

Pizze e Calzoni
(Pizza and Calzone)

We can customize any brick oven selection to your taste

Calzone

Vesuvio - 10/14

Mozzarella, ricotta, ham, spinach and tomato sauce

Verde - 10/14

Mozzarella, fresh spinach, ricotta, pecorino and tomato sauce

Diavolo - 10/14

Calabrese sausage, mozzarella, artichoke and tomato sauce

San Vito - 10/14

Mozzarella, onion, sausage, ham, parmesan cheese and tomato sauce

Calzone Cremoso - 11/14

White calzone filled with gorgonzola, mozzarella, imported fontina and mascarpone cheese

We now offer large calzones!!!

Traditional San Vito Pizza

Capricciosa - 12/15

Fire roasted peppers, mushrooms, rosemary-grilled chicken and olives

Venezia - 11/14

Brick oven crust with tomato sauce, mozzarella, ham and mushrooms...Delicious!

Zucchini - 10/13

Brick oven crust topped with grilled zucchini, shredded parmigiano and ham

Velenosa - 12/14

Brick oven crust with seasonal mushrooms, white truffle oil, and mascarpone cheese...and more mushrooms!

Margherita - 9/12

Brick oven crust with "Grande" cheese and Valoroso tomato sauce

Valtellina - 13/16

Brick oven crust with tomato sauce, smoked Speck (imported smoked prosciutto), sweet mascarpone cheese and fresh arugula

America - 12/15

Brick oven crust with tomato sauce, mozzarella, green pepper, black forest mushrooms, red onions, pepperoni and Italian sausage

San Vito - 12/15

Tomato sauce, mozzarella, mushrooms, salame, olives, basil, pesto and parmesan cheese

Siciliana - 12/15

Tomato sauce, mozzarella, roasted red pepper, ricotta and sausage

Peperonata - 12/15

Tomato sauce, mozzarella, pepperoni and parmesan cheese

Rustica - 12/15

Tomato sauce, mozzarella, spicy sausage, salame and fresh tomato

All our old-world pizzas are made with fresh San Marzano sauce and low-moisture buffalo mozzarella...delicious!



Lunch Veloce
(Quick Lunch)

Traditional Salads available for your lunch pleasure - 1.95
Caesar, House, or Greek, Chef's soup of the day, French fries

Cacciatore - 6.95

Grilled spinach wrap with arugula, balsamic, tomato and chicken with feta cheese

Eggplant Parmigiana Sandwich - 6.95

Open-face Eggplant Parmigiana sandwich, fresh basil, tomato sauce and melted mozzarella cheese

Euro Connection - 6.95

Grilled spinach wrap with brie, turkey, spinach and basil pesto

Philly Cheese Steak - 6.95

Traditional Philly with mushrooms, onion and Philly rib steak, topped with provolone cheese

Piadina Gian Piero - 12.95

Grilled piadina topped with mix green and blackened chicken breast white wine sauce

Pollo Parmigiana - 6.95

Traditional chicken parma with grilled piadina

Available from 11:30 a.m. to 4:00 p.m.

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present this coupon to our carry out attendant
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Good Food, Good Wine, Good People.
Life, at it should be!

HOURS:

Sunday - Thursday
11:30am - 10pm

Friday & Saturday
11:30am - 11pm

King's Park Shopping Center
8944 Burke Lake Road
Springfield, VA 20151

Main: (703) 250-0171
Carry Out: (703) 250-0173

www.sanvitorestaurant.com
www.sanvitocatering.com



From the brick oven to the kitchen grill, ignite your appetite!

Antipasti Caldi
(Hot Appetizers)

Big Bowl Mussels - 10

White wine-steamed Prince Edward mussels with crushed lemon, parsley and fresh tomato garlic crostino

Calamari Grigliati - 7

Grilled baby calamari over spinach salad and lemon vinaigrette, with imported feta cheese

Lasagna Croccante - 8

Traditional meat lasagna, lightly breaded and flash fried, served with parmigiano reggiano cream and rocket salad

Calamari Fritti - 7

Crispy baby calamari and prawns, lightly floured and deep-fried, served with spicy marinara sauce

Mozzarella Croccante - 6

Crispy low-moisture mozzarella sticks with marinara sauce, sprinkled with parmesan

Polpette Di Manzo - 7

Tomato braised meatball with rustic bread and parmesan cheese

Antipasti Freddi e Insalate
(Cold Appetizers and Salads)

Caprese “Campana” - 10

Light mozzarella di Bufala “Caprese style,” ripe tomato, fresh basil, and sun-dried tomato pesto

Rosemary Scented Brick Oven Bruschetta - 8

Crispy flat bread with rosemary oil, topped with tomato and basil, sprinkled with parmigiano

Due Cuori - 8

Heart of Romaine and Heart of Palm tossed with radicchio and fresh mozzarella, sprinkled with diced tomatoes and blue cheese dressing

