

CALIFORNIA INSPIRED
CONTEMPORARY ITALIAN CUISINE

VITELLO'S

— EST. 1964 —

Catering Menu

ENTREES

EACH ENTREE LISTED WITH
HALF TRAY PRICES AND FULL TRAY PRICES
HALF TRAY 10-12 SERVINGS | FULL TRAY 20-24 SERVINGS

- Meatballs \$65/\$100**
- Lasagna \$75/\$120**
- Capellini Alla Checca \$75/\$120**
- Chicken Fettuccine Alfredo \$75/\$140**
- Eggplant Parmigiana \$75/\$140**
- Spinach & Ricotta Ravioli \$85/\$125**
- Chicken Parmigiana/Piccata/Marsala \$90/\$170**
- Wild Mushroom Rigatoni with Truffles \$270/\$350**
- Grilled Salmon with Mixed Vegetables \$220/\$300**

PASTA

Half Tray \$65 | Full Tray \$95

Choice of pasta: Spaghetti, Linguine, Cappellini,
Fettuccine, Penne, Rigatoni

Choice of sauce: Marinara, Meat Sauce, Pink
Sauce, Pesto, Alfredo

Add Chicken \$40/\$60

Add Shrimp \$50/\$80

Sub GF Pasta \$20/\$30



MEATBALLS
\$65 HALF TRAY
\$100 FULL TRAY



SALMON WITH MIXED VEGETABLES
\$220 HALF TRAY
\$300 FULL TRAY



CHICKEN FETTUCCINE ALFREDO
\$75 HALF TRAY
\$140 FULL TRAY

Images are of dishes as plated at restaurant
Catering orders will vary in presentation and accompaniments

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PIZZA

PIZZAS START AS CHEESE AND SAUCE ONLY
EACH TOPPING IS EXTRA PER PIZZA

10" Pizza \$16

14" Pizza \$18

18" Pizza \$20

Sauces:

Marinara, White, BBQ

Cheese:

Mozzarella (included, extra \$2)

Goat Cheese \$2

Gorgonzola \$3

Burrata \$4

Meat:

Pepperoni \$2

Sausage \$2

Chicken \$2

Bacon \$2.50

Pancetta \$3

Meatballs \$3

Prosciutto \$3

Shrimp \$4

Veggies:

Basil \$1.50

Jalapeño \$1.50

Onion \$1.50

Arugula \$1.50

Olives \$1.50

Garlic \$1.50

Tomato \$1.50

Mushrooms \$1.50

Peppers \$2

Spinach \$2

Artichoke \$3



VITELLO'S SPECIAL
MARINARA SAUCE, FRESH TOMATO, GARLIC,
BASIL, CARAMELIZED ONION, MOZZARELLA
10' \$22 14' \$24 18' \$26



WHITE PIZZA
WHITE SAUCE, SPINACH, MOZZARELLA,
ARTICHOKE HEARTS, BURRATA
10' \$25 14' \$27 18' \$29



BBQ CHICKEN
BBQ SAUCE, CHICKEN, ONION, BACON,
MOZZARELLA
(AVOCADO PICTURED IS UNAVAILABLE)
10' \$22 14' \$24 18' \$26

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SIDES

EACH SIDE IS LISTED WITH
HALF TRAY PRICES AND FULL TRAY PRICES
HALF TRAY 10-12 SERVINGS | FULL TRAY 20-24
SERVINGS

- House Bread \$30/\$60
- Garlic Bread \$35/\$65
- Artisan Bread w/ Whipped Ricotta \$40/\$70
- Brussels Sprouts \$45/\$90
- Broccolini \$45/\$90
- Asparagus \$45/90
- Mixed Vegetables \$50/\$95

DESSERTS

- Tiramisu \$135
- Pistachio Ricotta Cake \$80
- Brown Butter Banana Cake \$150
- Bread Pudding \$150



ARTISAN BREAD W/ WHIPPED RICOTTA
\$40 HALF TRAY
\$70 FULL TRAY



PISTACHIO RICOTTA CAKE
\$80



BROWN BUTTER BANANA CAKE
\$150

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