



MODERN+ITALIAN

Catering &
Private Events



BRUNCH + LUNCH \$18/person

ENTRÉE *IN HOUSE: Select up to 3 options for the party & each guest will select 1*
DELIVERY: Select 1



MIXED BERRY PANCAKES

buttermilk pancakes, topped with mixed berry compote, candied pecans & fresh berries

AVO TOAST

multigrain toast, topped with smashed avocado, cherry tomatoes, arugula & served with a sunny side egg and seasonal fruit

TRAPANESE

vine ripened tomatoes, garlic, olive oil, basil, balsamic glaze

SMOKED SALMON BRUSCHETTA

crostini topped with smoked salmon, capers, pickled onions, mint, roasted tomato goat cheese mousse

BANANAS FOSTER FRENCH TOAST

topped with fresh bananas, foster sauce & chopped bacon

TRADITIONAL BREAKFAST PIZZA

10" hand tossed, topped with alfredo sauce, scrambled eggs, bacon, sausage, mozzarella

TORTELLINI

pancetta, peas, porcini mushroom, cremini mushroom, white truffle oil cream sauce

RIGATONI PESTO

basil pesto sauce, topped with ricotta salata, tomato & roasted eggplant

CLASSIC MEATBALL SPAGHETTI

Vito's signature meatballs, house marinara

PARMIGGIANA

chicken parmesan, mozzarella, house marinara on an italian sub

TACCHINO

turkey, spinach, goat cheese, berry compote, served on multigrain

FRENCH DIP

roast beef, provolone, garlic aioli au jus, served on Vito's signature bread

PENNE VODKA

cream tomato sauce, apple wood smoked bacon

SIDE *IN HOUSE: Select up to 3 options for the party & each guest will select 1*
DELIVERY: Select 1

APPLEWOOD SMOKED BACON

SEASONAL FRUIT

SICILIAN POTATOES

SOUP OF THE DAY

ANTIPASTO SALAD

mixed greens, cherry tomato, onion, cucumber, kalamata olives, croutons, mozzarella, house dressing

CAESAR SALAD

romaine, parmigiana, croutons, asiago parmesan chip, caesar dressing

FRESH BERRY SALAD

mixed greens, candied pecan, goat cheese, red onion, seasonal berries, mixed berry vinaigrette

QUINOA BUTTERNUT

roasted sweet potatoes, butternut squash, corn, kale, cranberries, almonds, quinoa, honey vinaigrette (+\$3/person)

CAPRESE

heirloom tomatoes, mozzarella, basil, basil infused olive oil, sweet balsamic glaze (+\$3/person)

MEDITERRANEAN

grilled asparagus, cucumber, cherry tomato, sweet pepper, red onion, garbanzo beans, artichokes, arugula, feta, lemon zest, balsamic vinaigrette (+\$3/person)

ROMAINE APPLE WEDGE

diced apple, red onion, bacon bits, walnuts, gorgonzola, creamy Italian (+\$3/person)



ADD-ONS

BOTTOMLESS BUBBLY

choice of mimosa, champagne or sparkling rose \$20/person

SICILIAN BLOODY MARIA BAR

basil, olive and citrus infused vodka, zing zang bloody mary mix & create your own antipasto skewers \$24/person



HORS D'OEUVRES

FAMILY or BUFFET STYLE \$20/person

select up to 3 options / each guest will select 1

BRUSCHETTA

tomato relish, garlic, basil, fresh
crostini bread

CANNELLONI BITES

fried mini cannelloni, served with
marinara

TOASTED RAVIOLI

st. louis style meat ravioli, house
marinara

BRUSCHETTA FRITTES

classic fries topped with melted cheddar,
feta and Vito's bruschetta mix

BRUSCHETTA MEDLEY

tapenade, basil pesto, hummus, crostini

CHARCUTERIE BOARD

prosciutto, smoked salmon, salami,
mozzarella, a variety of olives & cheeses,
caponata, crostini (+\$3/person)

