



STARTERS

TOMATO BASIL SOUP Served with Brioche Croutons	small 7 / large 9	MEATBALLS RICOTTA Pork & Beef Meatballs, Marinara, Focaccia	12
SOUP OF THE DAY	small 8 / large 10	HAND CUT FRENCH FRIES	7
GARLIC BREAD FOCACCIA Served with Brioche Croutons	9	CHEF'S LOADED FRIES SPECIAL	12
GARLIC KNOTS Served with Garlic Herb Butter & Marinara	8	HOUSE PICKLED VEGETABLES (GF)	6
ARANCINI FRIED RISOTTO BALLS Stuffed with Mozzarella & Prosciutto, Marinara	12	CRISPY CALAMARI Red Onion, Marinara, Lemon Wedges	13
CHICKEN WINGS Choice of Sauce: Buffalo, Parmesan Garlic Butter, or Chili Sauce	13	MUSSELS "BASIL" White Wine, Garlic & Lemon Zest	14
		MUSSELS "DIAVLO" Tomato, White Wine, Garlic & Red Chili	14
		MOZZARELLA STICKS Served with Marinara	10

SALADS

SIDE SALAD 6 / FULL SALAD 12

CAPRESE

Tomato, Fresh Mozzarella, Basil, Olive Oil, Balsamic Reduction (GF)

CAESAR*

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

GREEK

Romaine, Tomato, House Roasted Red Pepper, Kalamata Olive, Cucumber, Red Onion, Feta, Lemon Oregano Dressing. (GF)
— Make it "Detroit Style" Add Beets 3 —

BLACK & BLEU

Field Greens with Granny Smith Apples, Red Onion, Candied Walnuts, Rosemary Blue Cheese Dressing, Balsamic Reduction (GF)

ARUGULA & BEET

Goat Cheese, Candied Walnuts, Creamy Balsamic Vinaigrette (GF)

VESPA

Romaine, Arugula, Red Cabbage, Pickled Veggies, Tomato (GF)

— ADDITIONS —

Wood Roasted Pulled Chicken 6 • North Carolina Shrimp 7 • Applewood Bacon 5 • Buffalo Sauce 2

— HOUSEMADE DRESSINGS (GF) —

Creamy Balsamic Vinaigrette • Rosemary Bleu Cheese Dressing • Lemon Oregano Vinaigrette
Lemon Olive Oil (GF)(M) • Red Wine Vinegar & Olive Oil (GF)(M) • Caesar* • Salad of the Day Dressing

EXTRA DRESSINGS 75¢

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

SANDWICHES

Served with Hand Cut French Fries, Substitute Caesar or Vespa Salad 4, Add Applewood Bacon 3

SLOPPY JOE

House Bolognese, Grana Padano, Toasted Brioche Bun 15

MEATBALL SUB

Served on a Sub Roll with Marinara, Mozzarella & Basil 15

CHICKEN PITA

Wood Roasted Pulled Chicken, Prosciutto, Parmesan Spread, Arugula, Tomato 16

CHICKEN PARMESAN

Marinara, Mozzarella, Basil, Grana Padano, Toasted Brioche Bun 16

TURKEY PITA

Sweet Tea Brined Roasted Turkey, Fontina, Granny Smith Apples, House Mustard, Arugula 15

GREEK CHICKEN PITA

Romaine, Tomato, House Roasted Red Pepper, Kalimantan Olive, Cucumber, Red Onion, Feta, Lemon Oregano Dressing 16
— Make it "Detroit Style" Add Beets 3 —



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PASTA ENTREES

— ADD GARLIC BREAD 2 —

SPAGHETTI & MEATBALLS

Spaghetti, House Meatballs, Marinara 20

LASAGNA

Bolognese and Ricotta 21

CHICKEN PARMESAN

Marinara, Fresh Mozzarella, Spaghetti
Grana Padano, Basil 23

RIGATONI BOLOGNESE

Housemade Bolognese Sauce 21

ROASTED CHICKEN & BROCCOLI ALFREDO

Served over Four Cheese Ravioli 21

SEAFOOD PASTA

Shrimp, Calamari & Mussels served over Spaghetti with
your choice of Garlic Basil or Diavio (spicy) sauce 25

