

PIZZERIA

VETRI SQUARE PIE

PIZZA

TRADITIONAL

	slice	1/2 tray
Margherita mozzarella, tomato sauce, basil	\$5	\$19
Pepperoni pepperoni, mozzarella, tomato sauce	\$5.5	\$23
Cacio e Pepe young pecorino, grana padano, mozzarella, black pepper	\$7	\$29
Salsiccia fennel sausage, roasted pepper, mozzarella, tomato sauce	\$6	\$25
Marinara tomato sauce, garlic, dried oregano	\$4	\$16

SEASONAL

Zola* gorgonzola, radicchio, speck, apples	\$8	\$32
Zucca roasted heirloom pumpkin, taleggio, sage, brown butter	\$6	\$25
Prosciutto* tomato, mozzarella, prosciutto crudo, arugula	\$7	\$29
Cavolfiore tricolored cauliflower, romanesco, caciocavallo cheese, olive oil	\$6.5	\$27
Pannocchia shishito pepper, corn, bufala mozzarella, chives	\$8	\$32

CATERING AVAILABLE. PLEASE CALL 24 HOURS IN ADVANCE TO ORDER.

ROTOLO

Mortadella ricotta, pistachio pesto	\$4.5
Pomodoro tomato sauce, oregano, olive oil, garlic	\$3
Calabrese pepperoni, mozzarella, calabrese peperoncino	\$4
Erbette kale, garlic, onion, ricotta, mozzarella	\$3.5
Funghi cremini mushrooms, fontina, mozzarella, rosemary	\$4.5

*Consuming raw or undercooked meat, poultry, shellfish,
or eggs may increase risk of foodborne illness.

SALADS

Italian Caesar*	\$9
escarole, soft boiled eggs, anchovy, parmigiano	
Baby Kale	\$11
gorgonzola, figs, red onion, walnuts, honey vinaigrette	
Panzanella*	\$10
tomatoes, prosciutto crudo, balsamic, basil, cucumbers	
Baby Spinach	\$9
roasted celery root, red onion, apple, fresh ricotta, mustard	
Caprese	\$11
bufala mozzarella, delicata squash, mixed greens, pumpkin seed pesto	

DESSERTS

Pizzette	\$4
nutella & marshmallow apple crumble semolina budino, candied hazelnuts & candied citrus	
Cannoli	\$3.5
dolce di latte	
Gelati	\$5
fiordilatte cioccolato seasonal flavor by Chef Kevin Sbraga	

DRINKS

NON-ALCOHOLIC

coca cola | diet coke | sprite | barq's root beer
fuze tea | ginger ale | acqua panna still water
san pellegrino sparkling water | \$3

ALCOHOLIC

all alcoholic beverages available at the bar

DRAFT

VICTORY, PRIMA PILS | 4.6% | \$6
DOGFISH HEAD, NAMASTE LEMONGRASS WIT | 4.8% | \$7
TIRED HANDS, HOPHANDS PALE ALE | 4.8% | \$7.5
YARDS, IPA | 7% | \$6.5
MILLER LITE | 4.2% | \$5
YUENGLING LAGER | 4.5% | \$5

BOTTLES & CANS

AMSTEL LIGHT | 3.5% | \$6
STELLA ARTOIS | 5.2% | \$6
TROEG'S, DREAMWEAVER WHEAT | 4.8% | \$6
SLY FOX, HELLES | 4.9% | \$6
MONK'S CAFÉ, FLEMISH SOUR | OUD BRUIN | 5.5% | \$9
STOUDT'S, FAT DOG IMPERIAL STOUT | 8% | \$8
SMALL TOWN, NOT YOUR FATHER'S ROOT BEER | 5% | \$6.5
JACK'S CIDER | 5% | \$6