

*Amici di Vitolo,
Buon Appetito!*

Guest Wifi: Anthony551

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Vitolo



— Antipasti —

Polpo \$30

Grilled octopus, arugula, fennel, tomatoes, and mustard vinaigrette

Polpette \$18

A blend of ground beef and pork meatballs with pomodoro sauce
Add on: Truffle ricotta +\$5

Mozzarella En Carrozza \$22

Breaded, crispy mozzarella served alongside marinara sauce

Tuna Crudo \$32

Sundried tomatoes, capers, and roasted bell peppers

Burrata \$30

Roasted red peppers, San Daniele prosciutto, balsamic reduction, and fresh basil

Antipasto Della Casa 2 for \$38

Assorted premium cheeses, olives, and Italian cured meats +19pp

Calamari Fritti \$25

Topped with sweet and spicy vinegar peppers alongside marinara sauce

Beef Carpaccio \$34

Beef tenderloin, Arugula, and Parmesan cheese

Zucchini Fritti \$19

Seasoned, thinly sliced zucchini, lightly floured, served alongside marinara sauce

Vongole Oreganata \$28

Baked mid-neck clams, homemade breadcrumbs, and lemon sauce

Insalati

Caesar \$18

Crispy romaine lettuce with our housemade Caesar dressing, served with crispy croutons

Mista \$16

Mixed house salad with extra virgin olive oil and vinegar

Rucola \$17

Arugula, sliced fennel, and orange segments with shaved Pecorino Romano cheese

Pasta

Spaghetti Al Pomodoro \$28

San Marzano Tomatoes and basil

Spaghetti Alla Carbonara \$33

Guanciale, egg, Pecorino Romano, Parmigiano Reggiano cheese, and black pepper

Linguine Alle Vongole \$38

Linguine with fresh mid-neck clams, olive oil, and garlic

Spicy Paccheri Alla Vodka \$34

Homemade paccheri pasta served with spicy vodka sauce

Tagliatelle Alla Bolognese \$36

Homemade tagliatelle pasta with beef, pork, and veal ragu

— Add Seasonal Truffle +\$MP —

— Olive Oil Service +\$MP —

— Pizza —

Queen Margherita \$24

San Marzano pomodoro, mozzarella, and fresh basil, drizzled with extra virgin olive oil

Tony Pepperoni \$28

San Marzano pomodoro, Ezzo pepperoni cups, mozzarella, and fresh basil

Del Mare

Lobster Ravioli \$42

Lobster-filled ravioli served over lobster cream sauce with shrimp

Lobster Fra Diavolo \$58

Maine lobster tail in spicy pomodoro with Calabrian chile sauce with linguini

Branzino \$68

Whole fish with lemon and orange, grilled with seasoned vegetables, topped off with caper butter

Gamberi Scampi \$38

Shrimp sautéed in garlic, white wine, lemon sauce topped with toasted breadcrumbs with linguine

Pesce Del Giorno \$MP

Premier hand-selected fish by Chef Anthony

Snapper Al Forno \$44

Blistered baby heirloom tomatoes, extra virgin olive oil, shallots, white wine, lemon, and parsley

Carne

Vitello Antonio \$92

Center-cut veal chop for two, pounded thin, Panko-crusted with sweet peas, crispy prosciutto, marinara cream sauce, and fresh mozzarella

Pollo Milanese \$38

Breaded Bell & Evans chicken breast topped with arugula salad

Pork Chop Vinegar Peppers \$46

Double cut pork chop served with sweet vinegar and hot cherry peppers

Pollo Al Limone \$40

Lightly floured Bell & Evans chicken breast in a white wine lemon sauce

Carne del Giorno \$MP

Premier hand-selected by Chef Anthony

Pollo Al Parmigiana \$48

Breaded Bell & Evans chicken topped with marinara sauce and fresh buffalo mozzarella

Sides

Rosemary Potatoes \$14

Crispy roasted potatoes with fresh rosemary

Mushrooms \$16

Chef's mix mushrooms sautéed with shallots, pancetta, and sweet peas

Asparagus \$16

Grilled asparagus with extra virgin olive oil and Maldon sea salt

Broccoli Rabe \$16

Sautéed garlic with extra virgin olive oil and chili pepper