



## Small Bites

### Garlic Bread

Artisan Bread with garlic & truffle butter

### Shrimp Cocktail

5 jumbo shrimp | cocktail sauce

### Arancini

mushroom risotto | grana padano | mozzarella | panko breadcrumbs

### Burrata Crostini

fresh mozzarella | artisan olive oil & balsamic | herb buttered crostini

### Calamari & Shrimp

lightly breaded | flash fried | spicy marinara | tartar sauce | lemon wedge

### Frank's Famous Meatballs

3 handmade beef meatballs | rustic marinara | chili flakes | garlic bread

### Mussels Fra Diavolo

fresh mussels | spicy tomato sauce | grilled ciabatta

### Bruschetta

marinated cherry tomatoes and garlic | goat cheese | basil | balsamic reduction | grilled ciabatta

### Crab Cakes

lump crab | mozzarella | parmesan | panko crust

### Rene's Antipasto

assorted cured meats | olives | imported cheese | marinated veggies | crostini

6

8

17

18

18

19

20

22

16

18

19

## Salad

### House Salad

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

8 | 15

### "In Vogue" Caesar Salad

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

8 | 15

### Jane's Chopped Salad

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

10 | 18

### Insalata di Gorgonzola

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

16

### Caprese Salad

mozzarella pearls | cherry tomatoes | avocado | basil | olive oil & balsamic reduction

16

### Strawberry Arugula Salad

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

16

### Mandarin Avocado Salad

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

16

Add Protein to any salad: steak or salmon \$12 | shrimp or vegan chicken \$10 | grilled or fried chicken \$8

### Soups

Minestrone | Soup of the Day

cup 7 | bowl 10

## Beverages

Coffee: Lavazza Italian Roast | regular or decaf

Espresso Drinks: espresso | latte | cappuccino | macchiato | mocha

Tea: iced black tea | earl gray | green | peppermint | chamomile | tuscan spice

Juice: orange | grapefruit | pineapple | cranberry | lemonade

Soda: sprite | diet coke | coke | ginger ale | shirley temple

5.50

6.50

5.50

5

5



## Italian Classics

Capellini alla Checca (V) angel hair pasta   cherry tomatoes   garlic   basil	21
Pasta Primavera (V) tomato   broccolini   zucchini   carrots   garlic   spaghetti	22
Panfilo's Puttanesca (VG) tomatoes   olives   anchovies   capers   garlic   chili flakes   spaghetti	27
Fettuccine Alfredo (VG) add chicken   shrimp   salmon   italian sausage \$10	19
Wild Mushroom Pasta (VG) rigatoni   crimini   porcini   creamy garlic rosemary sauce	26
Penne alla Pink Sauce (VG) marinara   cream   penne	18
Parmigiana Classico (V   VG) flash fried outlet   marinara   mozzarella   parmesan   spaghetti choice of: chicken   eggplant   vegan chicken	32
Cacio e Pepe (V   VG) pecorino romano   cracked black pepper   spaghetti available vegan	26
Linguine Vongole fresh clams   garlic white wine sauce   parsley	29
Carbonara pancetta   pecorino romano   spaghetti	28
Shrimp Scampi jumbo shrimp   garlic   white wine   lemon   butter   linguine	29
Linguine Frutti di Mare shrimp   mussels   clams   garlic   parsley   pomodoro sauce	36
Cioppino calamari   salmon   shrimp   mussels   clams   spicy tomato sauce	38
Lasagna bechamel   beef bolognese   parmesan   mozzarella   ricotta available vegetarian	27
Spaghetti & Meatballs choice of marinara   bolognese	23
Sausage & Peppers bell peppers   onions   sausage links   add pasta \$4 available vegan	28
House Ravioli: spinach ricotta   three cheese   butternut squash (VG) choice of sauce: marinara   bolognese   pink   pesto   brown butter sage	26
Vitello's Pollo Italiano choice of: chicken piccata   marsala   milanese   linguine	30

