

SUNDAY BRUNCH

11:30am - 3:00pm

LUNCH MENU

12:00 - 3:00pm

VESPA
ITALIAN KITCHEN 🇮🇹 BAR

EVERYDAY HAPPY HOUR
SPECIALS

WINE DOWN WEDNESDAYS

All Day

STARTERS

Table Share

Ahi Yellowfin Tuna Tartare

avocado, red onion, cilantro, sesame ginger-soy sauce, sesame seeds, crispy corn tostada 20

Mozzarella Sticks 🌿

house made, tomato sauce 13

Calamari Fritti GFA

fried, with marinara dipping sauce 19

Stuffed Artichoke 🌿

white wine-garlic breadcrumb sauce, tomatoes, parsley, evoo 22

Mozzarella Fritta 🌿

pan fried breaded fresh mozzarella, **spicy fra diavolo** sauce, NUT-FREE basil pesto, parmigiano reggiano 20

Burrata Caprese ☞

cream filled fresh mozzarella, tomatoes, roasted peppers, evoo, aged balsamic drizzle, basil 19

ADD Prosciutto di Parma +10

Buffalo Chicken Spring Roll

rolled with carrot-celery slaw, blue cheese dipping sauce 16

Stuffed Mushrooms 🌿

vegetables, provolone, white wine-breadcrumb sauce 18

Calamari Piccante GFA

fried, tossed with **spicy fra diavolo** sauce, basil, evoo 22

Mamma Vincenza’s Meatballs GFA

beef, tomato sauce, parmigiano reggiano 16

Mamma’s Meatballs & Burrata GFA

cream filled fresh mozzarella, parmigiano reggiano, basil, evoo 23

Clams VESPA

baked little neck clams, provolone, prosciutto, garlic cream sauce 22

Antipasto Freddo GFA

Italian meats & cheeses, long stem artichokes, muffuletta olive bruschetta, roasted peppers, tomatoes 29

Mussels ☞ 23

★ VERDE NUT-FREE basil pesto, cream

☆ BIANCO roasted garlic cream sauce, prosciutto, onions

★ ROSSO marinara or **spicy fra diavolo** sauce

Baked Clams Oreganata

little neck clams, white wine, bread crumb sauce 19

Pulpo ☞

octopus, Italian sausage, potatoes, cannellini beans, red onions, **spicy** chili oil 28

SUB Portobello Mushrooms for Italian Sausage

RECIPES FROM PALERMO, SICILY

Arancini Siciliani

riceballs, chopped meat, peas, mozzarella, pomodoro sauce 17

Pane é Panelle 🌿

fried chick pea sandwich with provolone & ricotta 15

SOUPS & SALADS

ADD TO ANY SALAD **Chicken** +7 | **Shrimp** +12 | **Salmon** +20

Pasta é Fagioli GFA Italian bean soup 12

Vegetable Minestrone GFA with pasta 12

Kale Soup ☞

crumbled **spicy** sausage, cannellini beans, parmigiano reggiano 14

Caesar Salad GFA ADD Anchovies +5

romaine, kale, caesar dressing, crumbled croutons, parmigiano reggiano 16

House Salad 🌿 ☞

mixed greens, tomatoes, carrots, muffuletta olives, red onions, roasted peppers, cucumbers, balsamic vinaigrette 15

Poached Pear & Goat Cheese 🌿 ☞

arugula, walnuts, raisins, balsamic vinaigrette 19

Apple & Gorgonzola Salad 🌿 ☞

mixed greens, walnuts, raisins, red onion, dijon vinaigrette 18

Rocket Salad 🌿 ☞

arugula, tomatoes, red onions, parmigiano reggiano, fennel, olives, white balsamic vinaigrette 17

Beet Salad 🌿 GFA

brussels sprouts, arugula, apples, pistachio, goat cheese, crumbled croutons, creamy balsamic vinaigrette 19

