



Small Bites

Garlic Knots (6)

Garlic Bread

Artisan Bread with garlic & truffle butter

Shrimp Cocktail (GF)
5 jumbo shrimp | cocktail sauce

Arancini
mushroom risotto | grana padano | mozzarella | panko breadcrumbs

Burrata Crostini
fresh mozzarella | artisan olive oil & balsamic | herb buttered crostini

Calamari & Shrimp
lightly breaded | flash fried | spicy marinara | tartar sauce | lemon wedge

Frank's Famous Meatballs
3 handmade beef meatballs | rustic marinara | chili flakes | garlic bread

Mussels Fra Diavolo
fresh mussels | spicy tomato sauce | grilled ciabatta

Bruschetta
marinated cherry tomatoes and garlic | goat cheese | basil | balsamic reduction | grilled ciabatta

Crab Cakes
lump crab | mozzarella | parmesan | panko crust

Rene's Antipasto
assorted cured meats | olives | imported cheese | marinated veggies | crostini

8

6

8

17

18

18

19

20

22

16

18

19

Salad

House Salad (GF)
mixed greens | diced tomato | garbanzo beans | pepperoncini | italian vinaigrette

"In Vogue" Caesar Salad
chopped romaine | housemade caesar | grated parmigiano | freshly baked croutons
available vegan

Jane's Chopped Salad
romaine | tomato | cucumber | onion | kalamata olive | mushroom | shredded mozzarella | miso dressing

Insalata di Gorgonzola (GF)
butter lettuce | sliced red onion | crumbled gorgonzola | prosciutto | italian dressing

Caprese Salad (GF)
mozzarella pearls | cherry tomatoes | avocado | basil | olive oil & balsamic reduction

Strawberry Arugula Salad (GF)
sliced strawberries | toasted pecans | goat cheese | arugula | balsamic vinaigrette

Mandarin Avocado Salad
cashews | green onion | mandarin orange | avocado | butter lettuce | mandarin ginger dressing

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

8 | 15

8 | 15

10 | 18

16

16

16

16

cup 7 | bowl 10

Beverages

Coffee: Lavazza Italian Roast | regular or decaf
Espresso Drinks: espresso | latte | cappuccino | macchiato | mocha
Tea: iced black tea | earl gray | green | peppermint | chamomile | tuscan spice
Juice: orange | grapefruit | pineapple | cranberry | lemonade
Soda: sprite | diet coke | coke | ginger ale | shirley temple

5.50

6.50

5.50

5

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 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 Italian Classics

served with french fries 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

Brunch

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

Breakfast Lasagna

fried egg | chicken apple sausage | spinach | mozzarella

19

Lemon Ricotta Pancakes (VG)

fluffy ricotta batter | lemon zest | 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



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