



## Small Bites

Garlic Knots (6)	8
Garlic Bread	6
Artisan Bread with garlic & truffle butter	8
Shrimp Cocktail (GF) 5 jumbo shrimp   cocktail sauce	17
Arancini mushroom risotto   grana padano   mozzarella   panko breadcrumbs	18
Burrata Crostini fresh mozzarella   artisan olive oil & balsamic   herb buttered crostini	18
Calamari & Shrimp lightly breaded   flash fried   spicy marinara   tartar sauce   lemon wedge	19
Frank's Famous Meatballs 3 handmade beef meatballs   rustic marinara   chili flakes   garlic bread	20
Mussels Fra Diavolo fresh mussels   spicy tomato sauce   grilled ciabatta	22
Bruschetta marinated cherry tomatoes and garlic   goat cheese   basil   balsamic reduction   grilled ciabatta	16
Crab Cakes lump crab   mozzarella   parmesan   panko crust	18
Rene's Antipasto assorted cured meats   olives   imported cheese   marinated veggies   crostini	19

## Salad

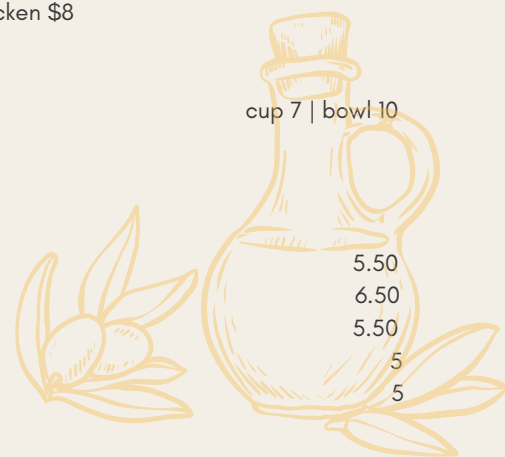
House Salad (GF) mixed greens   diced tomato   garbanzo beans   pepperoncini   italian vinaigrette	8   15
"In Vogue" Caesar Salad chopped romaine   housemade caesar   grated parmigiano   freshly baked croutons available vegan	8   15
Jane's Chopped Salad romaine   tomato   cucumber   onion   kalamata olive   mushroom   shredded mozzarella   miso dressing	10   18
Insalata di Gorgonzola (GF) butter lettuce   sliced red onion   crumbled gorgonzola   prosciutto   italian dressing	16
Caprese Salad (GF) mozzarella pearls   cherry tomatoes   avocado   basil   olive oil & balsamic reduction	16
Strawberry Arugula Salad (GF) 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	5.50
Espresso Drinks: espresso   latte   cappuccino   macchiato   mocha	6.50
Tea: iced black tea   earl gray   green   peppermint   chamomile   tuscan spice	5.50
Juice: orange   grapefruit   pineapple   cranberry   lemonade	5
Soda: sprite   diet coke   coke   ginger ale   shirley temple	5





## Italian Classics

substitute any pasta for gluten free penne or spaghetti (+\$2)

### Capellini alla Checca (V)

angel hair pasta | cherry tomatoes | garlic | basil

### Pasta Primavera (V)

tomato | broccolini | zucchini | carrots | garlic | spaghetti

### Panfilo's Puttanesca (VG)

tomatoes | olives | anchovies | capers | garlic | chili flakes | spaghetti

### Fettuccine Alfredo (VG)

add chicken | shrimp | salmon | italian sausage \$10

### Wild Mushroom Pasta (VG)

rigatoni | crimini | porcini | creamy garlic rosemary sauce

### Penne alla Pink Sauce (VG)

marinara | cream | penne

### Parmigiana Classico (V | VG)

flash fried cutlet | marinara | mozzarella | parmesan | spaghetti  
choice of: chicken | eggplant | vegan chicken