ARANCINI

signature deep fried saffron risotto
balls, filled with meat, mozzarella, peas
(+\$5/person)

POLPETTE

homemade meatballs, marinara,
mozzarella, fresh basil (+\$5/person)

PIZZA

variety of 10" signature pizzas
(+\$5/person)

LASAGNA BITES

deep fried saffron balls, stuffed with
meat sauce, ricotta, mozzarella,
parmigiana cheese (+\$5/person)

WHISKEY SHRIMP

grilled shrimp, whiskey, garlic,
horseradish, whole grain mustard, cream
sauce, toast points (+\$5/person)



DESSERT

FAMILY STYLE, BUFFET OR PLATED \$4/person
can be paired with any package

select 1



CANNOLI

pastry shell, creamy ricotta filling, crushed
pistachios or chocolate chips

TIRAMISU

ladyfingers, amaretto, italian espresso,
mascarpone, cocoa powder

CASSATA SICILIANA

sponge cake, ricotta cheese
mousse, chocolate chips,
strawberry marmalade, vanilla
filling

DOLCE AMORE

variety of chef's favorite
desserts (+\$1)

ADD-ONS

can be paired with any package

BOTTOMLESS BREAD SERVICE

(+\$1/person)

CUSTOM PRE-FIX MENUS

personalized & placed on each guest's place
setting (+\$2/person)

TABLE CLOTHS

(+\$2/table)

GIO MODERN ITALIAN

cater@gio.stl.com
www.gio.stl.com/catering/



FAMILY OR BUFFET STYLE DINNER \$35/person

ANTIPASTI select up to 3 options / each guest will select 1

BRUSCHETTA

tomato relish, garlic, basil, fresh crostini bread

CANNELLONI BITES

fried mini cannelloni, served with marinara



TOASTED RAVIOLI

st. louis style meat ravioli, house marinara

BRUSCHETTA FRITTES

classic fries topped with melted cheddar, feta and Vito's bruschetta mix

BRUSCHETTA MEDLEY

tapenade, basil pesto, hummus, crostini

CHARCUTERIE BOARD

prosciutto, smoked salmon, salami, mozzarella, a variety of olives & cheeses, caponata, crostini (+\$3/person)

ARANCINI

signature deep fried saffron risotto balls, filled with meat, mozzarella, peas (+\$5/person)

LASAGNA BITES

deep fried saffron balls, stuffed with meat sauce, ricotta, mozzarella, parmigiana cheese (+\$5/person)

WHISKEY SHRIMP

grilled shrimp, whiskey, garlic, horseradish, whole grain mustard, cream sauce, toast points (+\$5/person)

POLPETTE

homemade meatballs, marinara, mozzarella, fresh basil (+\$5/person)

INSALATE select 1

ANTIPASTO SALAD

mixed greens, cherry tomato, onion, cucumber, kalamata olives, croutons, mozzarella, house dressing

CAESAR SALAD

romaine, parmigiana, croutons, asiago parmesan chip, caesar dressing

FRESH BERRY SALAD

mixed greens, candied pecan, goat cheese, red onion, seasonal berries, mixed berry vinaigrette

ENTRÉE select up to 4 / each guest will select 1

POLLO AL MARSALA

grilled chicken, shitake mushrooms, roasted red peppers, shallots, marsala reduction sauce

EGGPLANT PARMIGIANA

fresh eggplant, bread crumbs, house marinara, mozzarella, parmesan, basil

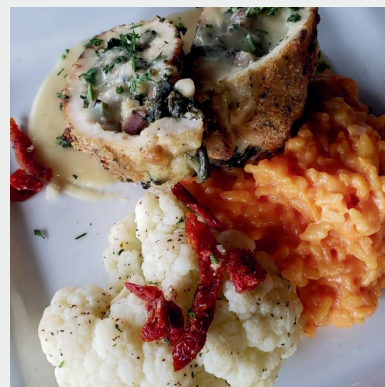
VITO'S SIGNATURE PIZZA

SPIDINI DI POLLO

chicken breast stuffed with spinach, pancetta, pine nuts, shallots, mozzarella & mushrooms, served with saffron risotto & daily vegetable *st. louis magazine award-winner*

