



 **V's** *Italiano*  
R I S T O R A N T E

*For over 48 years...*  
*"A nice place to fall in love"*

The roots of V's Italiano Ristorante date back to 1963 when "V" (Vita) and Jay Totta decided to open their very own restaurant. The first "V's Café" consisted of a seven stool counter, three tables, and four booths, for a total seating capacity of 35 people. Utilizing family recipes rich in tradition, high quality standards, and the personal touch of "V" herself greeting customers, an ever expanding business was created. Waiting lines frequently became long and "V" felt it was time for expansion.

In 1966 the Totta's acquired and remodeled a structure up the street from here which seemed massive at the time. It accommodated 85 guests, nearly two and one-half times the original seating. However that building was soon outgrown as well. "V" and her husband Jay, an architect, dreamed of someday being able to design and build their own building that would create an atmosphere of elegant, old world charm.

This dream became a reality in 1972 when the present building was completed. The dining room comfortably accommodates 150 patrons in a relaxed atmosphere. This is accentuated by a beautiful lounge and three private banquet rooms available for groups up to 150 guests. On the exterior is a grape arbor which was planted by V's father, and is now carefully tended by the fourth generation. These vines can be viewed from the interior of the "Vista Vite" room. You may also enjoy a cocktail under them in the intimate setting of our "Garden Patio" next to the cascading waters of our beautiful stone waterfall.

"V", the entire Totta family, and staff are thankful to you, our many friends and loyal customers, who have provided over four decades of friendship and support. We trust our sincere efforts to provide you with a pleasant dining experience will merit your continued patronage.



Join us on  at [www.VsRestaurant.com](http://www.VsRestaurant.com)





# Antipasto



**Combination Plate** Serves two or more.....“Sampling of our finest”

Toasted provolone cheese, toasted beef ravioli, artichoke dip and garlic arrostato **12.95**

**Artichoke con Frutti Di Mare.....serves two or more**

De-choked and stuffed with a mixture of celery, shrimp, crab blend, and seasoned bread crumbs **11.50**

**Artichoke Dip**

Artichoke hearts, fresh spinach and garlic, sautéed in alfredo sauce and served with Italian toast **7.95**

**Calamari**

Tender calamari strips, tossed in our seasoned flour, fried until golden brown, served with tomato sauce **8.95**

**Brochetta**

Fresh diced tomatoes, garlic and sweet basil, served with thinly sliced Italian toast **7.95**

**Focaccia Bread**

Thick, tender focaccia bread, flavored with fresh garlic served hot from the oven with imported olive oil and cracked pepper **7.95**

**Toasted Provolone (Winner of two gourmet awards)**

Wedges of provolone cheese, rolled in our own seasoned breading, deep fried and served with tomato sauce **7.95**

**Toasted Ravioli**

Your choice of beef or cheese filled pasta pillows, breaded, deep fried and served with tomato sauce **7.95**

**Garlic Arrostato**

Whole garlic rose, oven roasted, served with thinly sliced Italian toast and wedges of cream cheese **7.95**

**Seafood Stuffed Mushrooms**

Stuffed with spinach, shrimp, crab blend, and garlic **8.95**

**Escargot**

Six tender french escargot, baked in our special liqueur garlic butter topped with puff pastry **9.95**



# Zuppa & Insalata



**Our House Salad Dressing is available for carry out in a 32 oz. bottle for \$5.50**

**House Salad**

Crisp romaine and iceberg lettuce, tossed with our homemade

Italian dressing **5.50**

with a broiled chicken breast **11.95**

with blackened chicken **12.95**

**Caesar Salad**

Crisp romaine lettuce, tossed with our authentic

caesar dressing small, with entrée **1.50**

large, ala carte **6.50**

**Spinach Salad**

Crisp spinach, fresh bacon, feta cheese, grape

tomatoes and hard boiled egg, tossed with our homemade

honey - balsamic vinegar dressing **7.50**

with a broiled chicken breast **13.95**

**Chicken Caesar Salad**

Crisp romaine lettuce, tossed with our authentic caesar

dressing, topped with a marinated, broiled

chicken breast **12.95** with blackened chicken **13.95**

**Sausage Soup Italiano...Our own secret recipe**

Fresh Italian sausage, ground and slowly simmered with tomatoes, onions and herbs - a house specialty **6.50**



# Pizza



*V's original thin and tender crust, add a house salad to any pizza* **2.00**

**Single Topping Pizza**

Your choice of topping, topped with mozzarella and romano cheese 10" pizza **11.50** 15" pizza **16.50**

**Deluxe Pizza**

Italian sausage, hamburger, mushrooms, and black olives topped with mozzarella and romano cheese

