



Appetizers

Bread & Cheese

GARLIC BREAD	7
GARLIC KNOTS (6) house made dough brushed with garlic butter served with marinara	9
ARTISAN BREAD with Garlic Truffle Butter	9
RENE'S ANTIPASTO assorted cured meats olives imported cheese marinated veggies herb buttered croustini	23
BURRATA BRUSCHETTA fresh mozzarella marinated cherry tomatoes and garlic basil artisan olive oil & balsamic served with a side of herb buttered crostini	20

Small Bites & Share Plates

SHRIMP COCKTAIL (GF) 5 jumbo shrimp cocktail sauce	17
TRUFFLE PARMESAN FRIES (GF)	12
ARANCINI mushroom risotto grana padano mozzarella panko breadcrumbs	19
CRAB CAKES lump crab mozzarella parmesan panko crust avocado aioli	20
CALAMARI & SHRIMP lightly breaded flash fried spicy marinara tartar sauce lemon wedge	24
MUSSELS FRA DIAVOLO fresh mussels spicy tomato sauce grilled ciabatta	23
FRANK'S FAVORITE MEATBALLS 3 handmade beef meatballs rustic marinara chili flakes garlic bread	22
SAUSAGE AND PEPPERS SKILLET italian sausage sautéed bell peppers and onions garlic bread	22

Beverages

COFFEE	TEA / 5.50	SODA / 5	JUICE / 5
lavazza italian roast 5.50	earl grey	pepsi	orange
espresso 5.50	english breakfast	diet pepsi	grapefruit
double espresso 6.50	green	starry	pineapple
latte 6.50	peppermint	dr. pepper	cranberry
cappucino 6.50	chamomile	ginger ale	lemonade
macchiato 5.50		shirley temple	apple
americano 5.50			

We are cashless. Cards and mobile payments accepted.

V = vegan VG = vegetarian GF = gluten free



Soup & Salad

add protein to any salad: steak \$15 | salmon \$12 | shrimp or vegan chicken \$10 | grilled or crispy chicken \$10

MINISTRONE | SOUP of the DAY

cup 7 | bowl 10

HOUSE SALAD (GF)

9 | 16

mixed greens | diced tomato | garbanzo beans | pepperoncini | italian vinaigrette

'IN VOGUE' CAESAR SALAD

10 | 16

chopped romaine | housemade caesar | grated parmigiano | freshly baked croutons

available vegan

JANE'S CHOPPED SALAD

10 | 18

romaine | tomato | cucumber | onion | kalamata olive | mushroom | shredded mozzarella | miso dressing

INSALATA DI GORGONZOLA (GF)

18

butter lettuce | sliced red onion | crumbled gorgonzola | prosciutto | italian dressing

CAPRESE SALAD (GF)

16

sliced mozzarella | sliced tomatoes | basil | olive oil | balsamic reduction

STRAWBERRY ARUGULA SALAD

18

sliced strawberries | toasted pecans | goat cheese | arugula | balsamic vinaigrette

MANDARIN AVOCADO

18

cashews | green onion | mandarin orange | avocado | butter lettuce | mandarin ginger dressing

Pizza

substitute gluten free crust (+\$6)

MARGHERITA PIZZETTE (VG)

18

extra thin crust | red sauce | mozzarella | basil | add pepperoni or mushroom \$2

CLASSIC PEPPERONI

22

pecorino romano | mozzarella | pepperoni | oregano | red sauce

THE TUJUNGA (VG)

22

black olives | mushrooms | red onions | garlic | mozzarella | red sauce | basil

JOE'S WHITE PIZZA

24

spinach | artichoke | mozzarella | ricotta | prosciutto | white sauce

THE SAL

26

bell peppers | caramelized onion | italian sausage | mozzarella | hot honey | red sauce