VESPA CHOPT' Salad ☞ (SERVES TWO)

house salad, Italian meats & cheese, red wine vinaigrette 24

Arugula & Fig 🌿 ☞

goat cheese, raisins, tomatoes, balsamic vinaigrette 18

STONE FIRED PIZZETTE

12” ROUND | Table Share

Pizza VESPA GFA

clams, bacon, fresh mozzarella, spinach, garlic cream sauce 26

Con Funghi 🌿 GFA

mushrooms, fresh mozzarella, tomato sauce, arugula, parmigiano reggiano, truffle oil 24

La Bestia GFA

sausage, pepperoni, prosciutto, whole milk mozzarella, tomato sauce, basil 24

Napoletana 🌿 GFA

tomato sauce, pecorino romano, whole milk mozzarella 17

Margherita 🌿 GFA

fresh mozzarella, tomato sauce, basil, pecorino romano, evoo 19

Prosciutto & Arugula GFA

fresh mozzarella, red onions, parmigiano reggiano, evoo, balsamic glaze drizzle 26

Cauliflower 🌿 GFA

(FLOUR CRUST, NO SAUCE)

whole milk mozzarella, pecorino romano, breadcrumbs, garlic & oil 22

Rustica GFA

whole milk mozzarella, tomato sauce, pepperoni, roasted peppers, Sicilian olives 24

SQUARED

12” PAN PIZZA | Table Share

La Siciliana (SAUCE ON TOP)

whole milk mozzarella, tomato sauce, pecorino romano 22

VESPINA

whole milk mozzarella, tomato sauce, pepperoni, **spicy** hot honey drizzle 27

TOPPINGS

Pepperoni / Sausage / Meatballs / Mushrooms / Roasted Red Peppers / Onions / Anchovies +5 ea

SUBSTITUTIONS **Gluten-Free Crust** +8

We use unbleached, non-bromated King Arthur & Caputo flours to prepare our pizzas & table bread for better flavor & better for you.

Please inform your server if you or someone in your party has a food allergy.

ALL OF OUR WATER IS FILTERED FOR OPTIMUM FLAVOR.

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

WE RESERVE THE RIGHT TO ADD 20% GRATUITY TO ANY TABLE.

OUTSIDE GIFT CARDS NOT ACCEPTED

PASTA GLUTEN-FREE AVAILABLE

- Cavatappi Con Rapini**
broccoli rabe, crumbled sausage, olives, garlic & oil 29
- Pappardelle Maiale**
ribbon egg pasta, pork osso bucco ragu, parmigiano reggiano 30
- Linguine Con Gamberi**
shrimp, garlic plum tomato sauce, basil 32
- Bucatini Pomodoro** 
tomato sauce, pecorino romano, parmigiano reggiano, basil 18
- Linguine Con Vongole**
clam sauce, white wine, garlic & oil, parsley 28
- Pasta Pescatori**
black squid ink linguine, shrimp, mussels, clams, calamari, **spicy fra diavolo** sauce 36
- Cacio e’ Pepe Con Limone**
bucatini, shrimp, pecorino romano, coarse black pepper, lemon zest 32
- Ragu di Manzo**
cavatappi pasta, beef short rib, peas, mushroom Marsala wine sauce 36
- Pappardelle Bolognese**
ribbon egg pasta, beef ragu, cream, pecorino romano, parmigiano reggiano 29

MAMMA VINCENZA'S RECIPE FROM CASTELLAMMARE DEL GOLFO, SICILY

Pasta Con Le Sarde (ST. JOSEPH’S DAY PASTA)
sardines, fennel, raisins, pine nuts, cauliflower, bread crumbs, plum tomato sauce, evoo, bucatini pasta 32

- Pasta A’Forno Siciliana**
baked cavatappi pasta, meat sauce, eggplant, peas, mozzarella, ricotta, pecorino romano 29
- Rigatoni Alla Vodka**
prosciutto di Parma, cream, tomato sauce, pecorino romano, parmigiano reggiano 23

ADD

Fried or Grilled Chicken

+7

ADD

Shrimp

+12
- Pappardelle Melanzane** 
ribbon egg pasta, eggplant tomato ragu, pecorino romano, parmigiano reggiano, ricotta, basil 27
- Gnocchi Con Pesto di Basilico**
NUT-FREE basil pesto, burrata filling, pecorino romano, parmigiano reggiano 28

