

GOURMET PIZZA

Our pizza dough and sauces are made fresh! Daily.

LARGE 14" PIZZA, ONLY TO-GO

Gluten-free crust, add \$4.00 charge

CHEESE

Reg: \$11.00 | Large: \$17.00

Traditional cheese pizza (mozzarella cheese)

PEPPERONI

Reg: \$12.50 | Large: \$21.50

Traditional pepperoni pizza

MARGARITA

Reg: \$12.50 | Large: \$20.50

Our pizza sauce, mozzarella cheese, Roma tomato, and fresh basil

POLLO GIARDINO

Reg: \$14.50 | Large: \$22.50

Our barbeque sauce, mozzarella cheese, chicken, red onion, tomato, and sliced avocado finished with parmesan cheese

NONNO FRANCESCO

Reg: \$12.50 | Large: \$21.50

Our pizza sauce, mozzarella cheese, house made Italian pork sausage, and mushrooms

VITALE VEGGIE

Reg: \$14.50 | Large: \$22.50

Our pizza sauce, mozzarella cheese, goat cheese, and fresh seasonal vegetables

ITALIANO COMBO

Reg: \$15.50 | Large: \$25.50

House made pizza sauce, pepperoni, Italian sausage, Canadian bacon, roasted peppers, mushrooms, red onions, and mozzarella cheese

DON CORLEONE

Reg: \$15.50 | Large: \$25.50

House made pizza sauce, mozzarella cheese, salami, sausage, peppers, olives, roasted garlic, Roma tomato, and shaved parmesan

PROSCIUTTO E FUNGHI

Reg: \$13.50 | Large: \$22.50

House made pizza sauce, mozzarella cheese, imported Italian cooked ham, and mushrooms

HAWAIANA

Reg: \$14.50 | Large: \$24.50

House made pizza sauce, mozzarella cheese, Canadian bacon, fresh sliced pineapple, and red onion

*We use fresh, made from scratch ingredients which takes time to prepare.
Please, sit back and relax while we prepare you a delicious homemade meal.*

Lunch served daily

Monday to Friday: 11 AM to 2 PM
Saturday and Sunday: 12 PM to 3 PM

Dinner served daily

Monday to Friday: 5 PM to 9 PM
Saturday and Sunday 3PM to 9PM



**987 Fremont Ave
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www.cafevitale.com**

Reservations | Walk-in | Take-out

**Visa, Mastercard, Discover and American Express accepted
No personal checks
We are not responsible for lost or stolen items**



TUSCANY

Cafe Vitale

C E N A



Mangia bene. Stai bene.

ANTIPASTI E INSALATA

SOUP OF THE DAY Cup \$5.00 | Bowl \$7.00

PANE ALL'AGLIO \$7.00

House made garlic bread

BRUSCHETTA \$7.50

Toasted bread, Roma tomatoes, garlic, and fresh basil (4 slices)

COZZE E VONGOLE \$13.00

Fresh mussels and clams sautéed with a white wine sauce, light marinara, and roasted bell peppers

CAPRESE SALAD \$12.50

Sliced tomato, fresh mozzarella, fresh basil, and olive oil

INSALATA DI MARE \$14.50

Mixed greens topped with fresh, marinated seafood

CARPACCIO DI SALMONE * \$12.50

Thin sliced smoked salmon served with lemon, chopped dill, and olive oil

CALAMARI FRITTI \$13.50

Deep fried fresh calamari served with house made marinara sauce

Add salmon and prawns \$3.00

VITALE HOUSE SALAD* \$9.50

Mixed organic green salad tossed in our Italian dressing vinaigrette

CAESAR SALAD * \$9.50

Romaine lettuce, tossed in our Caesar dressing, parmesan cheese, and croutons

SPINACH SALAD- \$11.00

Spinach, goat cheese, yellow peppers, cherry tomatoes, sunflower seeds, and raisins tossed in sweet and sour dressing

BLUE CHEESE AND APPLE SALAD- \$11.00

Spring mix tossed with candied pecans, dried cranberries, Fuji apple, and blue cheese tossed in balsamic vinaigrette

Add chicken \$6.00 | **Add prawns or salmon** \$7.50

* **SIDE SALAD AVAILABLE, \$5.00**

▪ **SIDE SALAD AVAILABLE, \$6.00**

Our salads are made with the freshest greens available and tossed in our house made dressings.

** Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions. DO NOT HESITATE TO ASK QUESTIONS.*

MENU PER BIMBI

Child small portions

MAC AND CHEESE \$7.50

PENNE PASTA \$7.50

With butter and cheese | Add meatball \$2.50

SPAGHETTI PASTA \$8.50

With red sauce | Add meatball \$2.50

PASTA ALLA BOLOGNESE \$9.00

Pasta sautéed with house made meat sauce (top sirloin)

CHEESE PIZZA, 8" Individual \$8.00

PEPPERONI PIZZA, 8" Individual \$9.00

VITALE SIGNATURE DISHES

RISOTTO AL SALMONE \$18.50

Authentic Italian rice (ARBORIO) risotto sautéed with fresh vegetables served top grilled salmon fillet

LINGUINE FRUTTA DI MARE \$20.50

Linguine sautéed with fresh mussels, clams, calamari, salmon, prawns, and garlic in a light tomato sauce

LINGUINE COZZE E VONGOLE \$18.00

Linguine sautéed with fresh mussels and clams in either a white OR red sauce

FETTUCCINE ALFREDO \$14.50

Fettuccine pasta in our house made traditional Alfredo sauce

Add chicken \$6.00 | Add prawns or salmon \$7.50

MUSHROOM RAVIOLI \$17.50

House made mushroom ravioli sautéed in either a cream OR fresh tomato sauce

PENNE ALLA NONNO FRANCESCO \$17.50

Pasta sautéed with house made pork sausage and mushrooms in chopped tomato sauce

SPAGHETTI AND MEATBALLS \$17.50

Spaghetti topped with house made meatballs in our marinara sauce

TORTELLINI ALLA CREMA E FUNGHI \$17.50

House made meat tortellini sautéed with ham and mushrooms served in a cream sauce

GNOCCHI AL POMODORO OR GORGONZOLA \$17.00

House made potato dumplings served with either fresh tomato OR gorgonzola cheese sauce

LASAGNA ALLA BOLOGNESE \$17.50

House made meat lasagna (top sirloin)

PENNE ALLA SICILIANA \$16.50

Penne pasta sautéed with eggplant, smoked mozzarella cheese, garlic, and tomato sauce

FETTUCCINE PRIMAVERA \$16.00

Fettuccine sautéed with fresh seasonal vegetables, onion, and olive oil

CAPELLINI POMODORO \$16.00

Angel hair pasta sautéed with fresh tomato, roasted garlic, basil, and olive oil

FETTUCCINE ALLA BOLOGNESE \$17.00

Fettuccine sautéed with house made meat sauce (top sirloin)

FETTUCCINE ALLA GENOVESE \$16.00

Fettuccine pasta in our house made traditional pesto sauce (fresh basil, parmesan cheese, pine nuts, garlic, and EVOO)

Add chicken \$6.00 | Add prawns or salmon \$7.50

Gluten-free pasta, add \$4.00



CARNE E PESCE

VEAL ALLA JULIUS CAESAR \$25.50

Veal scalloppine stuffed with prosciutto and mozzarella cheese in a white wine and sage sauce

VEAL PICATTA \$25.50

Veal scalloppine sautéed with lemon, capers, and white wine

VEAL MARSALA \$25.50

Veal scalloppine sautéed with Marsala wine, and mushrooms

CHICKEN ALLA SALTIMBOCCA \$19.50

Breast of chicken topped with prosciutto and fresh mozzarella cheese in a white wine and sage sauce

CHICKEN PICATTA \$19.50

Breast of chicken sautéed with lemon, capers, and white wine

CHICKEN MARSALA \$19.50

Breast of chicken sautéed with Marsala wine and mushrooms

ZUPPA DI PESCE \$20.50

Fresh mixed seafood in white wine, tomato, and saffron broth

GAMBERI ALLA ALICE \$25.50

Wild caught fresh prawns sautéed with garlic, white wine, capers, and mild/spicy tomato sauce

SALMONE AL LIMONE E BERRIES \$25.50

Fresh salmon sautéed with caper berries and cherry tomatoes in lemon juice and white wine sauce

SALMONE AL BRANDY \$25.50

Fresh salmon served with shallots and green peppercorns in a light cream and brandy sauce

CALZONE

Served with a side of house green salad dressed in balsamic vinaigrette

GUIDO'S MEATBALL STROMBOLI \$16.50

Pizza sauce, mozzarella cheese, and house made meatballs

CHICKEN PESTO CALZONE \$16.50

Roasted chicken, house made pesto sauce, mozzarella cheese, chopped tomato, and roasted red bell pepper served with ranch dipping sauce

EGGPLANT PARMESAN CALZONE \$16.50

Roasted eggplant, red onion, zucchini, red bell pepper, mushrooms, mozzarella cheese, and balsamic served with a side of house made marinara sauce

TURKEY MOZZARELLA AND AVOCADO CALZONE \$16.50

Turkey, mozzarella cheese, and avocado slices served with a side of balsamic mayonnaise

VEGGIE MELT CALZONE \$16.50

House made pesto sauce, mozzarella cheese, and fresh seasonal vegetables

*18% gratuity added to parties of six or more
No more than three checks per table please*