Caesar Salad - 7

Heart of romaine and arugula tossed with Caesar dressing and crispy calamari

Mesclun Green Salad - 6

Roasted pears and dried cranberries tossed with balsamic vinaigrette and crumbled gorgonzola cheese

Bistecca Salad - 10

Rosemary garlic-marinated flat-iron steak over arugula salad and grilled eggplant, sprinkled with parmesan cheese and candied garlic

Salad Extras:

- | | |
|------------------------|--------------------|
| Grilled Chicken - 4 | Grilled Salmon - 6 |
| Grilled Calamari - 4 | Fried Calamari - 4 |
| Grilled Vegetables - 4 | |



Il Pesce

(Seafood)

If you don't see your favorite dish on the menu, ask your server and we can customize it for you

Tilapia - 15

Tilapia fillet filled with jumbo lump crab meat and cognac cream sauce, served with garlic-sautéed spinach and angel hair

Scampi San Marzano - 16

Jumbo prawns simmered with sun-dried tomato, cream, and basil, served with capellini

Misto Di Pesce - 16

A selection of mussels, clams, sea scallops, shrimp, and calamari, simmered with a crushed tomato sauce, served over al dente linguine

Jumbo Sea Scallops “Genovese” - 16

Grilled jumbo sea scallops with diced tomato and basil, served with capellini pasta and a light pesto cream sauce

Salmone Messinese - 16

Grilled salmon fillet with garlic spinach and hearty tomato oregano sauce, served with simmered calamari and capers, lightly spiced

Scampi alla Siciliana - 16

Jumbo prawns sautéed with a spicy Marinara sauce and white wine, served with penne pasta and extra virgin olive oil

Maryland Crab - 15

Seared jumbo lump crab cake with arugula salad and champagne cream sauce, served with tumbleweed potatoes

Pollo e Carne

(Chicken & Veal)

Pollo al Limone - 14

Fire grilled chicken breast served with seasonal grilled vegetable and lemon white wine sauce with diced tomatoes and rosemary

Vitello Marsala - 16

Tender veal cutlet sautéed with black forest mushrooms and dry Marsala wine and simmered in a veal demi-glaze served with seasonal vegetable

Chicken Schiacciata - 14

Tender chicken breast served with capellini pasta and basil pesto flavored flat bread with hearty tomato basil sauce and goat cheese

Vitello Milanese “Parmigiana Style” - 16

Tender veal scaloppine topped with marinara sauce and low moisture buffalo mozzarella with capellini and parmesan cream

Pollo Parmigiana - 15

Tender breaded chicken cutlet smothered with marinara and mozzarella cheese With garlic linguine

Pollo Michelangelo - 15

Breaded chicken breast filled with artichoke and jumbo shrimp in a light sherry wine cream with angel hair pasta and asparagus



Home-made pasta and sauces are the staples of San Vito.

I always search for the best ingredients to bring to your table. Enjoy!

Our Halftrays serve 8-10 people and are served with bread and pesto

Pasta

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Lasagna Pasticcata - 11/Halftray - 45

Meat sauce and béchamel tossed with fresh ricotta and layered with the pasta, baked with mozzarella cheese and parmesan

Lumache al Forno - 12/Halftray - 45

Ricotta-stuffed shells baked in a vodka cream sauce and topped with jumbo lump crab meat

Rigatoni Silvana - 9/Halftray - 45

Rigatoni tossed with creamy meat sauce and sweet English peas topped with mozzarella cheese

Linguine alle Vongole - 13/Halftray - 55

Al dente linguine sautéed with candied garlic and baby clams simmered in hearty tomato sauce, splashed with white wine

Ravioli Formaggio - 10/Halftray - 45

Three-cheese ravioli sautéed with aurora sauce and Parmigiano Reggiano

Spaghetti Soprano - 10/Halftray - 45

Al dente spaghetti tossed with marinara sauce and topped with our moist and sumptuous meatballs

Agnolotti - 12/Halftray - 55

Rapini and sausage agnolotti pasta, sautéed with oyster mushrooms, caramelized onions and tomato cream sauce

Spaghetti Portovenere - 11/Halftray - 55

Prince Edward mussels sautéed with hearty tomato sauce and light white wine over al dente spaghetti

Farfalle Alessandro - 12/Halftray - 45

Al dente bow-tie with garlic-sautéed radicchio, arugula and fresh tomato, splashed with marinara, and sprinkled with parmesan cheese

Fettuccine Alfredo “San Vito style” - 11/Halftray - 45

Fettuccine tossed with sherry, cream, sweet peas, oyster mushrooms, and roasted chicken

Baked Ziti Alla Paesana - 10/Halftray - 45

Ziti pasta tossed with meat sauce and ricotta cheese, topped with low moisture buffalo mozzarella

SanVito Bread - 6.99

Our warm rustic 21oz boule with 6oz pesto and extra virgin olive oil