BUILD YOUR OWN PIE

19

choose a sauce | red or white

cheese | mozzarella | burrata (+\$4) | vegan cheese (+\$2)

protein \$3 | pepperoni | sausage | chicken | bacon | pancetta | meatballs | shrimp | prosciutto | anchovy

veggie \$1.50 | garlic | onion | tomato | mushrooms | peppers | spinach | arugula | artichoke

olives | basil | jalapeno



Italian Classics

Entrées

PARMIGIANA CLASSICO (V | VG)

choice of : chicken | eggplant | **vegan chicken**

flash fried cutlet | marinara | mozzarella | parmesan | spaghetti

34

CHICKEN PICCATA

sautéed chicken breast | capers | rich butter and lemon sauce | linguine

34

CHICKEN MARSALA

sautéed chicken breast | mushrooms | marsala wine sauce | linguine

34

CHICKEN MILANESE

breaded and pan fried chicken breast | garlic and olive oil | capellini

32

LINGUINE FRUTTI DI MARE

shrimp | mussels | clams | garlic | parsley | pomodoro sauce

37

CIOPINNO

calamari | salmon | shrimp | mussels | clams | spicy tomato sauce

39

ALMOND CRUSTED BRANZINO (GF)

pan seared | pesto | broccolini

40

TUSCAN SALMON (GF)

cherry tomato | asparagus spears | light cream sauce | herb roasted potatoes

40

PEPPERCORN CRUSTED HALIBUT (GF)

pan seared | black peppercorn | broccolini | herb roasted potatoes

MP

PORK CHOP ALLA PIZZAIOLA (GF)

bone-in | rustic tomato wine reduction | capers | olive | broccolini | garlic mashed potatoes

46

available grilled in espresso rub

PORCINI CRUSTED FILET MIGNON (GF)

twin 4 oz medallions | porcini mushroom crust | red wine reduction | garlic mashed potatoes

59

RIBEYE STEAK (GF)

16 oz. bone-in | peppercorn sauce | broccolini | garlic mashed potatoes

MP

Sides / \$10

ASPARAGUS | BROCCOLINI | SPINACH | BRUSSELS SPROUTS | VEGETABLE MEDLEY | ROASTED POTATOES |
GARLIC MASHED POTATOES | SHOESTRING FRIES | SWEET POTATO FRIES | TRUFFLE TATER TOTS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

V = vegan VG = vegetarian GF = gluten free

12/12/25



Italian Classics

Pasta

substitute any pasta for gluten free penne or spaghetti (+\$2)

add protein to any pasta: steak \$15 | salmon \$12 | shrimp, sausage, chicken \$10 | meatball \$6

CAPELLINI ALLA CHECCA (V) angel hair pasta cherry tomatoes extra virgin olive oil garlic basil	22
PENNE ALLA PINK SAUCE (VG) marinara cream penne	22
CACIO E PEPE (V VG) pecorino romano cracked black pepper spaghetti available vegan	22
PANFILO'S PUTTANESCA tomatoes olives anchovies capers garlic chili flakes spaghetti	25
WILD MUSHROOM PASTA (VG) rigatoni crimini porcini creamy garlic rosemary sauce	28
SPAGHETTI & MEATBALLS two large housemade meatballs choice of marinara or bolognese sauce	28
MUSHROOM RISOTTO medley of wild mushrooms asparagus rice parmesan available vegan	30
CARBONARA pancetta pecorino romano egg yolk green onions spaghetti	30
CHICKEN FETTUCINE ALFREDO fettucine noodles creamy alfredo sauce grilled chicken breast	32
LINGUINE VONGOLE fresh clams garlic white wine sauce parsley	32
SHRIMP SCAMPI jumbo shrimp garlic white wine lemon butter linguine	37
LASAGNA beef bolognese bechamel parmesan mozzarella ricotta	32
VEGGIE LASAGNA (VG) zucchini mushroom spinach vegetarian ground meat bechamel	32
SAUSAGE AND PEPPERS ENTREE italian sausage sautéed bell peppers and onions linguine	32
HOUSE RAVIOLI <i>choose your stuffing & your sauce</i> spinach ricotta three cheese butternut squash (VG) marinara bolognese pink pesto brown butter sage	29

Split Plate Charge 5 Corkage fee 25 20% gratuity will be added to all parties of 6 or more

Vitello's believes in making quality of life for all a priority. As an alternative to rising menu prices, we have added a 3.5% kitchen appreciation fee to your check, which allows us to provide better pay to our amazing non-tipped kitchen staff.