10" pizza **13.50** 15" pizza **18.50**

**Super Deluxe Pizza**

Italian sausage, pepperoni, hamburger, mushrooms, fresh onions and black olives, topped with mozzarella and romano cheese

10" pizza **15.50** 15" pizza **20.50**

**Vegetable Pizza**

Mushrooms, broccoli, cauliflower, carrots, sliced onions and artichoke hearts topped with mozzarella and romano cheese

10" pizza **13.50** 15" pizza **18.50**

**Seafood Pesto Pizza**

White wine sauce, topped with crab blend, shrimp, sautéed spinach, and garlic, topped with mozzarella and romano cheese. 10" pizza **14.50** 15" pizza **19.50**

\* **10" Gluten Free or Thick Crust Pizza - add 2.00**



# Speciale Italiano



Served with house salad, Italian and pumpernickel bread, your choice of baked potato, side of spaghetti, steak fries or vegetable and, of course, our very own **Italian rum cake**

**Veal Parmigiana**

Breaded veal cutlet, baked in our rich tomato sauce and topped with melted mozzarella and romano cheese **15.95**

Topped with white wine sauce **16.50**

**Eggplant Parmigiana**

Thick slices of fresh eggplant, breaded and baked in our rich tomato sauce and topped with melted mozzarella cheese **15.95**

**Chicken Parmigiana**

Boneless breast of chicken, breaded and baked in our rich tomato sauce and topped with melted mozzarella cheese **16.95**

**Chicken Lemonata**

Boneless breast of chicken, dipped in beaten egg, grilled with lemon and topped with white wine sauce **18.95** petite portion **15.95**

**Chicken Spiedini Pomodori**

Boneless breast of chicken, lightly breaded, skewered and broiled, topped with fresh diced tomato, sweet basil, garlic and olive oil, served on a bed of angel hair pasta **17.95**



# Old Family Favorites



**Osso Bucco...**“The traditional Italian favorite” 12 ounces of mouth watering, tender veal shank roasted in its own

rich brown veal stock with seasoned vegetables and tomato **22.95**

**Meat Balls col Sugo di Nanna...**Four tender meatballs simmered in our thick, rich tomato sauce topped with

mozzarella and romano cheese **15.95**

**Italian Sausage col Sugo di Nanna...**Two broiled Italian sausage links, topped with our rich tomato sauce,

mozzarella and romano cheese **16.95**

**Vitello Siciliano...**Breaded veal cutlet, topped with sautéed mushrooms, rich tomato sauce, mozzarella and romano cheese **17.95**



**Totta Italian Sausage is the original recipe of Tony Barber, father of Momma “V”, handed down 4 generations!**



# Pastas




All entrées served with house salad, Italian and pumpernickel bread and, of course, our very own *Italian rum cake*

*Our pastas are produced locally in Lee's Summit, Missouri*

## *Baked Lasagna*

A 16 ounce serving, uniquely baked to order in it's own individual casserole with three types of cheese and meat sauce 15.95  
with meat sauce and sliced mushrooms 16.95

### *Spaghetti*

Topped with our slow cooked, thick and rich, tomato sauce 10.95  
with two meatballs or meatsauce 13.50  
or with a link of  Italian Sausage 14.00

### *Linguini con Vongole*

Linguini sautéed in white clam sauce with olive oil, mushrooms, onions, and white wine 18.50

### *Angel Hair di' Angelo*

Tossed with spinach, shrimp, crab, pollock, garlic, tomatoes, mushrooms and black olives 18.95  
\*with **Gluten free penne pasta** 20.45

### *Angel Hair di' Marco*

Tossed with fresh Italian sausage, ground and slowly simmered with tomatoes, onions, herbs and garlic 18.95  
\*with **Gluten free penne pasta** 20.45

### *Mostaccioli*

Topped with our famous slow cooked, thick and rich, homemade tomato sauce 11.95 with two meatballs or meat sauce 14.50

### *Mostaccioli Della Casa*

Tossed with fresh garlic, diced tomatoes, onion, mushrooms, black olives and olive oil 15.95  
\*with **Gluten free penne pasta** 16.95

► *Whole Wheat Pasta* substitute whole wheat penne rigate for any of the above pastas 1.50

### *Cannelloni Florentine*

Ground veal, spinach and romano, rolled in pasta crepes, topped with white wine sauce 16.95

### *Cannelloni con Frutti Di Mare*

Shrimp, crab meat and white fish, rolled in pasta crepes, topped with white wine sauce 18.95

