



Small Bites

Breads, Cheeses, and Crispy Treats

Garlic Bread	7
Garlic Knots (6) house made dough brushed with garlic butter served with marinara	9
Artisan Bread with Garlic Truffle Butter	9
Truffle Parmesan Fries (GF)	14
Rene's Antipasto assorted cured meats olives imported cheese marinated veggies grilled artisan bread	22
Burrata Bruschetta fresh mozzarella artisan olive oil & balsamic marinated cherry tomatoes and garlic basil herb buttered crostini	23

Savory Bites & Small Plates

Shrimp Cocktail (GF) 5 jumbo shrimp cocktail sauce	17
Arancini mushroom risotto grana padano mozzarella panko breadcrumbs	23
Calamari & Shrimp lightly breaded flash fried spicy marinara tartar sauce lemon wedge	22
Mussels Fra Diavolo fresh mussels spicy tomato sauce grilled ciabatta	23
Frank's Famous Meatballs 3 handmade beef meatballs rustic marinara chili flakes garlic bread	26
Crab Cakes lump crab mozzarella parmesan panko crust avocado aioli	20
Sausage and Peppers Skillet diced italian sausage sauteed bell peppers and onions garlic bread make it an entree with pasta +10	20

Soup & Salad

Add Protein to any salad: steak or salmon \$12 | shrimp or vegan chicken \$10 | grilled or fried 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 available vegan	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 Salad cashews green onion mandarin orange avocado butter lettuce mandarin ginger dressing	18



Italian Classics

substitute any pasta for gluten free penne or spaghetti (+\$2)
Add Protein to any pasta: steak, salmon \$12 | shrimp, sausage, chicken \$10 | meatball \$6

Pasta Dishes

Capellini alla Checca (V) angel hair pasta cherry tomatoes 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 choice of marinara bolognese	28
Carbonara pancetta pecorino romano egg yolk green onions spaghetti	30
Chicken Fettuccine Alfredo fettuccine 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

Baked Dishes

Lasagna bechamel beef bolognese parmesan mozzarella ricotta	32
Veggie Lasagna (VG) zucchini mushroom spinach vegetarian ground meat bechamel	32
House Ravioli: spinach ricotta three cheese butternut squash (VG) choice of sauce: marinara bolognese pink pesto brown butter sage	29

Sides

Asparagus Broccolini Brussels Sprouts Roasted Potatoes Vegetable Medley Garlic Mashed Potatoes Shoestring Fries Sweet Potato Fries Truffle Tater Tots	10
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Beverages

Coffee: Lavazza Italian Roast | regular or decaf 5.50
 Espresso Drinks: espresso | latte | cappuccino | macchiato | mocha 6.50
 Tea: iced black tea | earl gray | green | peppermint | chamomile 5.50
 Juice: orange | grapefruit | pineapple | cranberry | lemonade 5
 Soda: sprite | diet coke | coke | ginger ale | shirley temple 5

V = vegan VG = vegetarian GF=gluten free

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

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

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.



Pizza

substitute gluten free crust (+\$6)

Margherita Pizzette (VG) extra thin crust red sauce mozzarella basil add pepperoni or mushroom \$2	10 in 12 in 16
Classic Pepperoni pecorino romano mozzarella pepperoni oregano red sauce	22 25
The Tujunga (VG) black olives mushrooms red onions garlic mozzarella red sauce basil	22 25
Joe's White Pizza spinach artichoke mozzarella ricotta prosciutto white sauce	24 27
The Sal bell peppers caramelized onion italian sausage mozzarella hot honey red sauce available vegan	23 26
Build Your Own Pie choose a sauce red or white cheese mozzarella burrata vegan cheese veggies \$2.50 each garlic onion tomato mushrooms peppers spinach arugula artichoke olives basil jalapeno protein \$3 each pepperoni sausage chicken bacon pancetta meatballs prosciutto shrimp	19 23

Entrees

Parmigiana Classico (V VG) choice of: chicken eggplant vegan chicken flash fried cutlet marinara mozzarella parmesan spaghetti	34
Chicken Piccata sauteed chicken breast capers rich butter and lemon sauce linguine	34
Chicken Marsala sauteed chicken breast mushrooms marsala wine sauce linguine	34
Chicken Milanese breaded and pan fried chicken breast garlic and olive oil capellini	34
Linguine Frutti di Mare shrimp mussels clams garlic parsley pomodoro sauce	37
Cioppino calamari salmon shrimp mussels clams spicy tomato sauce	39
Almond Crusted Branzino (GF) pan seared pesto broccolini	42
Tuscan Salmon (GF) cherry tomato asparagus spears light cream sauce herb roasted potatoes	42
Peppercorn Crusted Halibut (GF) wild caught pan seared black peppercorn broccolini roasted potatoes	44
Pork Chop alla Pizzaiola (GF) bone-in rustic tomato wine reduction capers olive broccolini garlic mashed potatoes available grilled in espresso rub	46
Porcini Crusted Filet Mignon (GF) twin 4oz medallions powdered porcini mushroom crust red wine reduction truffle garlic mashed potatoes	59
Ribeye Steak (GF) 16 oz. bone-in peppercorn sauce broccolini garlic mashed potatoes	70



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.

We are cashless
Cards and mobile payments accepted