

Vitolo

CARNE

POLLO AL PARMIGIANA OR MILANESE \$42

Breaded chicken topped with marinara sauce & fresh Buffalo mozzarella or breaded chicken with arugula tomato *D,E,G*

COSTOLETTA D'AGNELLO AL ROSMARINO \$68

New Zealand Rack of Lamb served with rosmarino sauce; *D*

PORK CHOP VINEGAR PEPPERS \$46

Pork chop served with sweet vinegar & hot cherry peppers; *D, G*

VITELLO ANTONIO \$92

Center cut veal chop for two, pounded thin, Panko crusted with sweet peas, crispy prosciutto, marinara cream sauce & fresh mozzarella; *D,E,G*

POLLO AL LIMONE \$38

Lightly floured chicken breast in a white wine lemon sauce; *D,E,G*

DAL MARE

LOBSTER RAVIOLI \$42

Lobster filled ravioli served over lobster cream sauce & shrimp *D,E,F,G*

LOBSTER FRA DIAVOLO \$58

Main lobster in spicy pomodoro with calabrian chiles sauce with linguini; *G,F*

STRIPE BASS AL FORNO \$44

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

GAMBERI SCAMPI \$38

Shrimp sautéed in garlic, white wine lemon sauce topped with toasted breadcrumbs with linguini *D,G,F,S*

PESCE DEL GIORNO \$MP

Premier hand selected fish each week by Chef Anthony

PASTA

SPAGHETTI AL POMODORO \$28

San Marzano Tomatoes & basil; *G*

TAGLIATELLE ALLA BOLOGNESE \$36

Homemade tagliatelle pasta with beef, pork, & veal ragu; *D,G*

LINGUINE ALLE VONGOLE \$38

Linguini with fresh mid neck clams, olive oil, & garlic; *F,G*

SPICY PACCHERI ALLA VODKA \$34

Homemade paccheri pasta served with spicy vodka sauce *D,G*

SPAGHETTI ALLA CARBONARA \$33

Guanciale, egg, Pecorino Romano & Parmigiano Reggiano cheese & black pepper *D,E,G*

GNOCCHI \$28

Gluten free gnocci with choice of sauce

ALLERGEN KEY:

D - DAIRY

E - EGGS

F - FISH/SHELLFISH

G - GLUTEN

N - NUTS

S - SOY

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ANTIPASTI

ANTIPASTO DELLA CASA for 2 \$38
Assorted premium cheeses
olives & Italian cured meats; *D*
+\$19pp

VONGOLE OREGANATA \$28
Baked mid neck clams, homemade
breadcrumbs & lemon sauce; *D,E,G,S*

ZUCCHINE FRITTI \$19
Seasoned, thinly sliced zucchini,
lightly floured, served alongside
marinara sauce; *E,G*

BURRATA \$30
Roasted red peppers, san daniele
prosciutto, balsamic reduction & fresh
basil; *D*

MOZZARELLA EN CARROZZA \$22
Breaded crispy mozzarella served
alongside marinara sauce; *D,E,G,S*

POLPETTE \$18
A blend of ground
beef, pork, meatballs with pomodoro
sauce; *D,E,G*

+ Add on: Truffle ricotta 5\$; *D,S*

POLPO \$30
Grilled octopus, arugula, fennel,
tomatoes & mustard vinaigrette; *F*

CALAMARI FRITTI \$25
Topped with sweet & spicy
vinegar peppers alongside
marinara sauce; *D,E,G*

INSALATE

MISTA \$16
Mixed house salad with extra
virgin olive oil & vinegar

RUCOLA \$17
Arugula, sliced fennel & orange
segments with shaved Pecorino
Romano cheese; *D*

CAESAR * \$18
Crispy romaine lettuce with our
house made Caesar dressing served
with crispy croutons; *D,E,F,G,S*

PIZZA

QUEEN MARGHERITA \$24
San Marzano Pomodoro, mozzarella
& fresh basil, drizzled with
extra virgin olive oil; *D,G*

TONY PEPPERONI \$28
San Marzano Pomodoro, Ezzo pepperoni
cups, mozzarella & fresh basil; *D,G*

BIANCA \$29
Baby Arugula, fresh basil & mixed
greens, mozzarella, Parmesan
reggiano, truffle ricotta, sauteed
garlic, roasted cherry tomatoes &
lemon zest ; *D,G*
+Vegan Cheese substitute available \$6

SIDES

BROCCOLI RABE \$16
sautéed garlic with extra
virgin olive oil

MUSHROOMS \$16
Chef's mix mushrooms sauteed
with shallots, pancetta &
sweet peas; *D*

ROSEMARY POTATOES \$14
Crispy roasted potatoes with
fresh rosemary; *D*

*Amici di Vitolo,
Buon Appetito!*