICKEN, FRESH TOMATOES AND GOAT CHEESE
10.50 - 10"

TRADITIONAL PEPPERONI

FRESH TOMATO, MOZZARELLA AND PEPPERONI WITH MARINARA PIZZA SAUCE.
10.00 - 10"

BIANCANEVE (WHITE PIZZA)

MOZZARELLA, PARMESAN AND RICOTTA
9.00 - 10"

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IPasta

TRADITIONAL ITALIAN

ALL PASTAS ARE SERVED WITH AN ITALIAN HOUSE SALAD.

SPAGHETTI WITH MEATBALL 13.00
 RIGATONI BOLOGNESE 13.00
 RIGATONI PASTA WITH MEAT SAUCE 13.00

FETTUCCINI CON PANA 14.00
 FETTUCCINI PASTA WITH ALFREDO SAUCE AND ASPARAGUS
LINGUINI AGUDO, OLIO AND OLIVE 12.50
 LINGUINI PASTA WITH EGGO, CABBAGE, AND OLIVES

PENNE ALL'ANTICIANA 14.00
 PENNE PASTA, TOMATO BASIL SAUCE, ITALIAN SAUCON, SHALLOTS
LINGUINI GENOVESE 14.00
 LINGUINI PASTA WITH PESTO SAUCE AND DICED TOMATOES

Extra Sides
 MEATBALL 2.50
 GRILLED CHICKEN 4.00
 MUSHROOMS 3.00
 ITALIAN SAUSAGE 3.00
 SHRIMP 5.00

PASTA FAVORITES

ALL DINNERS BELOW ARE SERVED WITH AN ITALIAN HOUSE SALAD.

TORTELLINI ROSA 17.00
 MEAT TORTELLINI WITH TOMATO-CREAM SAUCE
LASAGNA 15.50
 LASAGNA PASTA CREAMED WITH MEAT SAUCE, AND LAYERED WITH ITALIAN CHEESES

RAVIOLI GENOVESE 18.00
 FOUR CHEESE RAVIOLI WITH CREAMY PESTO SAUCE AND DICED TOMATOES
CLASSIC BAKED EGGPLANT 17.00
 BAKED EGGPLANT, LAYERED WITH MOZZARELLA AND MARINARA SAUCE WITH PARSLEY AND FRESH HERBS WITH A SIDE OF PASTA

RAVIOLI ALICHA 17.00
 FOUR LARGE RAVIOLI FILLED WITH GROUND BEEF, SPINACH, MOZZARELLA, RICOTTA CHEESE AND TOMATO SAUCE
BAKED GNOCCHI 18.50
 PORKO DUMPLING BAKED WITH CREAMY FRESH CHEESE AND PROSCUITTO

CHICKEN PARMESAN 21.00
 BONELESS BREAST OF CHICKEN LIGHTLY BREADED COVERED WITH MOZZARELLA CHEESE AND A TOUCH OF TOMATO SAUCE WITH A SIDE OF PASTA
VEAL PARMESAN 24.00
 FRESH VEAL TENDERLOIN BREADED AND BAKED WITH MOZZARELLA CHEESE AND A TOUCH OF TOMATO SAUCE WITH A SIDE OF PASTA

CHICKEN MARZALA 22.00
 SAUTEED CHICKEN BREAST WITH MARZALA WINE SAUCE AND MUSHROOMS WITH A SIDE OF PASTA
VEAL MARZALA 25.00
 SAUTEED VEAL CUTLET WITH MARZALA WINE SAUCE AND MUSHROOMS WITH A SIDE OF PASTA

CHICKEN PICATTA 22.00
 SAUTEED CHICKEN BREAST WITH LEMON CARRIS AND WHITE WINE SAUCE WITH A SIDE OF PASTA
VEAL PICATTA 25.00
 SAUTEED VEAL CUTLET WITH LEMON CARRIS AND WHITE WINE SAUCE WITH A SIDE OF PASTA

VITTORIA GRILLED SAUSAGE OR CHICKEN 19.00
 SAUSAGE OR CHICKEN WITH PEPPERS, MUSHROOMS AND ONIONS WITH SAUCED RICE POTATOES OR A SIDE OF PASTA

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Chef Nick's Signature Meals

ALL DINNERS BELOW ARE SERVED WITH AN ITALIAN HOUSE SALAD.

