



DINNER MENU



Vitello's Ristorante Italiano

15930 N Oracle Rd. Suite 178 Tucson, AZ 85739

(520) 825 0140

APPETIZERS

- **BRUSCHETTA** toasted home made bread topped with diced fresh tomatoes,basil,garlic, extra virgin olive oil - **6.25**
- **CALAMARI FRITTI** lightly seasoned deep fried calamari - **7.50**
- **GARLIC BREAD** - **4.25**
- **ZUCCHINI FRITTI** fried breaded zucchini - **6.25**
- **CHICKEN WINGS** (hot or b.b.q) - **6.95**
- **TOASTED RAVIOLI** fried breaded cheese ravioli - **5.75**
- **ZUPPA DI COZZE** sautéed mussels in a choice of tomato sauce or white wine sauce - **8.75**

SOUPS & SALADS

- **PASTA E FAGIOLI (CUP) \$3.50 (BOWL) \$5.50**
- **GARDEN SALAD (small) \$3.50 (large) \$6.25**
- **CAESAR SALAD (small) \$3.50 (large) \$6.25**
- **VEGETARIAN SALAD** mixed greens with fresh tomatoes,crispy breaded eggplants,pepperoncini,onions,cucumbers,artichoke hearts & olives - **8.50**
- **GRILLED CHICKEN CAESAR SALAD** chopped romaine lettuce ,parmesan cheese,italian seasoned crutons served with side of dressing - **10.50**
- **SPINACH SALAD** fresh baby spinach,goat cheese,diced bacon & fresh tomatoes - **9.75**
- **CAPRESE SALAD** fresh mozzarella, sliced fresh tomatoes,fresh basil,oregano and extra virgin olive oil - **10.75**
- **MEDITERRANEAN SALAD** chopped romaine lettuce,kalamata olives,red onions,feta cheese,oregano,tomatoes&cucumbers - **9.25**
- **GRILLED CHICKEN SALAD** marinated grilled chicken breast served on a bed of greens,tomatoes,provolone,onions,bell peppers,olives & artichokes - **10.95**

- **ANTIPASTO SALAD** a bed of greens topped with pepperoni,ham,salami,prosciutto,artichokes hearts,feta cheese,onions,tomatoes,pepperoncini - **11.25**

SANDWICHES

(served with choice of soup,salad or french fries)

- **ADAM'S ROAST BEEF** italian sliced roast beef with ,mushrooms,bell peppers,onions,&melted mozzarella cheese - **8.50**
- **LUCY'S CHICKEN** sautéed chicken breast with onions,mushrooms,artichokes,melted mozzarella - **8.50**
- **ZEYNA'S PHILLY** sautéed onions,bell peppers,mushrooms,beef philly steak &melted mozzarella cheese - **8.50**
- **MEATBALLS** home made meatballs with tomato sauce & melted mozzarella - **8.25**
- **ITALIAN SAUSAGE** link of sausage with bell peppers,onions & tomato sauce topped with melted mozzarella cheese - **8.50**
- **EGGPLANT PARMIGIANA** - **7.95**

PASTA

(all pastas served with choice of soup or salad and home-made bread)

- **SPAGHETTI WITH MARINARA** - **8.95**
- **SPAGHETTI AGLIO E OLIO** chopped garlic ,extra virgin olive oil,crushed red peppers,parsley (add chicken 3 add shrimp 4) - **8.25**
- **SPAGHETTI MEATBALLS,MEAT SAUCE OR SAUSAGE** - **11.25**
- **FETTUCCHINI ALFREDO** home made alfredo sauce(add chicken 3 add shrimp 4) - **9.75**

- **GNOCCHI** potato dumplings served in your choice of marinara sauce or creamy tomato gorgonzola sauce - **11.95**
- **HOME-MADE LASAGNA** - **12.50**
- **RAVIOLI** folded jumbo ravioli with ricotta & Pecorino romano - **11.25**
- **SPAGHETTI PUTTANESCA** spicy red sauce with anchovies,black olive,capers and garlic - **11.25**
- **MANICOTTI** home made crepes filled with ground beef and ricotta cheese topped with tomato sauce&melted mozzarella - **12.25**
- **LINGUINI AL PESTO** (add chicken \$3 add shrimp \$4) home made pesto with fresh basil,parmesan cheese, pine nuts,extra virgin olive oil - **10.25**
- **TORTELLINI FUNGHI** - **13.75**
- **LINGUINI ALLE VONGOLE** clam meat in a choice of garlic white wine oregano sauce or in tomato sauce - **13.50**
- **ZITI AL FORNO** ziti pasta with home made marinara sauce topped with melted mozzarella cheese - **11.25**
- **TORTELLINI MARINARA** meat filled pasta with home made marinara - **12.25**

PASTA SPECIALTIES

- **SPAGHETTI BOLOGNESE** our home made bolognese sauce with carrots,celery fresh basil & tomato sauce - **12.50**
- **PENNE AL GORGONZOLA E SPINACHI** - **12.50**
- **PENNE TUTTO BENE** - **14.25**
- **PORTOBELLO RAVIOLI** stuffed ravioli with portobello mushrooms in a home made alfredo sauce - **14.75**
- **FARFALLE AL SALMONE** bow tie pasta,thin sliced smoked salmon (pieces) in a vodka delicate creamy tomato sauce - **15**
- **THE GODFATHER ANGEL HAIR** sautéed chicken with garlic,onions,basil,crushed hot peppers&parmesan,tossed with angel hair - **14.25**

