

# Harrisonburg Italian Restaurant Takes the Pie

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Nestled in a little shopping center not too far from the college campus of James Madison University, Vito's Italian Kitchen almost always seems to have a full parking lot. My curiosity finally got the best of me one night, and I picked up my phone. It was easy to find their number by Googling the restaurant's name which brought me straight to the restaurant's webpage.

The website was very user friendly and easy to navigate. It offered their restaurant hours, 11 a.m. to 10 p.m. Wednesday to Monday, and closed on Tuesdays.

Glancing at some of the tabs at the top of the page, they also list catering options, specials, and photos of their food. Sadly, the only thing that I could not find upon looking at their menu was a list of desserts. However, I was excited to see that the prices were not as expensive as some of the other experiences I have had with seemingly comparable establishments, such as the popular chain Olive Garden.

My phone call was answered within three or four rings. Unfortunately, upon answering, the server then asked me to hold. I obliged, but after five minutes I was wondering if they had forgotten about me and my hungry stomach.

By the time someone picked up the phone to take my order I had the classical music song they play for their on-hold customers stuck in my head on a loop. It was shocking to be on hold on a Monday night when most restaurants are not at full capacity.

Another person answered the phone and took my order of a chicken piccata (\$15), a classic Italian meal. I inquired about their desserts, which I could not find online. It was a pleasant surprise to find out garlic knots came with the meal. With my curiosity satisfied, I decided against the tempting desserts. However, no wait time was given to me before the person hung up, and I was left wondering when my food was going to be arriving.

45 minutes later, the food arrived. The lemony sauce was creamy with a nice tangy aftertaste that sat on my tongue. The

pasta was cooked al dente, still firm, which was a refreshing touch that is often missed.

However, the chicken that was included with the dish seemed to be of poorer quality. While it was moist it felt chewy, which reminded me of frozen chicken. It is important to understand that this is a \$15 piccata.

I have had chicken piccata that was prepared at a far higher quality, but that also came with a much higher price tag. Overall, I was pleased with their version of the classic meal.

For the price of the meal, considering the free garlic knots with a delivery order, and the taste, this was a meal I would not mind eating again. Despite a long wait time on the phone, being unable to locate their desserts on their website, and not being given a delivery time the experience was a satisfying one. If you are in the mood for Italian and you are ever in Harrisonburg I recommend stopping by Vito's Italian Kitchen. Next time, maybe I'll try the dine-in experience.



Chicken Piccata meal from Vito's Italian Kitchen.  
Photography by Morgan Jarvis