### *Pasta Trio Italiano*

A delicious combination of manicotti, beef ravioli & spaghetti topped with thick, rich meat sauce 17.95  
or with a link of our famous  Italian sausage 18.95

### *Fettuccini Alfredo*

Fettuccini sautéed to order in our alfredo style cream sauce 16.50  
\*with **Gluten free penne pasta** 18.00

### *Fettuccini con Pollo*

A boneless breast of chicken, dipped in seasoned flour, deep fried and served over a bed of fettuccini alfredo with fresh broccoli 18.95

### *Fettuccini con Pollo di' Nero*

Boneless breast of chicken, blackened in cajun spice and served over a bed of fettuccini alfredo 19.95

### *Fettuccini Frutti di' Mare*

Shrimp, crab blend and garlic, tossed with our fettuccini alfredo 19.95

### *Fettuccini con Scampi*

5 tender shrimp sautéed in butter, white wine, garlic and lemon, served with our fettuccini alfredo 21.95

### *Manicotti*

Ricotta cheese rolled in fresh pasta crepes, topped with our thick, rich meat sauce 16.95

### *Ravioli*

Beef filled pasta pillows topped with thick, rich meat sauce 15.50  
or with a link of Italian sausage 16.00

## *Garlic Toast*

Made from 4 slices of thick sliced Italian bread 3.95 with melted mozzarella cheese 4.95

## *Focaccia Bread*

Flavored with fresh garlic, served with olive oil and fresh cracked pepper 7.95

## *Bistecca, Frutti di Mare & Pollo*

Prime rib, steaks and lobster served with house salad, Italian and pumpernickel bread, your choice of baked potato, side of spaghetti, steak fries or vegetable and, of course, our very own *Italian rum cake*

*Steak Mushrooms, Fresh mushrooms sautéed in garlic butter served atop any of our choice steaks* 3.95

### *Prime Rib Au Jus*

Tender choice Prime Rib, slow roasted, served with horseradish sauce,  
8 ounce petite cut 20.95 12 ounce chef's cut 25.95  
15 ounce chef's cut 29.95

### *Filet Mignon*

6 ounce cut from the most tender beef, wrapped in premium bacon, and broiled to perfection 21.95

### *Kansas City Strip*

"The Steak which Kansas City Made Famous"

Cut from choice strip loin, 14 thick and delicious ounces of the finest steak Kansas City has to offer 30.50

### *Black and Bleu Kansas City Strip*

"The Englishman's Favorite"

14 ounce choice Kansas City strip, broiled to perfection, blackened and topped with melted, imported blue cheese 32.50

### *Steak Dominico, 16 ounce Serving*

14 ounce choice Kansas City strip stuffed with a 2 ounce blend of spinach, shrimp, crab blend and garlic, then broiled to perfection 33.50

### *Lobster Tails*

Two 5 ounce South African tails butterflied and baked to perfection, served with lemon and butter 39.50

### *Filet Mignon and Lobster*

One 5 ounce South African tail butterflied and baked, served with a 6 ounce filet mignon 39.50

### *Haddock Lemonata*

Tender filet of haddock delicately seasoned, baked with lemon and butter, served with lemon and fresh vegetables 17.50  
Blackened in cajun spice 18.50

### *Blackened Atlantic Salmon*

Tender 8 oz. filet, blackened in cajun spices, drizzled with mornay sauce and served with lemon and fresh vegetables 21.95

### *Marinated Broiled Breast of Chicken*

8 oz. boneless, skinless chicken breast, marinated in V's Italian dressing, broiled to order, served with fresh vegetables 14.95

### *Fried Chicken, "The Best in Town"*


One half chicken, fried "home style", served with choice of baked potato, spaghetti, steak fries or vegetable 16.95

## *Filet Mignon and Pasta*

"A Delightful Combination" 6 ounce filet mignon served with: Two manicotti topped with our rich meat sauce 23.95  
Two cannelloni florentine topped with white wine sauce 24.95 Two seafood cannelloni topped with our white wine sauce 25.95



Designates house specialty

 Designates light entrees which may be ordered with fresh fruit dessert upon request

\* Due to shared cooking, preparation, storage areas and equipment, we are unable to guarantee that any menu item can be completely free of allergens

## Speciale di Cena



### Scallopini Monday

Breaded veal steak, sautéed with green peppers, fresh onion and mushrooms, baked in our red sauce, served over a bed of angel hair pasta **16.95**

### Pasta Table Tuesday and Wednesday

5 pastas, 7 sauces, 18 ingredients  
"Create your own masterpiece"  
All you can eat **16.95**

