



SPECIALTIES

ROTOLO \$5

pizza dough, mortadella, ricotta, pistachio pesto

FINOCCHIO CALZONE \$13

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

FUNGHI CALZONE \$14 

roasted mushrooms, garlic, scallions, ricotta, mozzarella, parley

PROSCIUTTO COTTO CALZONE \$15

ricotta, mozzarella, prosciutto cotto, tomato sauce

INSALATE

ITALIAN CAESAR \$10

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

STRAWBERRY FENNEL \$12

strawberries, shaved fennel, sunflower seed granola, watercress, banyuls vinaigrette

ARUGULA \$8

coal roasted potatoes, parmigiano, basil pesto, taggiasca olives

WOOD OVEN \$12 

asparagus, snap peas, spring onions, baby carrots, radishes, pecorino, lemon butter dressing

MONDAY-FRIDAY AT THE BAR
4-6PM

HAPPY HOUR

FRIED PIZZA DOUGH \$5

oregano, parmigiana, peperoncino

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

MOLLA NERA 

roasted maitake mushrooms, charred spring onion, black garlic aioli, mozzarella, parmigiana, chives

\$16

\$30

ADD ONS (max of 3)

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

\$2.5/EA \$5/EA

DOLCE

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

GELATO \$5

fiordilatte, cioccolato

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