



SPECIALTIES

ROTOLO \$5

pizza dough, mortadella, ricotta, pistachio pesto

FINOCCHIO CALZONE \$12

sausage, toasted fennel seed, mozzarella, parmigiano, tomato sauce

AUTUNNO CALZONE \$14

roasted butternut squash, sage, fontina, ricotta, parmigiano, truffle pate

PROSCIUTTO COTTO CALZONE \$16

ricotta, mozzarella, prosciutto cotto, tomato sauce

INSALATE

ITALIAN CAESAR \$10

escarole, bagna cauda, parmigiano, egg, anchovy, pizza croutons

SHAVED CAULIFLOWER \$12

baby kale, pistachio, golden raisins, scallion, white wine vinaigrette

ARUGULA \$8

coal roasted potatoes, parmigiano, basil pesto, taggiasca olives

WOOD OVEN \$12

sunchokes, brussels sprouts, parsnips, baby carrots, pears, scamorza, parsley, red wine vinaigrette

MONDAY-FRIDAY AT THE BAR
4-6PM

HAPPY HOUR

ROTOLO \$3

pepperoni, ricotta, tomato sauce

SELECT PIZZAS \$10

choice of: margherita, marinara, maurizio

\$4 BEER ON DRAFT

\$5 WINE ON TAP

= SEASONAL ITEMS

PIZZE

SERVES

NAPOLETANO 1-2

METRO 3-4

MARGHERITA

basil, mozzarella, tomato sauce

\$14

\$26

MARINARA

crushed san marzano tomatoes, oregano, garlic

\$12

\$22

CRUDO

prosciutto crudo, bufala mozzarella, parmigiano

\$18

\$34

TONNO

sicilian tuna, onion, mozzarella, tomato sauce, peperoncino

\$15

\$28

QUATTRO FORMAGGI

gorgonzola, mozzarella, scamorza, fontina

\$14

\$26

MELANZANA

eggplant, crushed san marzano tomatoes, stracciatella, oregano

\$14

\$26

MAURIZIO

rosemary, mozzarella, olive oil, sea salt

\$12

\$22

SALSICCIA

fennel sausage, roasted fennel, tomato sauce, mozzarella

\$16

\$30

PEPPERONI

pepperoni, tomato sauce, mozzarella, oregano

\$17

\$32

TRENTINO

pork speck, figs, gorgonzola dolce, mozzarella, parmigiano, mixed herbs, aged balsamic

\$20

\$38

ADD ONS (max of 3)

sausage, pepperoni, prosciutto, anchovy, mushrooms, olives, peppers, onions, egg

\$2.5/EA \$5/EA

DOLCE

NUTELLA PIZZA \$12

oven baked with marshmallow

CANNOLI \$4

ricotta, candied citrus, chocolate, pistachio

SOFT SERVE ICE CREAM \$5.5

fiordilatte & seasonal flavor, cup or cone

AFFOGATO \$5

fiordilatte soft serve topped with a shot of espresso

WE PROUDLY MATCH ALL GUEST DONATIONS TO THE VETRI COMMUNITY PARTNERSHIP.

consuming raw or undercooked pork, poultry, seafood or shellfish may increase your chances of foodborne illness, especially if you have a medical condition