## Sides

Asparagus   Broccolini   Brussels Sprouts   Spinach   Vegetable Medley   Garlic Mashed Potatoes   Shoestring Fries   Sweet Potato Fries   Truffle Tater Tots	10
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V = vegan VG = vegetarian

Split Charge 5 Corkage fee 25 Maximum of 3 credit cards per table 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

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

16

Classic Pepperoni  
pecorino romano | mozzarella | pepperoni | oregano | red sauce

22

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

22

Joe's White Pizza  
spinach | artichoke | mozzarella | ricotta | prosciutto | white sauce

24

Shrimp & Clam Pizza  
garlic shrimp | diced clams | sliced tomato | mozzarella | arugula | red or white sauce

26

The Sal  
bell peppers | caramelized onion | italian sausage | mozzarella | hot honey | red sauce  
available vegan

23

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 \$2.50 each | pepperoni | sausage | chicken | bacon | pancetta | meatballs | prosciutto | shrimp

19

## Entrees

Swordfish Puttanesca  
tomato sauce | capers | anchovy | olive | garlic | brussels sprouts

38

Peppercorn Crusted Halibut  
pan seared | black peppercorn | lemon | saffron risotto

38

Tuscan Salmon  
cherry tomato | asparagus spears | light cream sauce | porcini mushroom risotto

38

Grilled Salmon  
wild caught | balsamic glaze | broccolini, zucchini, carrots

38

Pork Chop alla Pizzaiola  
bone-in | rustic tomato wine reduction | capers | olive | broccolini | garlic mashed potatoes  
available grilled in espresso rub

39

Porcini Crusted Filet Mignon  
twin medallions | powdered porcini crust | spiced Luxardo red wine reduction | garlic mashed potatoes  
available as one medallion \$28

45

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

65

Short Ribs  
fork tender | braised | reduction sauce | creamy polenta

36

## Risotto

Felipe's Seafood Risotto  
saffron risotto | shrimp | clams | mussels

39

Mushroom Risotto  
porcini | asparagus | parmesan | available vegan

24





## Lunch 11am - 4pm daily

Old Hollywood Deli  
served with french fries or salad

### Tuna Avocado

white albacore | avocado | tomato | baby greens | mayo | multi-grain | make it a melt \$2

16

### Turkey Club

sliced turkey | bacon | avocado | tomato | lettuce | mayo | multi-grain

17

### BLT

bacon | lettuce | tomato | mayo | multi-grain | add avocado or fried egg \$2

16

### Chicken Caesar Wrap

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

17

### House Burger

ground beef & short rib | cheddar | lettuce | tomato | red onion | pickle | ketchup & dijon | brioche bun  
sub beyond beef vegan patty \$2

18

## The Italian Classics served with french fries or salad

### Parmigiana Sandwich

flash fried cutlet | melted mozzarella | marinara | ciabatta  
choice of: chicken, meatball, eggplant

19

### The Grinder

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

17

### Caprese

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

16

### Chicken Pesto Melt

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

17

## Brunch 11am - 2pm M-F | 11 am - 3pm weekends

### 2 Eggs Any Style

chicken apple sausage or bacon | truffle tater tots | multigrain toast | make it steak & eggs \$15

14

### Veggie Omelette

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

15

### Build Your Own Breakfast

scramble or omelette | veggie | cheese | protein | truffle tater tots | multigrain toast

16

### Classic Benny

two poached eggs | canadian bacon | english muffin | hollandaise | truffle tater tots

18

### Breakfast Sandwich

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

15

### Breakfast Pizzette

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

17

### Huevos Rancheros

fried egg | tostada | black beans | cheese | ranchero sauce | avocado

15

### Avocado Toast

mashed avo | poached egg | green onions | balsamic drizzle | garlic bread

14

### French Toast

brioche | vanilla egg batter | maple syrup | fresh berries | powdered sugar | whipped cream

16





## 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.