### Prime Rib Thursday

8 ounce Prime Rib  
served with choice of side **17.95**

### Lobster Tail Friday and Saturday

6 oz. batter fried lobster tail  
served with ricotta cheese filled pasta shells topped with white wine sauce **29.50**

### Chicken Sunday

(Served 2:00 - 8:00 PM)  
One half chicken, fried "home style"  
served with choice of side **15.95**

*Sides: baked potato, spaghetti,  
steak fries or vegetable*

*All dinner specials are served with house salad,  
Italian and pumpernickel bread and,  
of course, our very own Italian Rum Cake*

## Wines by the Glass



### WHITE

Chardonnay - Fetzer Valley Oaks	7.00
Chardonnay - Fat Bastard	7.50
Chardonnay - Kendall Jackson	8.50
Ménage A Trois, Folie á Deux	7.50
Piesporter Michelsberg - Jakob Demmer	7.00
Pinot Grigio - Ecco Domani	7.00
Riesling - Vertikal	7.75
Sauvignon Blanc - Kunde	7.75

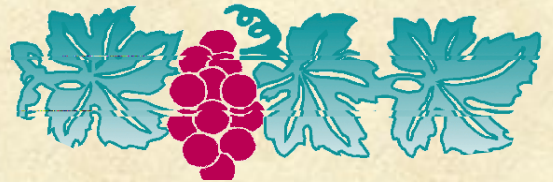
### RED

Beaujolais -Villages Jadot - Louis Jadot	7.75
Cabernet/Sangiovese - Col-Di-Sasso	7.00
Cabernet Sauvignon - Black Opal	7.50
Cabernet Sauvignon - Alamos	7.75
Cabernet Sauvignon - Big Ass	8.50
Cabernet Sauvignon - Louis M. Martini	9.00
Chianti - Banfi	7.00
Chianti Classico - Ruffino Aziano	7.75
Ménage A Trois, Folie á Deux	7.75
Merlot - Ecco Domani	7.00
Merlot - Little Black Dress	7.75
Merlot - Kendall Jackson	9.00
Pinot Noir - Pinot Evil	6.50
Pinot Noir - Harlow Ridge	7.00
Syrah - Renwood	7.50
Shiraz - Yellow Tail	7.00
Zinfandel - Ravenswood "Lodi"	7.75

### BLUSH & SPARKLING

Spumante - J Roget (Split)	6.25
Ménage A Trois, Folie á Deux	7.50
White Zinfandel - Beringer	6.50
White Zinfandel - Sutter Home	6.25

# SUNDAY BRUNCH



Served from  
10 AM - 2 PM

Includes

Champagne  
or choice of  
Fruit Juice

### Featuring

Scrambled Eggs • Eggs Benedict  
Biscuits and Gravy • Country Bacon  
French Toast • Italian Sausage  
Fried Potatoes • Fresh Vegetables  
Chicken Pomodori • Blackened Salmon  
Stuffed Pasta Shells with Tomato Sauce  
Carved Ham • Carved Baron of Beef

*Plus*

Our Sautéed Pasta Table  
2 Pastas • 3 Sauces • 5 Ingredients  
All Sautéed before your eyes

*And*

Our Fruit and Dessert Bar  
Fresh Sliced Seasonal Fruit  
Pecan Pie • Brownie Pudding  
Fruit Cobbler • Cinnamon Rolls  
Homemade Italian Rum Cake

Adults	\$17.95
Children (12 & under)	\$7.95
Toddlers (5 & under)	\$4.95

# Wine List



## Blush and Sparkling Wines



<i>White Zinfandel - Beringer</i> (California) crisp, semi-sweet with fresh berry flavors and aromas	\$24
<i>White Zinfandel - Sutter Home</i> (California) fruity, vaguely floral aroma,, medium-sweet, simple and clean	\$22
<i>Ménage A Trois, Folie á Deux</i> (California), Good rose is like a carnival in your mouth. No pretension, no pretense. Just a fruit-laden roller coaster ride of raspberries, strawberries, lychee nuts and flowers.	\$28
<i>Spumante - J. Rogét</i> (New York) semi-dry, full-bodied and delicate character	\$20
<i>Asti Spumante - Martini &amp; Rossi</i> (Tuscany) medium-sweet, smooth with delicate aromas	\$30



