



VITELLO'S

FALL DINNER MENU

ANTIPASTO

SOUP OF THE DAY 7/9

HOUSE OR CAESAR 8/15

CRISPY ARTISAN BREAD

truffle herb ricotta, hot honey / 8

GARLIC BREAD

garlic, butter, parmesan / 6

CAPRESE SALAD

sweet grape tomato, mozzarella, avocado, basil, balsamic reduction / 16

LIZA'S SALAD

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

INSALADA DI MATEO

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

CALAMARI & SHRIMP

lightly breaded, flash fried, marinara, tartar sauce / 19

JANE'S SALAD

romaine, cucumber, tomato, mushroom, red onion, kalamata olives, shredded mozzarella, creamy ginger miso dressing / 18

PLANT-BASED

ADD GARDEIN CHICK'N / 6

CREAMY POLENTA BOWL

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

VEGAN BOLOGNESE (V)

beyond sausage bolognese, mushroom medley, linguini / 22

CHICK'N PARM (V)

Gardein chick'n cutlet, house-made marinara, Daiya mozzarella, angel hair, olive oil, garlic / 29

HAIL CAESAR (V)

Gardein blackened chick'n, romaine mix, avocado, tomato, vegan caesar dressing / 18

BEYOND BELIEF BURGER (V)

Beyond Burger, avocado, pickles, grilled onion, vegan mayo, mixed greens, brioche bun / 18

CAPELLINI ALLA CHECCA (V)

evoo, blistered sweet cherry tomato, basil, garlic / 19

PIZZA

GLUTEN FREE CRUST / 6

MARGHERITA PIZZETTE

extra thin crust, red sauce, mozzarella, fresh basil / 16
*add pepperoni / 2

VILAGGIO PIZZETTE

extra thin crust, red sauce, pepperoni, spinach, onion / 16

VAL'S FLATBREAD

evoo, burrata, prosciutto, jalapeño, spiced honey, fresh arugula / 16

PEPPERONI CLASSICO

house-made sauce, pecorino, mozzarella, oregano / 18

VITELLO'S SPECIAL

fresh tomato, garlic, basil, caramelized onion, mozzarella / 18

ENTREE

ASK YOUR SERVER FOR OUR DAILY SPECIALS

BUTTERNUT SQUASH RAVIOLI

butternut squash, brown butter, sage / 26

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 22

CARBONARA

Vitello's classic, shallots, pancetta, poached egg, spaghetti / 26

PUMPKIN PASTA

spinach and basil tagliatelle, pumpkin sauce / 26
*chix 6 / shrimp 7
salmon 9 / steak 10

LINGUINI & CLAMS

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

PORCINI CRUSTED FILET MIGNON

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

LAMB RAGU GNOCCHI

lamb ragu, house-made mint balsamic glaze, potato gnocchi / 29

ALMOND CRUSTED BRANZINO

mediterranean sea bass, almonds, herbs, wild rice, pesto siciliano / 34

NY STEAK

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

VITELLO'S MEATBALLS

marinara or meat sauce, your choice of pasta or side / 24

TUSCAN SALMON

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

PORK CHOP

spiced cranberry glazed bone-in pork chop, broccolini, wild rice / 39

EGGPLANT PARM

lightly breaded, parmesan, mozzarella, marinara, spaghetti / 18

CHICKEN DECISION

choice of: parmigiana, piccata, marsala, milanese, any pasta / 32

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. 11-4-22

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