



# Appetizers

## Bread & Cheese

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

## Small Bites & Share Plates

SHRIMP COCKTAIL (GF)	17
5 jumbo shrimp   cocktail sauce	
TRUFFLE PARMESAN FRIES (GF)	12
ARANCINI	19
mushroom risotto   grana padano   mozzarella   panko breadcrumbs	
CRAB CAKES	20
lump crab   mozzarella   parmesan   panko crust   avocado aioli	
CALAMARI & SHRIMP	24
lightly breaded   flash fried   spicy marinara   tartar sauce   lemon wedge	
MUSSELS FRA DIAVOLO	23
fresh mussels   spicy tomato sauce   grilled ciabatta	
FRANK’S FAVORITE MEATBALLS	22
3 handmade beef meatballs   rustic marinara   chili flakes   garlic bread	
SAUSAGE AND PEPPERS SKILLET	22
italian sauage   sautéed bell peppers and onions   garlic bread	
<b>make it an entree with pasta +10</b>	

## Beverages

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



We are cashless. Cards and mobile payments accepted.

V = vegan VG = vegetarian GF = gluten free



# Soup & Salad

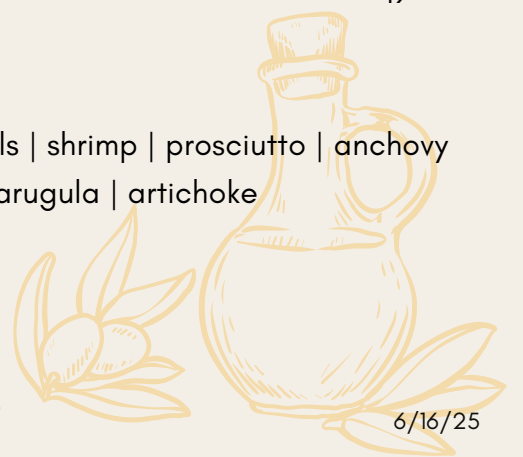
add protein to any salad: steak \$15 | salmon \$12 | shrimp or vegan chicken \$10 | grilled or crispy chicken \$10

MINESTRONE   SOUP of the DAY	cup 7   bowl 10
HOUSE SALAD (GF) mixed greens   diced tomato   garbanzo beans   pepperoncini   italian vinaigrette	9   16
‘IN VOGUE’ CAESAR SALAD chopped romaine   housemade caesar   grated parmigiano   freshly baked croutons <b>available vegan</b>	10   16
JANE’S CHOPPED SALAD romaine   tomato   cucumber   onion   kalamata olive   mushroom   shredded mozzarella   miso dressing	10   18
INSALATA DI GORGONZOLA (GF) butter lettuce   sliced red onion   crumbled gorgonzola   prosciutto   italian dressing	18
CAPRESE SALAD (GF) sliced mozzarella   sliced tomatoes   basil   olive oil   balsamic reduction	16
STRAWBERRY ARUGULA SALAD sliced strawberries   toasted pecans   goat cheese   arugula   balsamic vinaigrette	18
MANDARIN AVOCADO cashews   green onion   mandarin orange   avocado   butter lettuce   mandarin ginger dressing	18

# Pizza

substitute gluten free crust (+\$6)

MARGHERITA PIZZETTE (VG) extra thin crust   red sauce   mozzarella   basil   add pepperoni or mushroom \$2	18
CLASSIC PEPPERONI pecorino romano   mozzarella   pepperoni   oregano   red sauce	22
THE TUJUNGA (VG) black olives   mushrooms   red onions   garlic   mozzarella   red sauce   basil	22
JOE’S WHITE PIZZA spinach   artichoke   mozzarella   ricotta   prosciutto   white sauce	24
THE SAL bell peppers   caramelized onion   italian sausage   mozzarella   hot honey   red sauce	26
BUILD YOUR OWN PIE 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	19





# Italian Classics

## Entrées

PARMIGIANA CLASSICO (V   VG) choice of: chicken   eggplant   <b>vegan chicken</b> 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	42
PORK CHOP ALLA PIZZAIOLA (GF) bone-in   rustic tomato wine reduction   capers   olive   broccolini   garlic mashed potatoes <b>available grilled in espresso rub</b>	46
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	70



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Split 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.*



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

## Sides / \$10

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



Lunch  
12pm - 4pm daily

Old Hollywood Deli

served with french fries, soup, or salad

TUNA AVOCADO

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

**sub beyond beef vegan patty \$2**

18

THE TRIO

choose one of each: ½ 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**

40

ALMOND CRUSTED BRANZINO

pan seared | pesto | broccolini

40



# Brunch

12pm - 3pm daily

BREAKFAST PIZZETTE	17
garlic olive oil   parmesan   mozzarella   canadian bacon   poached egg   scallions   hot honey	
ITALIAN BENNY	18
two poached eggs   prosciutto   pesto   spinach   hollandaise   balsamic drizzle   truffle tater tots	
TIRAMISU FRENCH TOAST (VG)	16
brioche   espresso & kahlua infused egg batter   maple syrup   mascarpone & kahlua cream	
BREAKFAST LASAGNA	19
fried egg   chicken apple sausage   spinach   mozzarella   add bacon (+2)	
2 EGGS ANY STYLE	15
chicken apple sausage or bacon   truffle tater tots   multigrain toast	
<b>make it steak &amp; eggs +\$15</b>	
VEGGIE OMELETTE (VG)	16
egg white   spinach   mushrooms   swiss   truffle tater tots	
BREAKFAST SANDWICH	16
scrambled eggs   bacon or sausage   lettuce   tomato   sriracha aioli   brioche bun	
BUILD YOUR OWN BREAKFAST	17
<i>(scramble or omelette served with truffle tater tots &amp; multigrain toast)</i>	
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

<u>Coffee</u>		<u>Cocktails</u>		<u>Juice</u>	
LAVAZZA ITALIAN ROAST	5.50	MIMOSA	14	ORANGE	5
ESPRESSO	5.50	PEACH BELLINI	14	GRAPEFRUIT	5
LATTE	6.50	BLOODY MARY	16	CRANBERRY	5
CAPPUCINO	6.50	SCREWDRIVER	14	PINEAPPLE	5
MACHIATTO	5.50	IRISH COFFEE	14	LEMONADE	5
AMERICANO	5.50	ESPRESSO MARTINI	16	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







## 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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