



Vitolo



Dolci

TIRAMISU \$14 D,E,G

CANNOLI \$12 D,E,G, S

CANNOLICROSOLI \$14 D,E,G, S

CHEESECAKE \$14 D,E,G, S

AFFOGATO FRANCISCO \$12

GELATO \$12

Allergen Key:

D - Dairy	G - Gluten
E - Egg	N - Nuts
F - Fish	S - Soy

*Amici di Vitolo,
Buon Appetito!*

Dolce Far Niente



AMARO

Averna Amaro Siciliano \$16

Montenegro Amaro \$17

Nonino Amaro \$16

Fernet-Branca \$15

Cynar \$16

Vecchio Amaro del Capo \$16

Disaronno Amaretto \$15

DIGESTIVO

Frangelico Liqueur \$16

Lucano Limoncello \$15

Romano Sambuca \$15

Romano Black Sambuca \$16

GRAPPA

Il Bacio Delle Muse Grappa
di Amarone \$16

Jacopo Poli Grappa di Sassicaia \$35

Bonollo Gra'it \$35

Grappa Nonino Chardonnay \$35

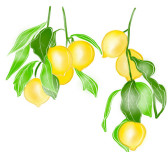
VINO DOLCE

Vinsanto Marchese Antinori \$27

Lombardo Marsala \$15

La Caudrina Moscato D'Asti \$15

Velenosi Visciole \$20



Vitolo



Cocktail Della Casa

\$17

JB'S BED OF ROSÉ

Hampton Water Rosé, Lo-Fi Vermouth,
Gin, Macerated Strawberries

IL BALLATO SPRITZ

Aperol, Blood Orange, Prosecco

LA VITA BELLA

Canaima Gin, Cucumber Basil Shrub, Lemon

FIORI TOSCANI

Gin, Hibiscus, Gold Rose Raspberries, Prosecco

LENA LIMONE

Elleven Vodka, Earl Grey,
Citrus Oleo Saccharum

SGROPPINO TI AMO

Ketel One Vodka, Fleur Charmante,
Lemon Sorbet

MULBERRY STREET MARGARITA

Don Fulano Reposado,
Prickly Pear Syrup, Dry Curacao

EMILIO'S MANHATTAN

Rye, Cynar, Fig Demerara,
Antica Formula

Mocktails

\$11

GIANNA ADRIANA

Raspberry, Hibiscus, Earl Grey

CAMERON'S VERDE

Mint, Basil, Ginger

*Amici di Vitolo,
Saluti!*



Vina Al Bicchiere



VINO SPUMANTE E CHAMPAGNE

Prosecco, "Acinum", Extra Dry

Veneto NV \$15|\$60

Prosecco, Mille Prosecco, Extra Dry

Veneto NV 187 ml \$14

Franciacorta, Berlucchi, "61", Brut

Lombardy NV \$20|\$80

Heidsieck, Monopole, Champagne

NV 187 ml \$30

VINO BLANCO

Gavi, Broglia, "La Meirana"

Piedmont 2021 \$15|\$60

Chardonnay, Pio Cesare, "L'Altro"

Piedmont 2021 \$18|\$75

Sauvignon Blanc, "Vette", Tenuta San Leonardo

Trentino 2022 \$17|\$70

Vermentino, Campo alle Comete

Tuscany 2022 \$20|\$80

Pecorino, Velenosi, Villa Angela

Marche 2022 \$14|\$60

Sancerre, Les Terres Blanches

Domaine Gueneau 2021 \$22|\$90

VINO ROSATO

Leone de Castris, "Five Roses"

Puglia 2021 \$15|\$60

VINO ROSSO

Pinot Nero, Paolo Saracco, Monferrato

Piedmont 2019 \$15|\$60

Super Tuscan Blend, Fabrizio Pratesi-Carmione

Tuscany 2021 \$36|\$120

Cabernet Sauvignon, Blend

Terre di San Leonardo

Trentino 2019 \$16|\$65

Valpolicella Ripasso, Speri

Veneto 2019 \$17|\$70

Brolo di Sezano, Amarone

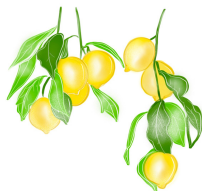
Tenute Fiorebelli 2016 \$33|\$110

Sangiovese, Sassetti Lorenzo, La Querciolina

Tuscany 2019 \$18|\$85



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APERITIVO
4PM until 6PM

Small Bites

MOZZARELLA EN CARROZZA \$10
Breaded crispy mozzarella served
alongside marinara sauce

ZUCCHINE FRITTE \$10
Seasoned, thinly sliced zucchini,
lightly floured, served alongside
pomodoro sauce

POLPETTE \$12
Ground beef and pork meatballs
+ Add on: truffle ricotta \$5

QUEEN MARGHERITA PIZZA \$14
San Marzano pomodoro, mozzarella &
fresh basil, drizzled with extra
virgin olive oil

CAPRESE \$12
Buffalo Mozzarella, tomatoes &
fresh basil topped off with extra
virgin olive oil

BRUSCHETTA \$12
Toasted homemade bread
topped with tomatoes, garlic,
onions, parsley, basil and extra
virgin olive oil

Cocktails

BIRRA MORETTI \$6
Traditional Italian quality beer

EMILIO'S MANHATTAN \$10
Rye Whiskey, Cynar Amaro, Figs
Demerara, Antica Formula, Vermouth

MULBERRY STREET MARGARITA \$10
Don Fulano Reposado, Prickly Pear
Syrup, Dry Curacao

IL BALLATO'S SPRITZ \$10
Aperol, Blood Orange, Prosecco

RED OR WHITE WINE \$10
ROSE OR SPARKLING WINE \$10

*Amici di Vitolo,
Buon Appetito!*

Available for bar seating only