



ANTIPASTI

ROTOLO \$5
pizza dough, mortadella, ricotta, pistachio pesto

MEATBALLS \$9
pork, marinara, parmigiana, parsley

ROASTED BRUSSELS SPROUTS \$8
gremolata, lemon zest, herbs

MIXED ITALIAN OLIVES \$4.5
aged balsamic, anise seed, mixed herbs

CALZONI

FINOCCHIO CALZONE \$12
sausage, toasted fennel seed, mozzarella, parmigiano, tomato sauce

ZUCCA CALZONE \$14
roasted delicata 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, honey 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	\$16	\$30
CIPOLLA glazed onions, piave, mozzarella, parmigiana, croutons, micro greens	\$16	\$30
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