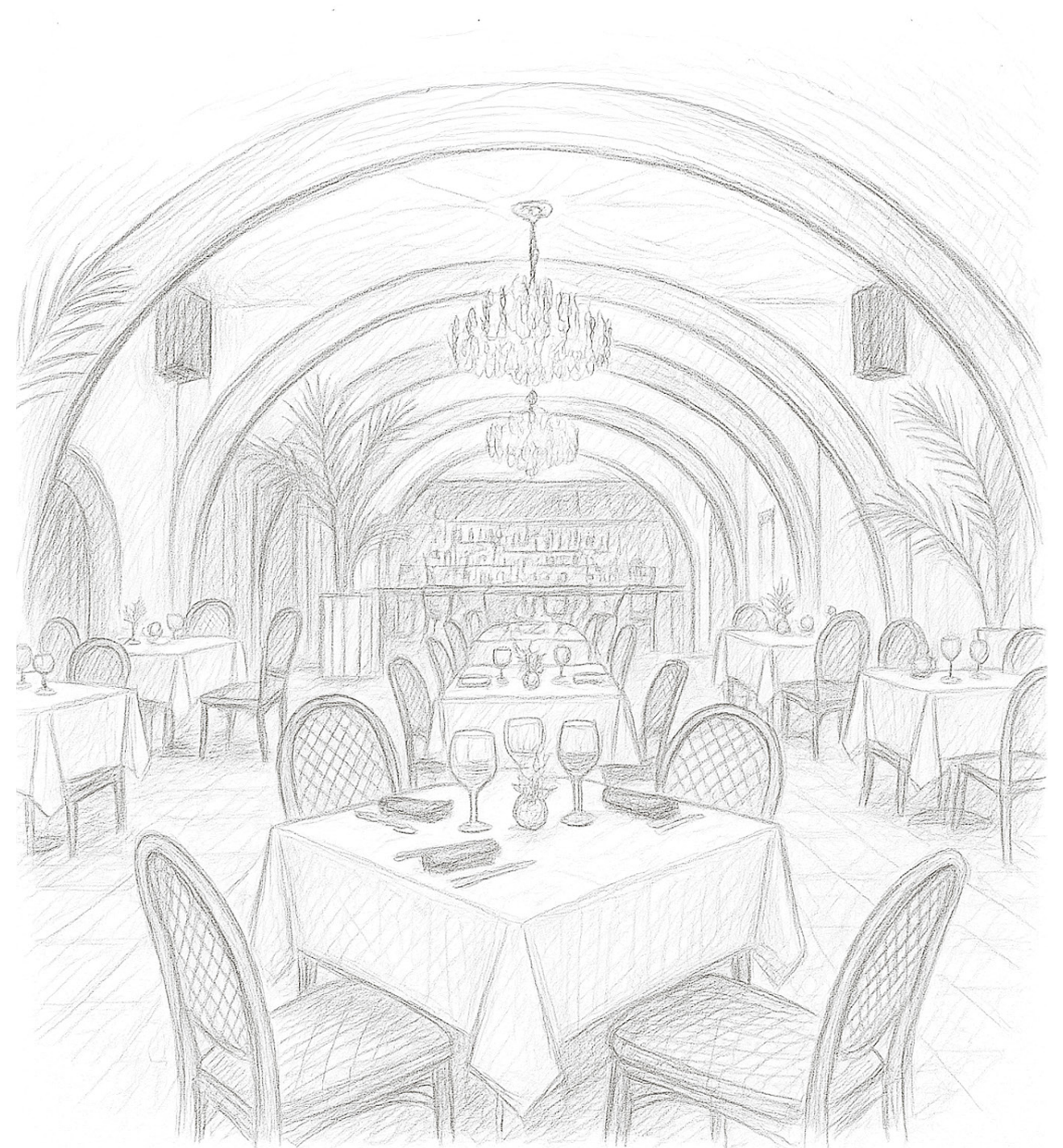


*Amici di Vitolo,
Buon Appetito!*

Guest Wifi: Anthony551

@vitoloitalian | 954.414.5127 | 551 N Fort Lauderdale Beach Blvd, Fort Lauderdale, FL 33304

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: Ricotta +\$4

Mozzarella En Carrozza **\$22**

Breaded, crispy mozzarella served alongside marinara sauce

Antipasto Della Casa 2 for \$38

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

Burrata **\$30**

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

Calamari Fritti **\$25**

Topped with sweet and spicy vinegar peppers alongside marinara sauce

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

Tuna Crudo **\$32**

Sundried tomatoes, capers, and roasted bell peppers*

Eggplant Rollatini **\$24**

Pan-fried eggplant, ricotta, and marinara sauce

Beef Carpaccio **\$34**

Beef tenderloin, Arugula, and Parmesan cheese*

— *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* —

Tagliatelle Alla Bolognese **\$36**

Homemade tagliatelle pasta with beef, pork, and veal ragu

Spaghetti Al Pomodoro **\$28**

San Marzano Tomatoes and basil

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

Spaghetti Alla Carbonara **\$33**

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

— *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

Branzino **\$68**

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

Lobster Fra Diavolo **\$58**

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

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

Lobster Limone **\$60**

6 oz Maine lobster tail, lemon cream sauce toasted breadcrumbs served with homemade tagliatelle pasta

— *Carne* —

Pork Chop Vinegar Peppers **\$46**

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

Vitello Antonio **\$92**

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

Pollo Milanese **\$42**

Breaded Bell & Evans chicken breast topped with arugula salad

Pollo Al Limone **\$40**

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

Veal Ossobucco **\$65**

Tender veal shank slowly braised, gremolata, saffron risotto

Pollo Al Parmigiana **\$48**

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

— *Sides* —

Asparagus **\$16**

Grilled asparagus with extra virgin olive oil and Maldon sea salt

String Beans Marinara **\$16**

String beans sauteed with garlic extra virgin olive oil and san Marzano tomatoes

Mushrooms **\$16**

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

Rosemary Potatoes **\$14**

Crispy roasted potatoes with fresh rosemary

Broccolini **\$16**

Extra virgin olive oil, garlic sea salt

*The Florida Department of Health advises that consuming raw or undercooked seafood or shellfish may increase your risk of food borne illness
For parties of six or more, a 20% gratuity will be automatically added to the final bill.