



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	19
Calamari & Shrimp lightly breaded flash fried spicy marinara tartar sauce lemon wedge	20
Frank's Famous Meatballs 3 handmade beef meatballs rustic marinara chili flakes garlic bread	21
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	20
Rene's Antipasto assorted cured meats olives imported cheese marinated veggies crostini	20

Salad

House Salad (GF) mixed greens diced tomato garbanzo beans pepperoncini italian vinaigrette	9 16
"In Vogue" Caesar Salad chopped romaine housemade caesar grated parmigiano freshly baked croutons available vegan	10 16
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	18
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	18
Mandarin Avocado Salad cashews green onion mandarin orange avocado butter lettuce mandarin ginger dressing	18
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)
Add Protein to any pasta: steak \$12 | shrimp, salmon, sausage, chicken \$10 | meatball \$6

Capellini alla Checca (V) angel hair pasta cherry tomatoes garlic basil	21
Pasta Primavera (V) tomato broccolini zucchini carrots garlic spaghetti	22
Fettuccine Alfredo (VG) add chicken shrimp salmon italian sausage (+\$10)	21
Wild Mushroom Pasta (VG) rigatoni crimini porcini creamy garlic rosemary sauce	26
Penne alla Pink Sauce (VG) marinara cream penne	21
Cacio e Pepe (V VG) pecorino romano cracked black pepper spaghetti available vegan	26
Veggie Lasagna (VG) zucchini mushroom spinach vegetarian ground meat bechamel	27
Panfilo's Puttanesca tomatoes olives anchovies capers garlic chili flakes spaghetti	25
Parmigiana Classico (V VG) flash fried outlet marinara mozzarella parmesan spaghetti choice of: chicken eggplant vegan chicken	32
Linguine Vongole fresh clams garlic white wine sauce parsley	30
Carbonara pancetta pecorino romano spaghetti	28
Shrimp Scampi jumbo shrimp garlic white wine lemon butter linguine	30
Linguine Frutti di Mare shrimp mussels clams garlic parsley pomodoro sauce	34
Cioppino calamari salmon shrimp mussels clams spicy tomato sauce	38
Lasagna bechamel beef bolognese parmesan mozzarella ricotta	27
Spaghetti & Meatballs choice of marinara bolognese	26
Sausage & Peppers bell peppers onions sausage links add pasta \$4 available vegan	29
House Ravioli: spinach ricotta three cheese butternut squash (VG) choice of sauce: marinara bolognese pink pesto brown butter sage	26
Vitello's Pollo Italiano choice of: chicken piccata marsala milanese linguine	32

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

Classic Pepperoni

pecorino romano | mozzarella | pepperoni | oregano | red sauce

The Tujunga (VG)

black olives | mushrooms | red onions | garlic | mozzarella | red sauce | basil

Joe's White Pizza

spinach | artichoke | mozzarella | ricotta | prosciutto | white sauce

Shrimp & Clam Pizza

garlic shrimp | diced clams | sliced tomato | mozzarella | arugula | red or white sauce

The Sal

bell peppers | caramelized onion | italian sausage | mozzarella | hot honey | red sauce
available vegan

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 \$3 each | pepperoni | sausage | chicken | bacon | pancetta | meatballs | prosciutto | shrimp

10 in | 12 in

16

22 | 25

22 | 25

24 | 27

26 | 29

23 | 26

19 | 23

Entrees

Swordfish Puttanesca

wild caught | tomato sauce | capers | anchovy | olive | garlic | brussels sprouts

40

Peppercorn Crusted Halibut (GF)

wild caught | pan seared | black peppercorn | lemon | saffron risotto

39

Tuscan Salmon (GF)

cherry tomato | asparagus spears | light cream sauce | porcini mushroom risotto

39

Grilled Salmon (GF)

balsamic glaze | broccolini | zucchini | carrots

39

Pork Chop alla Pizzaiola (GF)

bone-in | rustic tomato wine reduction | capers | olive | broccolini | garlic mashed potatoes
available grilled in espresso rub

41

Porcini Crusted Filet Mignon (GF)

twin medallions | powdered porcini mushroom crust | spiced Luxardo red wine reduction | garlic mashed potatoes
available as single medallion \$32

54

Ribeye Steak (GF)

16 oz. bone-in | peppercorn sauce | broccolini | garlic mashed potatoes

65

Short Ribs

fork tender | braised | reduction sauce | creamy polenta

40

Risotto

Felipe's Seafood Risotto (GF)

saffron risotto | shrimp | clams | mussels

39

Mushroom Risotto (GF)

porcini | asparagus | parmesan
available vegan

25

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 12pm - 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 | sourdough

17

BLT
bacon | lettuce | tomato | mayo | sourdough | 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

18

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

19

Caprese (VG)
burrata | basil | sliced tomato | pesto | balsamic reduction | ciabatta

17

Chicken Pesto Melt
grilled chicken | mozzarella | sun dried tomato | lettuce | ciabatta

19

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
4 oz filet mignon | garlic parmesan fries
add medallion \$10 | add peppercorn sauce \$2

32



Brunch 12pm - 3pm

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