VITTORIA IS PLEASANT TO SERVE THE FINEST ACID WINES BY AVAILABLE ON THE MARKET.

BONE IN RIE EYE 32.00
 CHARRBROILED WITH RED SKIN POTATOES, ASPARAGUS, MUSHROOM, CHANTREI SEMI SLAKE
LAMB CHOPS ALVITO 27.00
 GRILLED BART LAMB-CHOPS WITH SHIMMERE HERB SAUCE WITH ASPARAGUS AND PARSLEY RISOTTO

THE VITTORIA FILET 29.00
 BOE CENTER CUT FILET MIGNON CHARRBROILED WITH RED SKIN POTATOES, ASPARAGUS, MARJOLA WINE REDUCTION
GRAPES AND LOBSTER 28.00
 CHEESE FILLED WITH MAINE LOBSTER, SHRIMP AND BRANDY SAUCE WITH VEGETABLE OF THE DAY

VEAL ALLA SOBRETTINA 29.00
 THINLY SLICED FRESH VEAL TOPPED WITH JUMBO LUMP CRAB, ASPARAGUS AND FONTINA CHEESE, SAUTEED IN WHITE WINE AND MASCARPONE WITH RED SKIN POTATOES
GRILLED SALMON 22.00
 SALMON FILET GRILLED WITH LEMON-OIL AND PARSLEY SAUCE AND OLIVE TAPENADE WITH RED SKIN POTATOES AND ASPARAGUS

CHICKEN ARRABBIATE 22.00
 BONELESS CHICKEN, SAUSAGE, PEPPERS AND MUSHROOMS IN A SAUCY HORSERADISH SAUCE WITH A SIDE OF PASTA
CHILEAN SEA BASS 26.00
 BROWNED SEA BASS WITH WALNUT SAUCE, RED SKIN POTATOES AND ASPARAGUS

CHICKEN TUSCANA 20.00
 PASTA TOSSED WITH PESTO SAUCE, SLICED POTATOES, GREEN BEANS, ROASTED PARMIGLIANO AND GRILLED CHICKEN
VITTORIA PORK CHOPS 25.00
 PORK CHOPS WITH MUSHROOMS MARZALA GLAZE WITH SAUCED RED SKIN POTATOES OR A SIDE OF PASTA
 One Chop 19.00 Two Chops 25.00

SEATOOD LINGUINI ALLA PISCATORA 28.00
 LINGUINI PASTA WITH MUSSELS, PRAWNS, SCALLOPS AND SEASONED WITH TOMATOES, GARLIC, CRUSHED RED PEPPERS AND CHARDONNAY WINE
CHICKEN CAPRESE 20.00
 PASTA TOSSED WITH EGGO, SAUCED, DICED TOMATOES, ROASTED RED PEPPER, MOZZARELLA CHEESE AND TOPPED WITH GRILLED CHICKEN

FETTUCCINE ROMA 21.00
 FETTUCCINE PASTA WALNUTS, MUSHROOMS, PEAS, SAUCED WITH A CREAMY PARSLEY SAUCE
PENNE WITH SALMON 21.00
 PENNE PASTA, FRESH GRILLED SALMON IN A VORAK ALMONA SAUCE

Risotto

RISOTTO MILANESE 25.00
 SHRIMP, LOBSTER, CRAB, SAFFRON, CHARDONNAY WINE AND PARSLEY CHEESE
RISOTTO VENEZIA 18.00
 RISOTTO OF PORNCHI MUSHROOMS, SAUSAGE, FONTINA, BRULLED SAUCING, CHANTREI WINE AND PARSLEY CHEESE

RISOTTO TOSCANO 20.00
 BEEF TENDERLOIN, SHRIMP, MUSHROOMS, CRAB, PARMANO AND SAFFRON WINE

Extra Sides
 French Fries 3.50
 Asparagus 5.50
 Steak Fries 3.50
 Garlic Bread And Cheese 4.75
 Vegetables Du Jour 3.50
 Parmesan Risotto 4.50
 Red Potatoes 4.50
 Bruschetti 4.50
 Fettuccine 5.50