

GOURMET PIZZA

Our pizza dough and sauces are made fresh. Daily.

ONLY TO-GO: LARGE 14" PIZZA

Gluten-free crust, add \$4.00 charge

CHEESE

Reg: \$14.00 | Large: \$20.50

Traditional cheese pizza (mozzarella cheese)

PEPPERONI

Reg: \$15.00 | Large: \$23.50

Traditional pepperoni pizza

MARGHERITA

Reg: \$15.00 | Large: \$22.50

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

POLLO GIARDINO

Reg: \$16.50 | Large: \$25.00

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

NONNO FRANCESCO

Reg: \$15.00 | Large: \$23.50

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

VITALE VEGGIE

Reg: \$17.00 | Large: \$25.00

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

ITALIANO COMBO

Reg: \$17.50 | Large: \$27.50

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

BLT PIZZA VITALE STYLE

Reg: \$17.00 | Large: \$25.00

Ranch dressing topped with mozzarella cheese, hickory smoked bacon, chicken, tomato, and avocado

DON CORLEONE

Reg: \$17.50 | Large: \$27.50

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

PROSCIUTTO E FUNGHI

Reg: \$17.00 | Large: \$25.00

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

HAWAIANA

Reg: \$17.00 | Large: \$25.00

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



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E-mail: info@cafevitale.com
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

CUCINA ITALIANA



Mangia bene. Stai bene.

ANTIPASTI E INSALATA

SOUP OF THE DAY Cup \$7.50 | Bowl \$10.00

PANE ALL'AGLIO \$8.50

House made garlic bread

BRUSCHETTA \$10.00

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

COZZE E VONGOLE \$17.00

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

CAPRESE SALAD \$15.00

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

INSALATA DI MARE \$17.50

Mixed greens topped with fresh, marinated seafood

CARPACCIO DI SALMONE* \$15.00

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

CALAMARI FRITTI \$17.00

Deep fried fresh calamari served with house made marinara sauce

Add salmon and prawns \$3.00

VITALE HOUSE SALAD* \$11.50

Mixed organic green salad tossed in our Italian dressing vinaigrette

CAESAR SALAD* \$11.50

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

SPINACH SALAD° \$12.50

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

BLUE CHEESE AND APPLE SALAD- \$12.50

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

Add chicken \$7.50 | Add prawns or salmon \$8.50

* **SIDE SALAD AVAILABLE, \$6.50**

° **SIDE SALAD AVAILABLE, \$7.50**

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 \$12.00

PENNE PASTA \$10.50

With butter and cheese | Add meatball \$3.00

SPAGHETTI PASTA \$12.00

With red sauce | Add meatball \$3.00

PASTA ALLA BOLOGNESE \$13.50

Pasta sautéed with house made meat sauce (top sirloin)

CHEESE PIZZA, 8" Individual \$12.00

PEPPERONI PIZZA, 8" Individual \$13.00

VITALE SIGNATURE DISHES

RISOTTO AL SALMONE \$22.50

Italian Arborio risotto sautéed with fresh vegetables served top grilled salmon fillet (3.5 oz)

LINGUINE FRUTTA DI MARE \$24.00

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

LINGUINE COZZE E VONGOLE \$21.50

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

FETTUCCINE ALFREDO \$17.50

Fettuccine pasta in our house made traditional Alfredo sauce

Add chicken \$7.50 | Add prawns or salmon \$8.50

MUSHROOM RAVIOLI \$22.00

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

PENNE ALLA NONNO FRANCESCO \$21.50

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

SPAGHETTI AND MEATBALLS \$22.00

Spaghetti topped with house made meatballs in our marinara sauce

TORTELLINI ALLA CREMA E FUNGHI \$21.50

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

GNOCCHI AL POMODORO OR GORGONZOLA \$22.00

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

LASAGNA ALLA BOLOGNESE \$22.00

House made meat lasagna (top sirloin)

PENNE ALLA SICILIANA \$21.50

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

FETTUCCINE PRIMAVERA \$20.50

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

CAPELLINI POMODORO \$20.50

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

FETTUCCINE ALLA BOLOGNESE \$21.50

Fettuccine sautéed with house made meat sauce (top sirloin)

FETTUCCINE ALLA GENOVESE \$20.50

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

Add chicken \$7.50 | Add prawns or salmon \$8.50

Gluten-free pasta, add \$4.00



CARNE E PESCE

VEAL ALLA JULIUS CAESAR \$29.00

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

VEAL PICATTA \$29.00

Veal scaloppine sautéed with lemon, capers, and white wine

VEAL MARSALA \$29.00

Veal scaloppine sautéed with Marsala wine, and mushrooms

CHICKEN ALLA SALTIMBOCCA \$22.50

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

CHICKEN PICATTA \$22.50

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

CHICKEN MARSALA \$22.50

Breast of chicken sautéed with Marsala wine and mushrooms

ZUPPA DI PESCE \$24.00

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

GAMBERI ALLA ALICE \$27.50

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

SALMONE AL LIMONE E BERRIES \$29.00

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

SALMONE AL BRANDY \$29.00

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

CALZONE

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

GUIDO'S MEATBALL STROMBOLI \$22.50

Pizza sauce, mozzarella cheese, and house made meatballs

CHICKEN PESTO CALZONE \$22.50

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

EGGPLANT PARMESAN CALZONE \$22.50

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 \$22.50

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

VEGGIE MELT CALZONE \$22.50

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**