GOURMET PIZZA

Takeout: Large 14” Pizzas Only · GF Crust +$5.00 — **Regular | Large**

Cheese — **$16.00 | $22.50**
Traditional cheese pizza (mozzarella cheese)

Pepperoni — **$17.50 | $25.50**
Traditional pepperoni pizza

Margherita — **$17.50 | $24.50**
Pizza sauce, mozzarella cheese, Roma tomato, and fresh basil

Pollo Giardino — **$18.50 | $27.50**
Barbeque sauce, mozzarella cheese, chicken, red onion, tomato, and sliced avocado

Nonno Francesco — **$17.50 | $25.50**
Pizza sauce, mozzarella cheese, house made Italian pork sausage, and mushrooms

Vitale Veggie — **$19.50 | $27.50**
Pizza sauce, mozzarella cheese, goat cheese, and fresh seasonal vegetables

Italiano Combo — **$19.50 | $29.50**
Pizza sauce, pepperoni, Italian sausage, Canadian bacon, roasted peppers, mushrooms, red onions, and mozzarella cheese

B.L.T. Pizza Vitale Style — **$19.50 | $27.50**
Ranch dressing topped with mozzarella cheese, hickory smoked bacon, chicken, tomato, and avocado

Don Corleone — **$19.50 | $29.50**
Pizza sauce, mozzarella cheese, salami, sausage, peppers, olives, roasted garlic, and roma tomato

Prosciutto e Funghi — **$19.00 | $27.00**
Pizza sauce, mozzarella cheese, imported Italian cooked ham, and mushrooms

Hawaiana — **$19.00 | $27.50**
Pizza sauce, mozzarella cheese, Canadian bacon, fresh sliced pineapple, and red onion

MENU PER BIMBI

Child small portions

Mac and Cheese — **$13.00**

Penne Pasta — **$11.50**
With butter and cheese | Add meatball $3.00

Spaghetti Pasta — **$13.50**
With red sauce | Add meatball $3.00

Pasta alla Bolognese — **$14.50**
Pasta sautéed with house made meat sauce (top sirloin)

Cheese Pizza, 8” Individual — **$13.00**

Pepperoni Pizza, 8” Individual — **$14.50**

Café Vitale was born out of a passion in 2010 to offer fresh, high quality food to our local community. We wanted to create a place where friends and family could meet, relax and enjoy a wholesome meal, a healthful snack or a cup of coffee together.

Whether it’s a casual meeting or a special occasion. We hope to create a hometown environment with an upscale flare.

Our mission is to become an asset to our community, offering great food at competitive prices and extending excellent customer service.

Lunch served daily

Monday to Friday: 11:30 AM – 2:00 PM

Saturday & Sunday: 12:00 PM – 9:00 PM

Dinner served daily

Monday to Friday: 5:00 PM to 9:00 PM

Saturday & Sunday: 12:00 PM – 9:00 PM

We can open for special events upon request.

987 Fremont Avenue

Los Altos, CA 94024

(650) 559-1500

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

Cafe Vitale

CUCINA ITALIANA

Cafe Vitale
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ANTIPASTI

Carpaccio di Salmone‡ — $17.50
Thinly sliced smoked salmon, lemon, chopped dill, green peppercorns, olive oil.

Prosciutto di Parma & Cheese — $17.50
24-month-aged imported ham, Calabria olives, Italian cheese.

Cozze e Vongole — $19.50
Mussels & clams, white wine sauce, light marinara, roasted peppers.

Calamari Fritti — $19.50
Deep fried fresh calamari, marinara. (Add salmon/prawns +$5)

Bruschetta (4) — $12.00
Toasted bread, Roma tomatoes, garlic, fresh basil.

Pane All'Aglio — $9.00
House made garlic bread.

Soup of the Day — Cup $8.50 | Bowl $11.00

INSALATE

Add Chicken +$8.50 | Add Prawns or Salmon +$9.50

Insalata di Mare — $19.00
Mixed greens topped with fresh, marinated seafood.

Caprese Salad — $17.50
Sliced tomato, fresh mozzarella, fresh basil, olive oil.

