

# VITELLO'S

SUMMER DINNER MENU

## ANTIPASTO

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

CRISPY ARTISAN BREAD  
truffle herb ricotta,  
hot honey / 8

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

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

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

BRUSCHETTA  
heirloom tomato, goat cheese,  
garlic, basil, balsamic drizzle / 18

CAPRESE  
sweet grape tomato, mozzarella,  
avocado, basil, balsamic  
reduction / 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 & shiitake 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

CREAMY POLENTA  
BOWL  
sautéed mushroom, brussel  
sprouts, carrots, broccolini, red  
& yellow peppers, creamy  
polenta / 18

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

ASK YOUR SERVER FOR OUR DAILY SPECIALS

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

\*chix 10/sausage 10/steak 12

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

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

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

CITRUS SHRIMP  
LINGUINE  
pan seared shrimp, lemon  
cream sauce, orange  
flower spritz / 29

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

NY STEAK  
14oz. bone-in,  
peppercorn sauce,  
asparagus / 44

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,  
broccolini, garlic mashed  
potatoes / 39

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

GARLIC & HERB  
"CIOPPINO"  
seafood medley, white  
wine, garlic, herbs, garlic  
toast / 38

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

## PIZZA

GLUTEN FREE CRUST / 6

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

\*add pepperoni / 2

VAL'S  
FLATBREAD  
evoo, burrata, prosciutto,  
jalapeño, spiced honey,  
fresh arugula / 16

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

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.

7-7-23

FOLLOW US

@VITELLOSSTUDIOCITY  
@THERENDITIONROOM  
@THEVELVETMARTINILOUNGE