- **BAKED RIGATONE** tossed rigatone pasta with mushrooms,ground beef,parmesan cheese in creamy tomato sauce - **14.25**

A LA CARTE

- **Side of meat sauce or meatballs - 3**
- **Link of sausage - 3**
- **Grilled chicken - 4**
- **Side of spaghetti - 4.25**
- **Side of fettuccini alfredo - 5.25**
- **French fries - 2.75**

PIZZA

(pizzas are made from scratch,with home-made dough topped with fresh ingredients,cooked to order) 12" 14" 18"

- **CHEESE tomato** sauce&cheese - **8.00 - 10.00 - 14.00**
- **GARLIC WHITE** chopped fresh garlic,extra virgin olive oil,parmesan cheese - **9.00 11.00 - 15.00**
- **VITELLO'S** spinach,bacon,goat cheese,mushrooms,sausage - **11.00 - 14.00 18.00**
- **CATALINA** pepperoni,black olives,bell peppers,onions,mushrooms&sausage - **11.00 - 14.00 -19.00**
- **QUATTRO FORMAGGI** (4 cheese) Gorgonzola,mozzarella,parmesan,swiss cheese - **10.00 - 14.00 - 17.00**
- **VEGETARIAN** black olives,bell peppers,onions,mushrooms,fresh tomatoes - **10.00 - 13.00 - 17.00**
- **ZEYNA** (no tomato sauce) extra virgin olive oil, chopped fresh garlic,spinach, chicken & parmesan cheese - **12.00 - 14.00 - 18.00**

- **MEAT LOVERS** pepperoni,bacon,ground beef,sausage - **12.00 - 16.00 - 20.00**
- **HAWAIIAN** canadian bacon,pineapple - **10.00 - 14.00 - 17.00**
- **EXTRA TOPPING** - **1.00 - 1.50 - 2.00**
- **CREATE YOUR OWN PIZZA** → extra cheese*anchovies*bacon*black olives*green olives*Canadian bacon*basil*chicken*pineapple*bell peppers*goat cheese*ground,*salami beef*ham*fresh garlic*jalapeño*meatballs*mushrooms*pepperoni*sausage*spinach*Feta cheese*fresh tomatoes*onions*extra sauce*

CALZONE

- **SPINACH & RICOTTA CHEESE** - **8.95**
- **CHEESE CALZONE** tomato sauceand mozzarella cheese - **7.95**
- **CATALINA CALZONE** tomato sauce,mozzarella cheese,pepperoni,onions,sausage - **10.95**
- **BUILD YOUR OWN CALZONE** \$1 per topping - **7.95**

MEATS, SEAFOOD & ENTREES

(served with choice of soup or salad)

- **EGGPLANT PARMIGIANA** baked tender slices of breaded eggplant with parmesan cheese layered with marinara sauce and mozzarella cheese - **11.25**
- **SAUSAGE ALLA ROMANA** sautéed italian mild sausage with wine,bell peppers,onions and a touch of marinara sauce - **12.50**
- **FRA-DIAVOLA DEL MARE** shrimp,sea scallops,calamari in a spicy zesty tomato sauce served over linguine - **15.25**
- **CIOPPINO TUTTO MARE** fresh mussels,fresh clams,scallops,shrimps, choice of garlic white wine sauce or red sauce over linguini - **20**

- **FETTUCCHINI MARE-MONTE** sea scallops,shrimp,sun-dried tomatoes,spinach in a creamy gorgonzola sauce - **16.25**
- **STEAK TOSCANA** 10 oz choice center cut strip steak cooked to temperature topped with mushroom creamy bleu cheese sauce served with spaghetti or vegetables of the day - **17.95**

CHICKEN

(served with choice of soup or salad and side of spaghetti or vegetables)

- **CHICKEN PINOCCHIO** lightly breaded chicken breast topped with spinach,mushrooms,creamy gorgonzola sauce - **14.50**
- **CHICKEN PICATTA** sautéed chicken breast with capers in a lemon white wine sauce - **14.25**
- **CHICKEN VESUVIO** sautéed chicken breast with garlic, oregano & potatoes in white wine sauce - **13.25**
- **CHICKEN MARSALA** bone less chicken breast sautéed in a mushroom marsala sauce - **13.50**
- **CHICKEN ALLA PARMIGIANA** bone less chicken breast breaded with parmesan cheese baked in our home made marinara sauce topped with mozzarella cheese - **12.75**

VEAL

(served with choice of soup or salad and side of spaghetti or vegetables)

- **VITELLO PINOCCHIO** lightly breaded veal medallions topped with spinach, mushrooms, creamy gorgonzola sauce baked with mozzarella cheese - **18**
- **VITELLO PICCATA** sautéed veal medallions with capers in a lemon white wine sauce - **17**
- **VITELLO AL MARSALA** veal medallions sautéed in a mushroom marsala wine – **18**
- **VITELLO ALLA PARMIGIANA** breaded veal medallions with parmesan cheese baked with tomato sauce and melted mozzarella - **17**
- **VITELLO MEZZA LUNA** breaded veal medallions sautéed with prosciutto in a vodka creamy tomato sauce & parmesan - **18**

gluten-free menu available