Vitale's

◆ FAMILY-RUN SINCE 1988 ◆

on Brady Street, Milwaukee



Every pasta comes half or whole. Every entrée comes with the house salad. Ask Dee anything.

THE WAY A TABLE ORDERS

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FAMILY NIGHT · TUESDAY & WEDNESDAY · KIDS EAT FREE WITH AN ADULT ENTRÉE

Vitale's · 1322 E. Brady St., Milwaukee · (414) 555-0188 · Tue – Thu 4 – 9 · Fri – Sat 4 – 10 · Sun 12 – 8 · Closed Mondays

Please tell us about allergies; we'll take care of you. Consuming raw or undercooked foods may increase your risk of foodborne illness.

SAMPLE WORK · ILLUSTRATIVE BUSINESS, PRICES AND ADDRESS

◆ TO START

Rosa's Garlic Bread 7
Our loaf split and buttered with garlic and parsley, pecorino melted on top, a cup of Sunday gravy for dunking.

Meatballs for the Table 13
Three beef, pork and veal meatballs, rolled by Luis this morning, simmered in gravy, a spoon of whipped ricotta on top.

Fried Calamari 15
Rings and tentacles, lightly floured, fried crisp. Lemon, hot cherry peppers, marinara.

Arancini 12
Three saffron rice balls with peas and a mozzarella middle, fried golden, on marinara.

Mussels, Red or White 16
A pound of PEI mussels in spicy tomato or in garlic, white wine and butter. Bread to mop.

Eggplant Fritti 11
Thin-sliced, breaded, fried, stacked with marinara and parmesan. The kids steal these.

The Antipasto Board 22
Genoa salami, capicola, sharp provolone, marinated olives, roasted red peppers, hot giardiniera, grilled bread. Feeds four, or two who don't plan on sharing.

◆ SOUPS & SALADS

Italian Wedding Soup *cup* 6 / *bowl* 9
Little meatballs, escarole, acini di pepe, chicken broth, parmesan.

Pasta e Fagioli *cup* 6 / *bowl* 9
Ditalini, cannellini, tomato, rosemary. Better the second day; we make it the day before.

The House Salad *4 with any entrée* 6
Iceberg and romaine, red onion, pepperoncini, black olives, house Italian. People ask to buy the dressing. *A bottle to take home, 8.*

Caesar 11
Romaine, anchovy-garlic dressing, croutons from yesterday's bread, a lot of parmesan.

◆ PASTA

Half or whole. Halves are 5 less. Add a meatball 4, Italian sausage 5, grilled chicken 6, shrimp 8.
Fettuccine, cavatelli and ravioli are made in our kitchen.

Spaghetti & Meatballs 19
Two big meatballs, Sunday gravy, parmesan. The plate half of Brady Street grew up on.

Rigatoni alla Vodka 20
Tomato, cream, a splash of vodka, chili, basil. Pink, rich, gone fast.

Baked Ziti 18
Ziti, gravy, ricotta and mozzarella, baked until the edges go crisp. Fight over the corner.

Rosa's Lasagna 22
Seven layers of pasta, meat gravy, ricotta and mozzarella, baked every morning and cut to order. It runs out on Sundays.

Fettuccine Alfredo 19
House fettuccine, butter, cream, parmesan, black pepper.

Cavatelli, Sausage & Rapini 22
House cavatelli, crumbled fennel sausage, broccoli rabe, garlic, chili, pecorino.

Cheese Ravioli 19
Eight handmade ravioli filled with ricotta and parmesan, under marinara or Sunday gravy.

Linguine with Clams 24
Littlenecks, garlic, white wine, chili, parsley. Red if you ask.

Sal's Pasta con le Sarde 21
Sicilian, the way Sal's mother made it: sardines, wild fennel, golden raisins, pine nuts, toasted breadcrumbs. The old-timers order this. Try it once.





Rosa's rule: the gravy is ready when the house smells like a holiday. Some Sundays that's 3 p.m. Ask; it's usually now.

Vitale's

◆ SUNDAY GRAVY

every day we're open

Sunday Gravy — 26

The one we're known for. Rigatoni under a ladle of Rosa's gravy, and on top everything that cooked in the pot: a meatball, a link of Italian sausage, a slice of beef braciole and a fall-apart pork rib. Six hours on the stove, started at 9 a.m.

Braciole — 24

Thin beef rolled around garlic, parsley, pecorino and breadcrumbs, tied with string, braised in the gravy. Two rolls over rigatoni.

Gravy for the Table *serves 4* — 78

The whole pot on a platter: rigatoni, four meatballs, four sausages, braciole and ribs, a bowl of extra gravy and a block of parmesan with a grater. Counts as two adult entrées on Family Night.

