

# VITELLO'S

WINE BY THE BOTTLE

## BUBBLES

CHAMPAGNE BRUT  
"WHITE LABEL"  
Chandon, CA / 42

CHAMPAGNE BRUT  
IMPERIAL  
Moët & Chandon, France  
N.V. / 90

CHAMPAGNE BRUT  
"BLACK LABEL"  
Chandon, CA / 62

CHAMPAGNE BRUT  
Veuve Cliquot, France, N.V.  
/ 98

JACQUARTES BRUT  
"BRUT"  
FRANCE / 55

JACQUARTES CUVÉE  
"ALPHA"  
FRANCE / 175

## WHITES

CHARDONNAY  
Rombauer, Napa Valley, CA  
/ 45

CHARDONNAY  
Sonoma-Cutrer, "Les Pierres",  
Sonoma County, CA / 68

CHARDONNAY  
Frank Family, Napa Valley,  
CA / 65

CHARDONNAY  
Far Niente, "Estate", Napa  
Valley, CA / 79

## ITALIAN REDS

AGLIANICO  
La Rivolta  
/ 68

ROSSO DI  
MONTEPULICANO  
Fattoria del Cerro  
/ 55

BAROLO  
Bartolomeo  
/ 75

PECCHIA  
Gagliole  
/ 300

VECCHIA VIGNA  
TOSCANA  
Supertuscan, Sangiovese  
blend of 1948 vineyard  
/ 105

## REDS

PINOT NOIR  
Argyle, Willamette Valley,  
Oregon / 52

RED BLEND  
Daou, Soul of a Lion, Paso  
Robles, CA / 185

CABERNET SAUVIGNON  
Honig, Napa Valley, CA / 80

CABERNET SAUVIGNON  
Opus One, "Overture", Napa  
Valley, CA / 165

PINOT NOIR  
Laetitia, Arroyo Grande / 65

CABERNET FRANC  
Monticello, Napa Valley, CA / 69

CABERNET SAUVIGNON  
Faust, Napa Valley, CA / 85

ZINFANDEL  
Dry Creek Vineyard, Sonoma  
County, CA / 65

PINOT NOIR  
Wow & Flutter, Russian River,  
CA / 69

CABERNET SAUVIGNON  
Justin, Paso Robles, CA / 55

CABERNET SAUVIGNON  
Duckhorn, Napa Valley, CA / 95

ZINFANDEL  
Frank Family, Napa Valley, CA  
/ 85

MALBEC  
Clos De Los Siete, Argentina  
/ 65

CABERNET SAUVIGNON  
Frank Family, Napa Valley, CA  
/ 95

CABERNET SAUVIGNON  
Covert Estate, Napa Valley, CA  
/ 145

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

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

2-12-24

# VITELLO'S

## DRINK MENU

### COCKTAILS

#### TOP SHELF / 18

TIKI OLD FASHIONED  
plantation original & pineapple  
rums, tiki bitters, mint syrup,  
grapefruit peel

THE FIRESIDE  
st. george "baller" whiskey,  
amaro nonino, licor 43,  
angostura orange bitters

THE ANGELENO  
maker's mark, carpano antica,  
luxardo marascino, gran  
marnier, orange bitters

#### VITELLO'S CRAFT/ 16

SEA ROSE  
premium bourbon, aperol,  
lemon juice, agave

BLOOD ORANGE  
NEGRONI  
premium gin, carpano  
antica, campari, blood oj

VENETIAN SUNSET  
citrus vodka, aperol,  
ginger beer, lemon juice

DARK AND STORMY  
gosling's dark rum, lime juice,  
bundaberg ginger beer

CLASSICO OLD  
FASHIONED  
bourbon, simple, angostura +  
peychaud's bitters, foro amaro  
spritz

RAVEN'S SHADOW  
premium light + dark rum,  
blackberry + mint purée, lime  
juice, ginger beer

GET YOUR PHIL  
(COLLINS)  
premium vodka or gin, house  
scratch sour, orange + peach  
bitters, soda

WHISKEY BUSINESS  
blended scotch, liquid  
alchemist ginger, lemon +  
orange juice, ginger beer,  
ardbeg spritz

TORINO MANHATTAN  
premium rye, foro amaro,  
foro sweet vermouh

PINEAPPLE PICANTE  
house- infused jalapeño  
tequila, pineapple juice, lime  
juice, agave, triple-sec

IL TESORO  
premium gin, orange blossom  
honey syrup, lemon juice,  
prosecco

### REDS

BOUCHAINE ESTATE  
PINOT NOIR  
18 / 69

CHIANTI CLASSICO  
12 / 45

LANDMARK PINOT NOIR  
20 / 76

ROSSO DI  
MONTEPULCIANO  
15 / 55

GASCON MALBEC  
15 / 58

DECOY CABERNET  
18 / 69

RATTI NEBBIOLO  
15 / 55

TYROS CABERNET  
17 / 66

BATASIOLO  
BARBERA DI ALBA  
14 / 52

CRU CABERNET  
29 / 110

### WHITES

PROSECCO 12 / 46

CHATEAU FAVRAY  
POUILLY-FUME 15 / 57

PROSECCO ROSE  
D.O.C. 12 / 46

PINOT GRIGIO 12 / 45

ROSE (ALL DAY!)  
15 / 58

DUCKHORN  
SAUVIGNON BLANC  
14 / 48

DECOY CHARDONNAY  
14 / 56

### BEER

DRAFT BEER / 9

BOTTLED BEER / 9

BLUE STAR WHEAT

PERONI

PERONI

CHIMAY

LAGUNITAS IPA

SCRIMSHAW

BLUE MOON

PRANKSTER

EINSTOCK WHITE ALE

N/A BITBURGER DRIVE

EINSTOCK TOASTED  
PORTER

N/A HEFEWEIZEN

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