SALMONE SCOTTATO

honey glazed salmon filet, served with brussel sprouts & quinoa



SIDES select 1

PASTA

penne vodka, penne alfredo, penne marinara (+\$3/person)

SICILIAN POTATOES

SEASONAL VEGETABLES



PLATED DINNER \$40/person

ANTIPASTI *select up to 3 options / each guest will select 1*

BRUSCHETTA

tomato relish, garlic, basil, fresh crostini bread

CANNELLONI BITES

fried mini cannelloni, served with marinara

BRUSCHETTA FRITTES

classic fries topped with melted cheddar, feta and Vito's bruschetta mix

BRUSCHETTA MEDLEY

tapenade, basil pesto, hummus, crostini

TOASTED RAVIOLI

st. louis style meat ravioli, house marinara



LASAGNA BITES

deep fried saffron balls, stuffed with meat sauce, ricotta, mozzarella, parmigiana cheese (+\$5/person)

ARANCINI

signature deep fried saffron risotto balls, filled with meat, mozzarella, peas (+\$5/person)

CHARCUTERIE BOARD

prosciutto, smoked salmon, salami, mozzarella, a variety of olives & cheeses, caponata, crostini (+\$3/person)

WHISKEY SHRIMP

grilled shrimp, whiskey, garlic, horseradish, whole grain mustard, cream sauce, toast points (+\$5/person)

POLPETTE

homemade meatballs, marinara, mozzarella, fresh basil (+\$5/person)

INSALATE *select 1*

ANTIPASTO SALAD

mixed greens, cherry tomato, onion, cucumber, kalamata olives, croutons, mozzarella, house dressing

FRESH BERRY SALAD

mixed greens, candied pecan, goat cheese, red onion, seasonal berries, mixed berry vinaigrette

CAESAR SALAD

romaine, parmigiana, croutons, asiago parmesan chip, caesar dressing

CAPRESE

heirloom tomatoes, mozzarella, basil, basil infused olive oil, sweet balsamic glaze (+\$3/person)

QUINOA BUTTERNUT

roasted sweet potatoes, butternut squash, corn, kale, cranberries, almonds, quinoa, honey vinaigrette (+\$3/person)

ENTRÉE *select up to 4 / each guest will select 1*

EGGPLANT PARMIGIANA

fresh eggplant, bread crumbs, house marinara, mozzarella, parmesan, basil

POLLO AL MARSALA

grilled chicken, shitake mushrooms, roasted red peppers, shallots, marsala reduction sauce

VITO'S SIGNATURE PIZZA

SALMONE SCOTTATO

honey glazed salmon filet, served with brussel sprouts & quinoa

SPIDINI DI POLLO

chicken breast stuffed with spinach, pancetta, pine nuts, shallots, mozzarella & mushrooms, served with saffron risotto & daily vegetable
st. louis magazine award-winner

SEARED PORK RIB CHOP

topped with our signature whiskey grain mustard sauce (+\$3/person)

MEDAGLIONI A LA BORDELAISE

beef tenderloin medallions, bordelaise sauce (+\$5/person)

FILETTO

classic Sicilian filet grilled to perfection, topped with mozzarella & demi glaze (+\$5/person)

WHISKEY SURF & TURF

beef tenderloin medallions, served with our signature Whiskey Shrimp (+\$8/person)

GRILLED RIBEYE

topped with red wine herb butter (+\$8/person)

SIDES *select 1*

SEASONAL VEGETABLE & SICILIAN POTATOES

PASTA

penne vodka, penne alfredo, penne marinara (+\$3/person)

