



SPECIALTIES

ROTOLO \$5

pizza dough, mortadella, ricotta, pistachio pesto

CALABRESE ROTOLO \$4.5

pizza dough, pepperoni, mozzarella, calabrese chili peppers

FUNGHI ROTOLO \$4.5

pizza dough, cremini mushrooms, fontina, mozzarella, basil pesto

FINOCCHIO CALZONE \$13

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

SCAROLE CALZONE \$15

tomato braised escarole, meatballs, mozzarella, parmigiano

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

MONDAY-FRIDAY
4-6PM

HAPPY HOUR

CALABRESE ROTOLO \$3

pizza dough, pepperoni, mozzarella, calabrese chili peppers

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
SPINACI baby spinach, onion, roasted garlic, ricotta fonduta, mozzarella, pecorino	\$14	\$26
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
CIPOLOTTO charred spring onion, house cured bacon, mozzarella, and pecorino	\$18	\$34
PEPITA 	\$16	\$32
ADD ONS (max of 3)	\$2.5/EA	\$5/EA
sausage, pepperoni, prosciutto, anchovy, mushrooms, olives, peppers, onions, egg		

DOLCE

- NUTELLA PIZZA \$12**
oven baked with marshmallow
- CANNOLI \$4**
ricotta, candied citrus, chocolate, pistachio
- OLIVE OIL CAKE \$6**
seasonal fruit, whipped cream

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