Spinach Salad — $14.00
Goat cheese, yellow peppers, cherry tomatoes, sunflower seeds, raisins, sweet & sour dressing. (Side Salad portion available for $8.00)

Blue Cheese & Apple — $14.00
Spring mix, candied pecans, dried cranberries, Fuji apple, balsamic. (Side Salad portion available for $9.00)

Vitale House Salad — $13.00
Mixed organic greens, Italian vinaigrette. (Side Salad portion available for $9.00)

Caesar Salad‡ — $13.00
Romaine, Caesar dressing, parmesan, croutons. (Side Salad portion available for $9.00)

VITALE SIGNATURE DISHES

Gluten-free pasta available + $4.00

Risotto Al Salmone — $26.50
Arborio risotto sautéed with fresh vegetables served top grilled salmon fillet (3.5 oz)

Linguine Frutta Di Mare — $30.00
Linguine sautéed with fresh mussels, clams, calamari, salmon, prawns, and garlic in light tomato sauce

Linguine Cozze E Vongole — $26.50
Linguine sautéed with fresh mussels and clams in either white OR red sauce

Fettuccine Alfredo — $21.50
Fettuccine pasta in our house made traditional Alfredo sauce

Add chicken $8.50 | Add prawns or salmon $9.50

Mushroom Ravioli — $27.50
House made mushroom ravioli sautéed in either a cream OR fresh tomato sauce

Penne Alla Nonno Francesco — $26.50
Pasta sautéed with house made pork sausage and mushrooms in fresh chopped tomato sauce

Spaghetti And Meatballs — $27.50
Spaghetti topped with house-made meatballs in our marinara sauce

Tortellini Alla Crema E Funghi — $27.50
House made meat tortellini sautéed with ham and mushrooms served in cream sauce

Gnocchi Al Pomodoro Or Gorgonzola — $27.50
House-made potato dumplings served with either fresh tomato OR gorgonzola cheese sauce

Lasagna Alla Bolognese — $27.50
House made meat lasagna (top sirloin)

Penne Alla Siciliana — $26.50
Penne pasta sautéed with eggplant, smoked mozzarella cheese, garlic, and tomato sauce

Fettuccine Primavera — $25.50
Fettuccine sautéed with fresh seasonal vegetables, onion, and olive oil

Capellini Pomodoro — $25.50
Angel hair pasta sautéed with fresh tomato, roasted garlic, basil, and olive oil

Fettuccine Alla Bolognese — $26.50
Fettuccine sautéed with house made meat sauce (top sirloin)

Fettuccine Alla Genovese — $26.50
Fettuccine pasta in our house-made traditional pesto sauce (fresh basil, Parmesan cheese, pine nuts, garlic, and EVOO)

Add chicken $8.50 | Add prawns or salmon $9.50

CARNE E PESCE

Vitello alla Julius Caesar — $33.00
Veal scaloppine stuffed with prosciutto and mozzarella cheese in white wine and sage sauce

Vitello Piccata — $33.00
Veal scaloppine sautéed with lemon, capers, and white wine

Vitello Marsala — $33.00
Veal scaloppine sautéed with marsala wine and mushrooms

Pollo alla Saltimbocca — $27.00
Breast of chicken topped with prosciutto and fresh mozzarella cheese in white wine and sage sauce

Pollo Piccata — $27.00
Breast of chicken sautéed with lemon, capers, and white wine

Pollo Marsala — $27.00
Breast of chicken sautéed with marsala wine and mushrooms

Zuppa di Pesce — $28.50
Fresh mixed seafood in white wine, tomato, and saffron broth

Gamberi alla Alice — $30.50
Wild caught fresh prawns sautéed with garlic, white wine, capers, and mild/spicy tomato sauce

Salmone al Limone E Berries — $32.50
Salmon fillet sautéed with caper berries and cherry tomatoes in lemon juice and white wine sauce

Salmone al Brandy — $32.50
Salmon fillet served with shallots and green peppercorns in light cream and brandy sauce

CALZONI

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

Guido's Meatball Stromboli — $25.00
Pizza sauce, mozzarella cheese, and house-made meatballs

Chicken Pesto Calzone — $25.00
Roasted chicken, pesto sauce, mozzarella cheese, chopped tomato, and roasted red bell pepper served with ranch dipping sauce

Eggplant Parmesan Calzone — $25.00
Roasted eggplant, red onion, zucchini, red bell pepper, mushrooms, mozzarella cheese, and balsamic served with a side of marinara sauce

Turkey Mozzarella and Avocado Calzone — $25.00
Turkey, mozzarella cheese, and avocado slices served with a side of balsamic mayonnaise

Veggie Melt Calzone — $25.00
Pesto sauce, mozzarella cheese, and fresh seasonal vegetables

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