



# Wood Fired Pizzas

<b>Margherita</b>	11	<b>Pepperoni</b>	13
Fresh Mozzarella, Red Sauce, Basil, and Olive Oil		San Guseppe Pepperoni, Red Sauce, Fresh Mozzarella, and Grana Padano	
<b>Bianca</b>	12	<b>Prosciutto</b>	14
Fresh Mozzarella, Fontina, Grana Padano, Garlic, Olive Oil, and Oregano		Red Sauce, Arugula, Lemon Olive Oil, and Shaved Grana Padano	
<b>Veggie</b>	14	<b>BLT</b>	14
Sliced Tomato, Broccoli, Kalamata Olive, Red Onion, Artichoke, Mushroom, Garlic, Fresh Mozzarella, Grana Padano, and Oregano		Applewood Bacon, Fresh Mozzarella, Sliced Tomato, Garlic, Arugula, and Grana Padano	
<b>Bella</b>	14	<b>Chicken</b>	14
Caramelized Red Onion Jam, Garlic, Fresh Mozzarella, Goat Cheese, Granny Smith Apples, and Arugula		Wood Roasted Chicken, Broccoli, Fresh Mozzarella, Goat Cheese, Red Onion, Garlic, Red Chili, and Grana Padano	
<b>Fungi</b>	14	<b>Crispy Prosciutto &amp; Pineapple</b>	14
Roasted Crimini & Portabello Mushrooms, Fresh Mozzarella, Fontina, Grana Padano, Garlic, Olive Oil, and Oregano		Red Sauce, Fresh Mozzarella, and Basil	
<b>Chicken Caesar</b>	14	<b>Sausage &amp; Peppers</b>	14
Roasted Chicken, Fontina, Garlic, Topped with Creamy Caesar Salad, and Grana Padano		House Sausage, Jalapeno, Red Pepper, Red Onion, Red Sauce, Fresh Mozzarella, and Grana Padano	
		<b>Pepperoni, Sausage, Bacon</b>	15
		San Guseppe Pepperoni, House Sausage, Applewood Bacon, Red Sauce, Fresh Mozzarella, and Grana Padano	

## Calzone

Chef's Special Preparation OR choose up to 4 of the ingredients below 15

## —Pizza Additions—

**Sauces** Onion Jam 2 / House Bolognese 2

**Proteins** House Made Sausage 2 / San Guseppe Pepperoni 2 / Prosciutto 2 / Applewood Bacon 2 / Anchovy 2 / Meatball 2 / Sunny Egg 2 / Wood Roasted Chicken 3 / NC Shrimp 5

**Veggies** Broccoli 2 / Roasted Red Pepper 2 / Jalapeño 1 / Mushroom 2  
Kalamata Olive 1 / Tomato 2 / Artichoke 2 / Red Onion 1 / Arugula 2  
Fresh Garlic 1 / Pepperoncini 1 / Field Greens 2

**Cheeses** Fresh Mozzarella 3 / Fontina 3 / Goat Cheese 3  
Buttermilk Bleu Cheese 3 / Feta 3 / Ricotta 3

**Gluten Free Crust 5 / Cauliflower Crust (GF) 6**

VESPA'S 00 POLSELLI FLOUR CRUST (100% WHOLE WHEAT), PROSCIUTTO & GRANA PADANO (AGED PARMESAN) ARE IMPORTED FROM ITALY. VESPA'S GOAL IS TO USE LOCAL & SEASONAL INGREDIENTS WHEN AVAILABLE. WE SERVE ONLY NATURAL & HORMONE-FREE CHICKEN, PORK, AND BEEF.