NEOPOLITAN STYLE WOOD FIRED PIZZAS

Cooked in Our Wood Fired Oven at 750°
CHARRING & SLIGHT BURN IS NORMAL & TYPICAL

MARGHERITA

Fresh Mozzarella, Red Sauce, Basil,
Olive Oil 13

BIANCA

Fresh Mozzarella, Fontina, Grana Padano,
Garlic, Olive Oil, Oregano 15

VEGGIE

Sliced Tomato, Broccoli, Kalamata Olive,
Red Onion, Artichoke, Mushroom, Garlic,
Fresh Mozzarella, Grana Padano, Oregano 16

BELLA

Caramelized Red Onion Jam, Garlic, Fresh Mozzarella,
Goat Cheese, Granny Smith Apples, Arugula 17

CRISPY PROSCIUTTO & PINEAPPLE

Red Sauce, Fresh Mozzarella,
Basil 16

BLT

Applewood Bacon, Fresh Mozzarella,
Sliced Tomato, Garlic, Arugula, Grana Padano 16

FUNGI

Roasted Crimini & Portabello Mushrooms,
Fresh Mozzarella, Fontina, Grana Padano, Garlic,
Olive Oil, Oregano 16

PEPPERONI

San Giuseppe Pepperoni, Red Sauce,
Fresh Mozzarella, Grana Padano 16

PROSCIUTTO

Red Sauce, Arugula, Lemon Olive Oil,
Shaved Grana Padano 16

CHICKEN

Wood Roasted Chicken, Broccoli,
Fresh Mozzarella, Goat Cheese, Red Onion,
Garlic, Red Chili, Grana Padano 18

CHICKEN CAESAR

Wood Roasted Chicken, Fontina, Garlic, topped
with Creamy Caesar Salad, Grana Padano 17

BUFFALO CHICKEN PIZZA

Mozzarella, Red Onion, Cilantro, Jalapeno,
Parsely, Drizzle of Ranch Dressing 17

SAUSAGE & PEPPERS

House Sausage, Jalapeno, Red Pepper, Red Sauce,
Fresh Mozzarella, Red Onion, Grana Padano 17

PEPPERONI, SAUSAGE, BACON

San Giuseppe Pepperoni, House Sausage,
Applewood Bacon, Red Sauce, Fresh Mozzarella,
Grana Padano 18

CALZONE

Choose 3 Toppings, Includes Mozzarella 18

— PIZZA ADDITIONS —

SAUCES: Onion Jam 4 • Bolognese 4 • Alfredo 4

PROTEINS: House Made Sausage 3 • San Giuseppe Pepperoni 3 • Prosciutto 3 • Applewood Bacon 3 • Anchovy 3
Meatball 3 • Sunny Egg 2 • Wood Roasted Chicken 6 • NC Shrimp 7

VEGGIES: Broccoli 3 • Roasted Red Pepper 3 • Jalapeño 2 • Mushroom 3 • Kalamata Olive 2 • Tomato 3
Artichoke 2 • Red Onion 2 • Arugula 3 • Fresh Garlic 2 • Pepperoncini 2

CHEESES: Fresh Mozzarella 3 • Fontina 3 • Goat Cheese 3 • Buttermilk Blue Cheese 3 • Feta 3 • Ricotta 4

GLUTEN FREE CRUST 6 / CAULIFLOWER CRUST (GF) 6

DESSERTS

TIRAMISU

ZEPPLES WITH VANILLA SAUCE

SEASONAL S'MORES

HOUSEMADE GELATO

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

PARTIES OF 6 OR MORE ARE SUBJECT TO AUTO-GRATUITY



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