Please let your server know if for any reason you would like this charge removed.

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Lunch

12pm - 4pm daily

Old Hollywood Deli

served with french fries, soup, or salad

TUNA AVOCADO SANDWICH

white albacore | avocado | tomato | baby greens | mayo | multi-grain

16

TURKEY CLUB

sliced turkey | bacon | avocado | tomato | lettuce | mayo | sourdough

17

BLT

bacon | lettuce | tomato | mayo | sourdough | add avocado or fried egg \$2

16

CHICKEN CAESAR WRAP

grilled chicken | romaine | red onion | tomato | caesar dressing

17

HOUSE BURGER

ground beef | cheddar | lettuce | tomato | red onion | pickle | ketchup & dijon | brioche bun

18

sub beyond beef vegan patty \$2

THE TRIO

choose one of each : 1/2 sandwich | cup of soup | side salad

tuna avocado | turkey club | blt | chicken pesto melt

cup of minestrone | soup of the day

house salad | caesar

24

Classic Italian Sandwiches

served with french fries, soup, or salad

PARMIGIANA SANDWICH

choice of: chicken, meatball, eggplant

flash fried cutlet | melted mozzarella | marinara | ciabatta

19

THE GRINDER

genoa salami | prosciutto | capicola | provolone | pepperoncini | red onion | lettuce | tomato

19

CAPRESE (VG)

burrata | basil | sliced tomato | pesto | balsamic reduction | ciabatta

17

CHICKEN PESTO MELT

grilled chicken | mozzarella | sun dried tomato | romaine | ciabatta

19

Flatbreads

PEPPERONI AL BASILICO

red sauce | mozzarella | pepperoni mushrooms | basil

17

PROSCIUTTO E AMICI

evoo | burrata | prosciutto | jalapeño arugula | honey

19

LA DOLCE VITA

white sauce | mozzarella | sun dried tomato pesto | balsamic glaze

18

Entrées

GRILLED SALMON

balsamic drizzle | broccolini | zucchini | carrots

38

FILET & FRIES

4 oz filet mignon | garlic parmesan fries
add medallion \$10

38

CHICKEN MILANESE

arugula salad | bruschetta tomatoes | parmesan

30



Brunch

12pm - 3pm daily

BREAKFAST PIZZETTE

garlic olive oil | parmesan | mozzarella | canadian bacon | poached egg | scallions | hot honey

17

ITALIAN BENNY

two poached eggs | prosciutto | pesto | spinach | hollandaise | balsamic drizzle | truffle tater tots

18

TIRAMISU FRENCH TOAST (VG)

brioche | espresso & kahlua infused egg batter | maple syrup | mascarpone & kahlua cream

16

2 EGGS ANY STYLE

chicken apple sausage or bacon | truffle tater tots | multigrain toast

15

make it steak & eggs +\$15

VEGGIE OMELETTE (VG)

egg white | spinach | mushrooms | swiss | truffle tater tots

16

BREAKFAST SANDWICH

scrambled eggs | bacon or sausage | lettuce | tomato | sriracha aioli | brioche bun

16

BUILD YOUR OWN BREAKFAST

(scramble or omelette served with truffle tater tots & multigrain toast)