### Cacio e Pepe (V | VG)

pecorino romano | cracked black pepper | spaghetti  
available vegan

### Veggie Lasagna (VG)

zucchini | mushroom | spinach | vegetarian ground meat | bechamel

### Linguine Vongole

fresh clams | garlic white wine sauce | parsley

### Carbonara

pancetta | pecorino romano | spaghetti

### Shrimp Scampi

jumbo shrimp | garlic | white wine | lemon | butter | linguine

### Linguine Frutti di Mare

shrimp | mussels | clams | garlic | parsley | pomodoro sauce

### Cioppino

calamari | salmon | shrimp | mussels | clams | spicy tomato sauce

### Lasagna

bechamel | beef bolognese | parmesan | mozzarella | ricotta

### Spaghetti & Meatballs

choice of marinara | bolognese

### Sausage & Peppers

bell peppers | onions | sausage links | add pasta \$4  
available vegan

### House Ravioli: spinach ricotta | three cheese | butternut squash (VG)

choice of sauce: marinara | bolognese | pink | pesto | brown butter sage

### Vitello's Pollo Italiano

choice of: chicken piccata | marsala | milanese | linguine

21

22

27

19

26

18

32

26

27

29

28

29

36

38

27

23

28

26

30

## Sides

Asparagus | Broccolini | Brussels Sprouts | Spinach | Vegetable Medley | Garlic Mashed Potatoes |  
Shoestring Fries | Sweet Potato Fries | Truffle Tater Tots

10



# Pizza

substitute gluten free crust (+\$6)

Margherita Pizzette (VG) 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 (VG) 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 wild caught   tomato sauce   capers   anchovy   olive   garlic   brussels sprouts	38
Peppercorn Crusted Halibut (GF) wild caught   pan seared   black peppercorn   lemon   saffron risotto	38
Tuscan Salmon (GF) cherry tomato   asparagus spears   light cream sauce   porcini mushroom risotto	38
Grilled Salmon (GF) balsamic glaze   broccolini   zucchini   carrots	38
Pork Chop alla Pizzaiola (GF) bone-in   rustic tomato wine reduction   capers   olive   broccolini   garlic mashed potatoes available grilled in espresso rub	39
Porcini Crusted Filet Mignon (GF) twin medallions   powdered porcini mushroom crust   spiced Luxardo red wine reduction   garlic mashed potatoes available as single medallion \$28	45
Ribeye Steak (GF) 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 (GF) saffron risotto   shrimp   clams   mussels	39
Mushroom Risotto (GF) porcini   asparagus   parmesan available vegan	24

V = vegan VG = vegetarian GF=gluten free

Split Charge 5 Corkage fee 25 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.



## Lunch 11am - 4pm daily

### Old Hollywood Deli

served with french fries, soup, 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

16

#### The Trio- 1/2 sandwich | cup of soup | small salad

choice of: tuna avocado | turkey club | blt | chicken pesto melt

choice of: cup of minestrone | soup of the day

choice of: small house salad | small caesar

24

### Classic Italian Sandwiches

served with french fries, soup, 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 (VG)

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

16

#### Chicken Pesto Melt

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

17

### Flatbreads

#### Pepperoni al Basilico

red sauce | mozzarella | pepperoni | mushrooms | basil

17

#### Prosciutto e Amici

evoo | burrata | prosciutto | jalapeño | arugula | honey

19

#### La Dolce Vita

white sauce | mozzarella | sun dried tomato | pesto | balsamic glaze

18

### Entrees

#### Salmon Piccata

linguine | white wine | shallots | capers

38

#### Filet & Fries

3 oz filet mignon | garlic parmesan fries

add medallion \$10 | add peppercorn sauce \$2

32



## Brunch

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

Breakfast Lasagna fried egg   chicken apple sausage   spinach   mozzarella   add bacon (+2)	19
Lemon Ricotta Waffle (VG) fluffy ricotta batter   lemon zest   blueberries   lemon butter	14
Italian Benny two poached eggs   prosciutto   pesto   spinach   hollandaise   basil & balsamic drizzle   truffle tater tots	18
Tiramisu French Toast (VG) brioche   espresso & kahlua infused egg batter   maple syrup   mascarpone & kahlua cream	16
Breakfast Pizzette garlic olive oil   parmesan   mozzarella   canadian bacon   poached egg   scallions   hot honey	17
2 Eggs Any Style chicken apple sausage or bacon   truffle tater tots   multigrain toast   make it steak & eggs (+\$15)	14
Veggie Omelette (VG) 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
Breakfast Sandwich scrambled eggs   bacon or sausage   lettuce   tomato   sriracha aioli   brioche bun	15

## Brunch Cocktails

- MIMOSA \$14
- PEACH BELLINI \$14
- BLOODY MARY \$14
- IRISH COFFEE \$14
- ESPRESSO MARTINI \$16

## Spritzes \$16

- HUGO- St. Germaine, mint, Prosecco, soda water
- APEROL- Aperol, Prosecco, soda water
- LIMONCELLO- Limoncello, Prosecco, soda water, mint

## Non Alcoholic Fever Tree \$6

- Sicilian Lemonade soda
- Pink Grapefruit soda
- Cucumber tonic
- Ginger beer



## 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.

We are cashless  
Cards and mobile payments accepted