

LOSPIEDO

FOOD PREPARED OVER
WOOD-BURNING FLAME

STUZZICHINI

GRILLED CHICKEN
WINGS • \$1.25ea

POPCORN
with parmigiano butter • \$3

FRIED MOZZARELLA • \$8

CHICKEN THIGH
SPIEDINI • \$4ea

TUNA SPIEDINI • \$8ea

SHRIMP SPIEDINI • \$7ea

FETT'UNTA

GRILLED SARDINES
+ OLIVES • \$10

BEEF TARTAR
with bagnetto verde • \$8

RICOTTA +
ARTICHOKES • \$6

INSALATE

GRILLED ROMAINE
SALAD • \$14

ESCAROLE SALAD
with calabrian chilis, cucumber,
and cacciocavale • \$10

SPIT ROASTED
VEGETABLE SALAD
with romesco and
sicilian olive oil • \$12

ARUGULA SALAD
with roasted pumpkin,
pumpkin seed vinaigrette
and aged goat cheese • \$10

PANINI

w/ French Fries

CREEKSTONE FARM
BRISKET SANDWICH with
horseradish and italian coleslaw \$15

CHOPPED PORK
SHOULDER SANDWICH
with pickles and vinegar • \$12

TRADITIONAL BRISKET
HAMBURGER • \$14
add bacon, cheese or grilled
onions for \$1.50ea

SPIT-ROASTED CHICKEN
SALAD SANDWICH with
lemon and arugula • \$12

OCTOPUS ROLL "NEW
ENGLAND STYLE" • \$15

PASTE

REGINETTE
with macellaio bolognese • \$14

BUCATINI ALLA GRICIA • \$16

RIGATONI
with wood roasted tomatoes
and ricotta salata • \$14

CONTORNI

FRENCH
FRIES • \$6

BBQ CARROTS
with ranch • \$4

CAST IRON SKILLET
MAC + CHEESE • \$8

WHOLE ROASTED
CABBAGE
with gorgonzola • \$7

CREAMED
KALE • \$8

SPIEDO • GRIGLIA

PORK RIBS
with rosemary • \$18 / \$36

PORK SHOULDER
\$20 / \$40

1/2 CHICKEN
with lemon and olive oil • \$18

CREEKSTONE FARM
BRISKET • \$16 / \$32

CREEKSTONE
FIORENTINA
18oz/36oz • \$60 / \$120

SPIT ROASTED
OCTOPUS • \$19

WHOLE FISH • MP

DOLCI

CAST IRON APPLE PIE
with cinnamon semifreddo • \$10

MILK CHOCOLATE
SEMIFREDDO SUNDAE
crushed meringue, salted caramel • \$8

MASCARPONE TART
with huckleberries • \$12

THE VETRI FAMILY PROUDLY MATCHES
→ ALL GUEST DONATIONS TO ←
THE VETRI FOUNDATION FOR CHILDREN.