



SPECIALTIES

ROTOLO \$4.5

pizza dough, mortadella, ricotta, pistachio pesto

FINOCCHIO CALZONE \$12

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

FUNGHI CALZONE \$14

mixed mushrooms, charred scallions, ricotta and mozzarella

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

mixed baby greens, prosciutto cotto asparagus, english peas, spring onions, provolone, and lemon vinaigrette

HAPPY HOUR

Monday-Friday
4-6pm

FRIED PIZZA DOUGH \$5

oregano, parmigiana, pepperoncino

MINI ROTOLO \$2

pepperoni, ricotta, tomato sauce

PIZZA FARCITA \$5

prosciutto cotto and fontina

\$4 BEER / \$5 WINE

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

GRANCHIO

maryland blue crab, mozzarella, peppers, fresh herbs

\$24

\$46

ASPARAGO

shaved asparagus, onion, truffle vinaigrette, egg, and mozzarella

\$18

\$34

ADD ONS (max of 3)

\$2.5/EA \$5/EA

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

DOLCE

FRIED PIZZA DOUGH \$4

with citrus fennel sugar, add nutella +\$3

NUTELLA PIZZA \$12

oven baked with marshmallow

CANNOLI \$3.5

ricotta, candied citrus, chocolate, pistachio

GELATO \$5

fiordilatte, cioccolato, ohh miso honey (collaboration with Chef Katsuya)

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