ADD

Fried or Grilled Chicken

+7

ADD

Shrimp

+12
- Black Linguini Da Vinci**
shrimp, arugula, **spicy** vodka sauce 34

HANDHELDS SERVED WITH FRIES

- Steak Sandwich**
thin sliced ribeye, sautéed mushrooms & onions, gorgonzola cheese, peppercorn sauce, garlic bread 29
- Chicken Piccante Sandwich**
pan fried chicken breast, mozzarella, **spicy fra diavolo** sauce, garlic bread 19
- BEN Burger***
double Oklahoma style grilled onion cheeseburgers, lettuce, tomatoes, pickle relish sauce, seeded bun 19

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ENTRÉES CLASSIC ITALIAN ENTREES AVAILABLE UPON REQUEST

- Braciole Alla Siciliana**
braised beef bundles, sunday sauce, pappardelle pasta, parmigiano reggiano 32
- Pollo Milanese** GFA
breaded & pan fried OR grilled chicken breast, arugula, fennel, tomatoes, parmigiano reggiano, balsamic drizzle, evoo 28
- Osso Bucco di Maiale** 
slow cooked pork shank, filetto di pomodoro, parmesan vegetable risotto 39
- Veal Spiedini**
rollatini with breadcrumbs, onions, provolone & prosciutto, Marsala wine sauce, carrots, roasted potatoes, cauliflower-potato smash 40
- Involtino di Pollo**
panko chicken rollatini with squash, spinach, mozzarella & provolone, parmesan vegetable risotto, cognac mushroom sauce 32
- Sausage & Broccoli Rabe** 
Sicilian cheese & parsley pinwheel sausage, broccoli rabe, olives, garlic & oil 28
- Pollo Brasato** 
braised boneless chicken thighs, **spicy** sausage, potatoes, peppers, onions, rosemary brown sauce 29
- Tomahawk Veal Chop**
breaded & pan fried, mozzarella, provolone, mushroom Madeira wine sauce, mashed potatoes 65
- Manzo Marsala** 
slow-cooked beef short rib, mushroom sauce, parmesan vegetable risotto 45
- Pollo Tre Colori** (OUR CHICKEN PARM)
breaded pan fried chicken breast, pomodoro sauce, prosciutto, vodka sauce, NUT-FREE basil pesto, mozzarella, fresh mozzarella, pecorino romano, parmigiano reggiano, rigatoni vodka 35
- Crispy Skin Salmone** 
parmesan vegetable risotto, roasted garlic vodka cream sauce, tomatoes 34
- Prime Boneless Ribeye (16oz)***
mushrooms, potatoes, peppercorn sauce 69
- Sesame Encrusted Ahi Yellowfin Tuna*** GFA
vegetables, wasabi mashed potatoes, sesame ginger-soy sauce 38
- Gamberi Oreganata**
white wine lemon butter breadcrumb sauce, spinach 33
- Filet Sole Mediterranean** GFA
vegetables, long stem artichokes, potatoes, scallions, white wine lemon butter caper sauce 34
- Branzino** 
lemon NUT-FREE basil pesto, spinach, potatoes 45
- Salmone Con Carciofi** GFA
long stem artichokes, julienne vegetables, cauliflower-potato smash, lemon NUT-FREE basil pesto sauce 34
- Swordfish Messina** GFA
plum tomato sauce, capers, spinach, olives 32
- Gamberi VESPA** 
tomatoes, vodka garlic cream sauce, parmesan vegetable risotto 33
- Pollo Alla Griglia** 
grilled marinated chicken breast, broccoli rabe, mushrooms, spinach, garlic & oil 28

SIDES

- French Fries**   9
- Broccoli Rabe**  
garlic & oil 15
- Brussels Sprouts** 
bacon, onions, balsamic, parmigiano reggiano 15
- Herb Roasted Mushrooms**  
truffle oil drizzle 14
- Sautéed Spinach**   13
- Cauliflower Smash**  
potato, cream 13