◆ FROM THE KITCHEN

With the house salad and a side of spaghetti marinara or roasted potatoes.

Chicken Parmigiana — 24

A pounded breast, breaded and fried, marinara and melted mozzarella, finished in the oven. Big enough for tomorrow's lunch.

Eggplant Parmigiana — 21

Layered, not stacked: fried eggplant, gravy, mozzarella, parmesan, baked in its own dish.

Chicken Marsala — 25

Seared cutlets, cremini mushrooms, Marsala, a little butter to finish.

Veal Piccata — 29

Thin veal scaloppine, lemon, capers, white wine, butter.

Beef Spiedini — 27

Rolled tenderloin stuffed with seasoned breadcrumbs and provolone, skewered, grilled, and brushed with lemon-garlic butter. The Sicilian-American supper-club classic.

Shrimp Scampi — 27

Eight shrimp, garlic, white wine, lemon, butter, parsley, over linguine instead of the side.

Friday Fish Fry *Fridays only* — 19

Milwaukee rules, Vitale's way: beer-battered cod, rye bread, coleslaw, lemon and our caper tartar, with spaghetti aglio e olio in place of fries.
Lake perch instead, 24.

◆ FOR THE TABLE *family style, built for a big table*

Each platter serves 4 and counts as two adult entrées on Family Night. Order two and you've fed a birthday.

Spaghetti & Meatballs Platter — 58

A heap of spaghetti, eight meatballs, gravy, parmesan.

Baked Ziti Tray — 52

The whole pan, straight from the oven.

Chicken Parm Platter — 72

Four cutlets, a platter of spaghetti marinara, a bowl of salad.

Gravy for the Table — 78

See Sunday Gravy. The center of every long table we've ever set.

Ten or more? Call ahead and we'll set the long table by the window. It seats fourteen.

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◆ FOR THE KIDS

12 and under · 9 · ***FREE on Family Night***

- **Spaghetti & One Big Meatball**
- **Butter Noodles** with parmesan
- **Mini Cheese Ravioli** with marinara
- **Chicken Parm Bites** with a little spaghetti
- **Baked Ziti, kid-size**

Tuesday & Wednesday, 4 – 8 p.m.: *one kid's plate free with every adult entrée. Every kid's plate comes with milk, juice or a Shirley Temple, and a scoop of spumoni or a cookie.*

◆ DOLCI

Cannoli 8
Two shells, filled to order so they stay crisp. Sweet ricotta, chocolate chips, pistachio on the ends.

Rosa's Ricotta Cheesecake 10
Lighter than New York, a little lemon, a little orange. Rosa's recipe since 1988, and the one thing she still bakes herself.

Tiramisu 10
Espresso-soaked ladyfingers, mascarpone, cocoa. Made in the morning so it sets by dinner.

Zeppole 9
Six warm fried dough puffs in a paper bag with powdered sugar. Shake it at the table.

Spumoni 6
Cherry, pistachio, chocolate. A scoop is never enough; a dish is two.

Affogato 8
Vanilla gelato drowned in a shot of espresso.



◆ DRINKS

Wine

House Red (Montepulciano d'Abruzzo) or **House White** (Pinot Grigio)
glass 9 · half carafe 18 · carafe 32

By the glass 11 – 14
Chianti Classico · Nero d'Avola · Barbera d'Asti · Vermentino · Prosecco
Bottles 36 – 58. Ask Dee; she'll pick for the table.

Cocktails 11 – 13

Brandy Old Fashioned 11
sweet or sour, muddled orange and cherry. This is Wisconsin.

Negroni 12
gin, Campari, sweet vermouth, orange peel.

Spritz 12
bitter orange aperitivo, Prosecco, soda, orange.

Amaretto Sour 11
the way your aunt orders it, but with fresh lemon.

Limoncello Lemonade 12
limoncello, lemonade, soda, mint.

Beer 6 – 7

Wisconsin taps, rotating; ask what's on. Italian lager by the bottle.

No proof

Italian Soda 4
blood orange, cherry or lemon, with or without cream

Shirley Temple 3
free refills on Family Night

Root Beer, Coke, Diet, Sprite 3

Sparkling or Still Water 5 *the bottle*

Coffee

Coffee 3 · Espresso 4 · Cappuccino 5 · Decaf, always

After dinner 8 – 10

Limoncello · Amaro · Sambuca with three coffee beans · Grappa

Brady Street · Vitale's · Since 1988 · Milwaukee

◆ SAMPLE WORK ◆
Illustrative business · real Brady Street

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