

## Small Plates

- arancini **7** V  
"cacio e pepe" fries **6** V  
smoked & fried mozzarella sticks **7** V  
barbeque popcorn **5** VEG  
italian hoagie bruschetta **6**  
fresh ricotta & fig jam bruschetta **9** V  
eggplant caponata bruschetta **8** V  
fried cauliflower, pecorino, salsa rossa **9** V  
crispy brussels sprouts with lemon **9** V, GF  
marinated peppers, sharp provolone, crostinis **8** V  
grilled avocado, everything spice **7** VEG  
fried calamari with marinara **11**  
chicken wings with calabrian chili sauce **7/14** GF  
nachos, fonduta, cannellini beans, guacamole **12** V

## Sandwiches

- served with a choice of house-made rosemary chips or salad substitute fries **2**  
caprese panini **12** V  
chicken salad, preserved lemon, parsley **12**  
sicilian tuna salad, arugula, red onion **14**  
sal's old school meatball **14**  
cheeseburger **14**  
add bacon **2** avocado **2** fried egg **2**

## Salads

- blueberry beet salad **12** GF, V  
*beets, arugula, blueberries, goat cheese, pistachios, orange vinaigrette*  
watermelon prosciutto **12** GF, V  
*arugula, watermelon, feta, prosciutto, honey olive oil drizzle*  
peach caprese **12** GF, V  
*peaches, tomatoes, fresh mozzarella, basil, sherry vinaigrette*  
chopped chef's salad **14**  
*chopped romaine, ham, salami, sharp provolone, hard boiled egg, tomato, red onion, cucumber, croutons, lemon vinaigrette*  
caesar salad **12** GF  
*chopped romaine, crispy chickpeas, parmesan, caesar dressing*  
add bacon **2** avocado **2** chicken **4**  
shrimp **7** salmon **7** steak **9**

## Large Plates

- bucatini, jalapeno, almond pesto **16** V  
tonnarelli "cacio e pepe" **16** V  
linguini, shrimp, charred corn **18**  
rigatoni bolognese **18**  
chicken parmigiana **19**  
seared salmon **20**  
*corn succotash, bacon lardons, salsa rossa*  
ny strip **22** GF  
*sugar snap peas + blistered cherry tomato salad, crispy smashed potatoes, Italian chimichurri*



REFERENCE OUR CHALKBOARD FOR OUR DAILY SPECIALS

GF = Gluten Free V = Vegetarian VEG = Vegan

The Vetri Family of restaurants will match all guest donations to the Vetri Community Partnership  
Consuming raw or undercooked eggs, beef, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.

# Happy Hour

Monday - Thursday **4:30pm - 6:30pm**

Friday **3pm - 6:30pm**

## **DRINKS**

draft beer **1 off**

select wine on tap **2 off**

mule **7**

## **SNACKS 6**

cippolini onion dip

creamy hummus

fresh ricotta & fig jam bruschetta

pico de gallo

marinated olives

mixed sweet & spicy nuts

fried cauliflower, salsa rossa

crispy brussels sprouts with lemon

grilled wings