17

choose 3 of the listed ingredients | \$1.50 for each additional

veggie: tomato | peppers | onions | spinach | mushrooms | olives | basil

cheese: mozzarella | swiss | cheddar | goat cheese

meat: bacon | sausage | chicken

Beverages

Coffee

LAVAZZA ITALIAN ROAST	5.50
ESPRESSO	5.50
LATTE	6.50
CAPPUCINO	6.50
MACHIATTO	5.50
AMERICANO	5.50

Cocktails

PEACH BELLINI	15
KIR ROYALE	15
MIMOSA	14
BLOODY MARY	16
ESPRESSO MARTINI	16
SCREWDRIVER	14

Juice

ORANGE	5
GRAPEFRUIT	5
CRANBERRY	5
PINEAPPLE	5
LEMONADE	5
APPLE	5

Non-Alcoholic

Thomas Henry Artisan Sodas / \$6

CHERRY BLOSSOM TONIC | MYSTIC MANGO SODA | PINK GRAPEFRUIT SODA | GINGER BEER

Spritzes \$16

APEROL - aperol, prosecco, soda water

HUGO - st. germaine, mint, prosecco, soda water

LIMONCELLO - limoncello, prosecco, soda water, mint

EMILIA - lambrusco, montenegro, sparkling grapefruit

SGROPPINO - lemon sorbet, vodka, prosecco



Vitello's Restaurant - Est. 1964

Vitello's, a beloved Los Angeles institution, was founded by Charles Vitello in 1964. Originally a modest bakery and sandwich shop featuring fresh, homemade bread, the eatery grew under the leadership of Charles' nephew, Sal Zoida, who expanded into new storefronts. The business underwent further transformation in 1977 when it was sold to brothers Joe and Steve Restivo, Sicilian natives who had migrated to Los Angeles via Chicago. They quickly turned Vitello's into a local favorite by adding hearty Italian-style staples to the menu.

Located close to numerous movie studios, Vitello's soon caught the attention of Hollywood. The restaurant's main entrance became adorned with autographed headshots of celebrities who dined there, including Frank Sinatra, Tony Danza, Jason Alexander, Candice Bergen, Melissa Joan Hart, Frankie Muniz, Michael Landon, Dom DeLuise, and Tom Smothers, among others. Many of these autographed photos remain on display in the restaurant today.

Vitello's was notably frequented by actor Robert Blake until 2001 when he was accused of killing his wife, Bonnie Lee Bakley, shortly after dining there.

In 2005, the Restivo Brothers decided to sell Vitello's after Joe was diagnosed with an illness. The restaurant was purchased by local patrons Matt & Jane, who had cherished it since childhood. Their aim was to preserve Vitello's tradition as a beloved neighborhood hangout, initially retaining much of the original menu and décor. In 2007, they converted the upstairs banquet room into a first-class music performance venue, hosting acts such as Liza Minnelli, Dick Van Dyke, Sheila E, Poncho Sanchez, Michael Feinstein, George Lopez, Billy Vera, and many others.

In 2010, local restaurateur Brad Roen joined Matt and Jane in modernizing the restaurant and introducing The Rendition Room. Brad retired in 2022, leaving behind a significant legacy of modernization while maintaining the restaurant's historic charm.

The Rendition Room - Est. 2016

Hidden behind a bookshelf in Vitello's lies The Rendition Room, Studio City's exclusive speakeasy. This intimate venue was the brainchild of Matt and Brad, along with Cody Mayo, and transports guests back to the elegance and secrecy of the 1930s. Known for its expertly crafted cocktails, 5-star service, and cozy ambiance, The Rendition Room offers a unique escape where history and modern mixology come together.

Whether you're in the mood for a classic drink or an innovative concoction, each visit promises an unforgettable experience that whispers of a bygone era. Mostly a members only spot, but when seating is available, it is arranged exclusively through an online reservation.

The Velvet Martini Lounge - Est. 2023

In 2022, Matt and Jane partnered with Matticus Abshire to repurpose the upstairs showroom into The Velvet Martini Lounge and Dino's Den. The Velvet Martini Lounge is a sophisticated spot that combines live jazz entertainment with upscale dining with no cover charge. This elegant venue offers guests a taste of the 1950's Rat-Pack Hollywood glamor, complete with stylish ambiance and a menu to rival the most glamorous supper clubs of days gone by. Whether you're enjoying a post-dinner drink or a night of smooth jazz, The Velvet Martini Lounge provides a chic and memorable experience, making it a perfect destination for special occasions and evening outings. Many guests enjoy hosting parties in this room.

Vitello's continues to be a cherished Los Angeles landmark, celebrated for its rich history, celebrity clientele, commitment to excellent Italian cuisine, and live entertainment. Today, Vitello's boasts four distinct areas where patrons can enjoy delicious meals with family and friends: Vitello's, The Rendition Room, The Velvet Martini Lounge, and Dino's Den.

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