## White Wines



<i>Chardonnay - Fetzer Valley Oaks</i> (California) dry, rich, smooth and crisp finish without a hint of oak	\$26
<i>Chardonnay - Fat Bastard</i> (France) blended from oaked and unoaked grapes	\$28
<i>Chardonnay - Kendall-Jackson Vintner's Reserve</i> (California) well rounded, semi-dry, rich oaky with a lot of fruit. A chardonnay classic	\$32
<i>Pinot Grigio - Ecco Domani</i> (Venezie) full-bodied and a hint of apples with delicate with a crisp, clean finish	\$27
<i>Pinot Grigio - Bollini</i> (California), Fresh and delicate, this wine shows clean stone fruit and apple flavors and aromas marked by subtle floral and hazelnut notes set in a crisp, balanced structure	\$30
<i>Piesporter Michelsberg - Jakob Demmer</i> (Germany) medium sweetness, medium-bodied and delightful bouquet	\$27
<i>Ménage A Trois, Folie á Deux</i> (California) a delightful blend of Chardonnay, Muscat, and Chenin Blanc	\$28
<i>Riesling - Vertikal</i> (Mosel, Germany) Aromas and flavors of peach, melons and honeysuckle with a pleasing sweetness	\$28
<i>Sauvignon Blanc - Kunde</i> (California) flavors of tangy grapefruit and ripe peach, pairs with a wide variety of foods	\$29



## Red Wines



<i>Beaujolais - Louis Jadot Villages</i> (France) fresh fruit forward, bright cherry flavors with a silky texture and a smooth finish	\$30
<i>Brunello Di Montalcino - Banfi</i> (Tuscany) powerful ,warm, richly flavored with a fine complex bouquet	\$80
<i>Cabernet Sauvignon - Black Opal</i> (Australia) rich classic Cabernet, barrel aged with toasty oak flavors	\$28
<i>Cabernet Sauvignon - Alamos</i> (Argentina) rich and complex, full bodied with a lingering finish	\$30
<i>Cabernet Sauvignon - Big Ass</i> (California) Funny name serious wine, full of tobacco, cherry and vanilla, perky balance and very little tannin	\$32
<i>Cabernet Sauvignon - Liberty School</i> (California) this wine has very engaging aromas of blackberry, layered with dark cherry, chocolate and cassis. On the palate it is warm and supple	\$34
<i>Cabernet Sauvignon - Louis M. Martini</i> (California) fresh ripe flavors of black cherry, current and spice. Pairs well with beef, pasta and marinara	\$37
<i>Cabernet Sauvignon - Wild Horse</i> (California) Flavors of fresh blackberries, clove and cinnamon. Aromas of cedar, lavender, sage and black cherry	\$40
<i>Chianti - Banfi</i> (Tuscany) dry, rich, and well-balanced, served in the classic wicker wrapped bottle	\$25
<i>Chianti Classico - Aziano</i> (Tuscany) dry, supple, vigorous, yet elegant Chianti Classico	\$29
<i>Chianti Classico - Ruffino Chianti Riserva Ducale</i> (Tuscany) dry, rich with great finesse	\$44
<i>Chianti Classico - Ruffino Chianti Riserva Ducale Gold</i> (Tuscany) smooth, silky with great complexity	\$68
<i>Ménage A Trois - Folie á Deux</i> (California) a delightful blend of Cabernet, Merlot and Zinfandel	\$29
<i>Merlot - Ecco Domani</i> (Venezie) wine with a spicy character mixed with aromas of currants and blackberries	\$27
<i>Merlot - Little Black Dress</i> Aromas of cherry, red licorice, plum, oak and cranberry, with hints of red cherry	\$29
<i>Merlot - Kendall-Jackson Vintner's Reserve</i> (California) rich and elegant with complex fruit flavors	\$35
<i>Merlot - Stags' Leap</i> (California) smooth and robust with healthy earth tones, this merlot leaves a lasting impression	\$60
<i>Pinot Noir - Pinot Evil</i> (France) "see no evil, hear no evil, speak no evil," ripe cherry with a smooth velvet finish	\$24
<i>Pinot Noir - Harlow Ridge</i> (California) juicy, light and delicious, with spicy fruit flavors creates a soft very drinkable food friendly wine	\$26
<i>Pinot Noir - Louis Jadot</i> (France) well balanced, plump fruitiness, soft with gentle tannins in a medium body, elegant red with a lingering finish	\$34
<i>Sangiovese/Cabernet - Col-Di-Sasso</i> (Tuscany) fresh, velvety, well-balance red with the body of a sangiovese and the fruit and structure of a cabernet	\$26
<i>Syrah - Renwood</i> (California) this famous wine is full bodied & rich with character and color, aged in oak for 1 year	\$28
<i>Shiraz - Yellow Tail</i> (Australia) black pepper and cherries, medium body	\$26
<i>Zinfandel - Ravenswood "Lodi"</i> (California) concentrated and intense, this wine offers flavors of plums and blueberries and a touch of spice	\$30