## Starters

<b>Tomato Basil Soup</b>	Small 6 / Large 8	<b>Meatballs Ricotta</b>	10
with Brioche Croutons		Pork and Beef Meatballs, Marinara, and Focaccia	
<b>Soup of the Day</b>	Small 7 / Large 9	<b>Hand Cut French Fries</b>	5
<b>Garlic Bread Focaccia</b>	7	<b>Loaded Hand Cut Fries</b>	8
with Garlic Herb Butter and Marinara		with Buttermilk Bleu Cheese, Applewood Bacon, and Grana Padano	
<b>Arancini Fried Risotto Balls</b>	9	<b>Crispy Calamari</b>	10
stuffed with Mozzarella & Prosciutto, and Marinara		Red Onion, Marinara, and Lemon Wedges	
<b>Chicken Wings</b>	10	<b>Mussels "Basil"</b>	12
Wood Roasted Chili Sauce, Pickled Vegetables, and House Rosemary Bleu Cheese Dressing		White Wine, Garlic, and Lemon Zest	
<b>House Pickled Vegetables</b>	5	<b>Mussels "Diavlo"</b>	12
		Tomato, White Wine, Garlic, and Red Chili	

## Salads

Side Salad 3.5 / Full Salad 8

### Greek

Romaine Lettuce, Tomato, House  
Roasted Red Pepper, Kalamata Olive,  
Cucumber, Red Onion, Feta, and  
Lemon Oregano Dressing  
\*Make it "Detroit Style" Add Beets for \$2

### Caprese

Tomato, Fresh Mozzarella, Basil,  
Olive Oil, and Balsamic Reduction

### Arugula & Beet

Goat Cheese, Candied Walnuts,  
and Creamy Balsamic Vinaigrette

### Caesar

Romaine, Soft Egg, Brioche  
Croutons, Grana Padano,  
and House Caesar Dressing

### Vespa

Romaine, Arugula, Red Cabbage,  
Pickled Vegetables, and Tomato

### Black and Bleu

Field Greens with Granny Smith Apples,  
Red Onion, Candied Walnuts,  
Rosemary Bleu Cheese Dressing,  
and Balsamic Reduction

### — Additions —

Wood Roasted Pulled Chicken 4.5 / N. Carolina Shrimp 6 / Applewood Bacon 4 / Dressing 50¢

### — Housemade Dressings —

Creamy Balsamic Vinaigrette / Rosemary Bleu Cheese / Lemon Oregano Vinaigrette  
Lemon Olive Oil (GF) (V) / Red Wine Vinegar & Olive Oil (GF) (V) / Caesar / Champagne Vinaigrette (GF) (V)



## Sandwiches

Served with Hand Cut French Fries  
Substitute Caesar or Vespa Salad (3) Bacon (2)

- Sloppy Joe** 12  
House Bolognese, Grana Padano,  
and Toasted Brioche Bun
- Chicken Pita** 13  
Wood Roasted Pulled Chicken, Prosciutto,  
Parmesan Spread, Arugula, and Tomato
- Meatball Sub** 13  
Served on a Sub Roll with Marinara,  
Mozzarella, and Basil
- Chicken Parmesan** 13  
Marinara, Mozzarella, Basil, Grana  
Padano, and Toasted Brioche Bun
- Turkey Pita** 12  
Sweet Tea Brined Roasted Turkey, Fontina,  
Granny Smith Apples, House Mustard,  
and Arugula

## Pasta Entrees

Add Garlic Bread 1.5

- Spaghetti & Meatballs** 16  
Bucatini, House Meatballs, and Marinara
- Chicken Parmesan** 17  
Marinara, Fresh Mozzarella, Bucatini,  
and Grana Padano, and Basil
- Lasagna** 16  
Bolognese and Ricotta
- Rigatoni Bolognese** 16  
Housemade Bolognese Sauce
- Roasted Chicken & Broccoli Alfredo** 17  
Served over Four Cheese Ravioli
- Seafood Pasta** 18  
Shrimp, Calamari & Mussels served over  
Bucatini with your choice of Garlic Basil  
or Diavlo (spicy) sauce

## Desserts

**Tiramisu** 6

**Zeppoles with Vanilla Sauce** 8

**Seasonal S'mores** 5

**Housemade Gelato** 5