



ANTIPASTI

ROTOLO \$5

pizza dough, mortadella, ricotta, pistachio pesto

MEATBALLS \$9

pork, marinara, parmigiana, parsley

PATATE FRITTE \$7

fried fingerling potatoes, basil pesto, parmigiano

ROASTED BEETS \$8

beets, robiolina, pistachios, parsley

MIXED ITALIAN OLIVES \$4.5

aged balsamic, anise seed, mixed herbs

CALZONI

FINOCCHIO CALZONE \$13

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

SCAROLE \$15

tomato braised escarole, meatballs, mozzarella, parmigiano

PROSCIUTTO COTTO CALZONE \$15

ricotta, mozzarella, prosciutto cotto, tomato sauce

AUTUNNO \$14 

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

INSALATE

ITALIAN CAESAR \$10

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

SHAVED CAULIFLOWER \$12 

baby kale, pistachios, golden raisins, scallion, honey vinaigrette

ARUGULA \$8

coal roasted potatoes, parmigiano, basil pesto, taggiasca olives

WOOD OVEN \$14 

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

 = SEASONAL ITEMS

PIZZE

SERVES	NAPOLETANO 1-2	METRO 3-4
MARGHERITA	\$14	\$26
basil, mozzarella, tomato sauce		
MARINARA	\$12	\$22
crushed san marzano tomatoes, oregano, garlic		
CRUDO	\$18	\$34
prosciutto crudo, bufala mozzarella, parmigiano		
TONNO	\$15	\$28
sicilian tuna, onion, mozzarella, tomato sauce, peperoncino		
QUATTRO FORMAGGI	\$14	\$26
gorgonzola, mozzarella, scamorza, fontina		
MELANZANA	\$14	\$26
eggplant, crushed san marzano tomatoes, stracciatella, oregano		
MAURIZIO	\$12	\$22
rosemary, mozzarella, olive oil, sea salt		
SALSICCIA	\$16	\$30
fennel sausage, roasted fennel, tomato sauce, mozzarella		
PEPPERONI	\$17	\$32
pepperoni, tomato sauce, mozzarella, oregano		
SPECK 	\$18	\$34
pork speck, pistachio pesto, roasted cippolini onions, balsamic, mozzarella, parmigiano		
ADD ONS (max of 3)	\$2.5/EA	\$5/EA
sausage, pepperoni, prosciutto, anchovy, mushrooms, olives, peppers, onions, egg		
FRIED PIZZA DOUGH \$4		
with citrus fennel sugar, add nutella +3		
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		
ROOTBEER FLOAT \$7		
fiordilatte, IBC rootbeer		

DOLCE

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