

WE ARE CASHLESS
WE ACCEPT CARDS AND
MOBILE PAYMENTS ONLY

VITELLO'S

WINTER DINNER MENU



ANTIPASTO

MINISTRONE OR SOTD 7/9 HOUSE OR CAESAR 8/15
GARLIC BREAD 6

BURRATA CROSTINI
imported burrata, fresh herb
crostini, imported EVOO, 6 year
aged balsamic de modena,
tomato dust / 18

CALAMARI & SHRIMP
lightly breaded, flash fried,
marinara, tartar sauce / 19

MEATBALLS
3 of Vitello's best,
garlic bread / 18

LIZA'S SALAD
butter lettuce, grilled chicken,
avocado, mandarin orange,
green onions, cashews,
mandarin orange sesame ginger
dressing / 18

CRISPY ARTISAN BREAD
truffle herb ricotta,
hot honey / 8

SHRIMP SAMBUCA
sambuca, dry vermouth, butter,
herbs, crostini / 18
as entree with cappellini / 26

STRAWBERRY FIELDS
arugula, fresh strawberries,
goat cheese, pecans, mixed
berry vinaigrette / 16

INSALADA DI MATEO
butter & romaine lettuce,
red onion, gorgonzola,
prosciutto, Italian dressing / 16

PLANT-BASED

ADD GARDEIN CHICK'N / 6

PORCINI RISOTTO (V)
porcini mushrooms, garlic,
shallots, vegan cheese / 22

CHICK'N PARM (V)
Gardein chick'n cutlet,
house-made marinara, Daiya
mozzarella, angel hair, olive oil,
garlic / 29

VEGAN CACIO E PEPE (V)
spaghetti, vegan butter, vegan
mozzarella, white and black
pepper / 28

CAPRESE (vegetarian)
sweet grape tomato, mozzarella,
avocado, basil, balsamic
reduction / 16

HAIL CAESAR (V)
Gardein blackened chick'n,
romaine mix, avocado, tomato,
vegan caesar dressing / 18

**BEYOND BELIEF
BURGER (V)**
Beyond Burger, avocado,
pickles, onion, vegan mayo,
mixed greens, brioche bun / 19

**CAPELLINI ALLA
CHECCA (V)**
evoo, blistered sweet cherry
tomato, basil, garlic / 18

ENTREE

**WILD MUSHROOM
PASTA**
crimini, porcini, creamy
garlic rosemary sauce,
rigatoni / 26

*chix 10/sausage 10/steak 12

LASAGNA
layered with bechamel,
beef bolognese, parmesan,
mozzarella / 27

LAMB RAGU
ground lamb ragu over
paccheri, with a mint
balsamic glaze / 32

HOUSE RAVIOLI
choice of:
spinach ricotta or 3 cheese
choice of:
marinara, pesto, pink, meat
/ 26

**BUTTERNUT SQUASH
RAVIOLI**
butternut squash,
brown butter, sage / 26

**PEPPERCORN CRUSTED
HALIBUT**
pan seared, peppercorn &
porcini rub, saffron risotto,
asparagus / 36

SHORT RIB
braised short rib on a bed
of creamy polenta / 34

CHICKEN DECISION
choice of: parmigiana,
piccata, marsala, milanese,
spaghetti / 32

PESTO GNOCCHI
sundried tomatoes,
mushrooms, goat cheese
crumble / 26

*chix 10/ salmon 12

**LINGUINI &
CLAMS**
butter, garlic, parsley,
choice of: spicy red sauce
or garlic white wine / 29

RIBEYE STEAK
16oz. bone-in,
peppercorn sauce,
broccoli, garlic
mashed potatoes / 65

PIZZA

GLUTEN FREE CRUST / 6

CARBONARA
pecorino romano,
parmesan, spaghetti,
poached egg, shallots,
pancetta / 26

TUSCAN SALMON
salmon filet, cherry
tomato, asparagus,
porcini mushroom risotto,
light cream sauce / 36

PORK CHOP
spiced cranberry glazed
bone-in pork chop,
broccoli, garlic mashed
potatoes / 39

**EGGPLANT
PARMIGIANA**
lightly breaded,
parmesan, mozzarella,
marinara, spaghetti / 20

SALMON LINGUINI
salmon, goat cheese
cream, arugula,
fresh cracked black
pepper / 29

**PORCINI CRUSTED
FILET MIGNON**
twin petite medallions,
powdered porcini crust,
spiced Luxardo red wine
reduction, garlic mash / 39
*single medallion / 28

**MARGHERITA
PIZZETTE**
extra thin crust,
red sauce, mozzarella,
fresh basil / 16

*add pepperoni / 2

WHITE PIZZA
caramelized cream sauce,
spinach, mozzarella,
artichoke hearts,
ricotta / 19

**BBQ
CHICKEN**
chicken, bbq sauce,
red onion, bacon, cilantro,
avocado / 20

**PEPPERONI
CLASSICO**
house-made sauce,
pecorino, mozzarella,
oregano / 18

**VITELLO'S
SPECIAL**
fresh tomato, garlic,
basil, caramelized onion,
mozzarella / 18

SIDES

all sides / 10

SEASONAL VEGETABLES ASPARAGUS BROCCOLINI BRUSSEL SPROUTS
SPINACH GARLIC MASHED POTATOES SHOESTRING FRIES SWEET POTATO FRIES

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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. 12-23-23