



STARTERS

TOMATO BASIL SOUP served with Brioche Croutons	small 6 / large 8	MEATBALLS RICOTTA Pork and Beef Meatballs, Marinara, Focaccia	11
SOUP OF THE DAY	small 7 / large 9	HAND CUT FRENCH FRIES	6
GARLIC BREAD FOCACCIA served with Garlic Herb Butter and Marinara	8	CHEF'S LOADED FRIES SPECIAL	10
GARLIC KNOTS served with Garlic Herb Butter and Marinara	8	HOUSE PICKLED VEGETABLES	5
ARANCINI FRIED RISOTTO BALLS stuffed with Mozzarella & Prosciutto, Marinara	10	CRISPY CALAMARI Red Onion, Marinara, Lemon Wedges	11
CHICKEN WINGS Choice of sauce: Buffalo, Parmesan Garlic Butter, or Chili Sauce	11	MUSSELS "BASIL" White Wine, Garlic & Lemon Zest	13
		MUSSELS "DIAVLO" Tomato, White Wine, Garlic & Red Chili	13
		MOZZARELLA STICKS Served with marinara	8

SALADS

SIDE SALAD 5 / FULL SALAD 10

GREEK

Romaine, Tomato, House Roasted Red Pepper, Kalamata Olive, Cucumber, Red Onion, Feta, Lemon Oregano Dressing.
— Make it "Detroit Style" Add Beets 2 —

CAPRESE

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

ARUGULA & BEET

Goat Cheese, Candied Walnuts, Creamy Balsamic Vinaigrette

CAESAR

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

VESPA

Romaine, Arugula, Red Cabbage, Pickled Veggies, Tomato

BLACK & BLEU

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

— ADDITIONS —

Wood Roasted Pulled Chicken 5 • North Carolina Shrimp 6 • Applewood Bacon 4
BBQ or Buffalo \$1

— HOUSEMADE DRESSINGS —

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

EXTRA DRESSING 50¢

*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 3, Add Applewood Bacon 2

SLOPPY JOE

House Bolognese, Grana Padano, Toasted Brioche Bun 14

CHICKEN PITA

Wood Roasted Pulled Chicken, Prosciutto, Parmesan Spread, Arugula, Tomato 15

TURKEY PITA

Sweet Tea Brined Roasted Turkey, Fontina, Granny Smith Apples, House Mustard, Arugula 14

MEATBALL SUB

Served on a sub roll with marinara, mozzarella and basil 14

CHICKEN PARMESAN

Marinara, Mozzarella, Basil, Grana Padano, Toasted Brioche Bun 15

GREEK CHICKEN PITA

Romaine, Tomato, House Roasted Red Pepper, Kalimantan Olive, Cucumber, Red Onion, Feta, Lemon Oregano Dressing 15
Make it "Detroit Style" Add Beets 2



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PASTA ENTREES

— ADD GARLIC BREAD 2 —

SPAGHETTI & MEATBALLS

Spaghetti, House Meatballs, Marinara 18

CHICKEN PARMESAN

Marinara, Fresh Mozzarella, Bucatini, Grana Padano, Basil 20

LASAGNA

Bolognese and Ricotta 18

RIGATONI BOLOGNESE

Housemade Bolognese Sauce 18

ROASTED CHICKEN & BROCCOLI ALFREDO

Served over Four Cheese Ravioli 18

SEAFOOD PASTA

Shrimp, Calamari & Mussels served over Spaghetti with your choice of Garlic Basil or Diavlo (spicy) sauce 20

NEOPOLITAN STYLE WOOD FIRED PIZZAS

Cooked in wood fired oven 750°

CHARRING & SLIGHT BURN IS NORMAL & TYPICAL

MARGHERITA

Fresh Mozzarella, Red Sauce, Basil, Olive Oil 12

BIANCA

Fresh Mozzarella, Fontina, Grana Padano, Garlic, Olive Oil, Oregano 13

VEGGIE

Sliced Tomato, Broccoli, Kalamata Olive, Red Onion, Artichoke, Mushroom, Garlic, Fresh Mozzarella, Grana Padano, Oregano 15

BELLA

Caramelized Red Onion Jam, Garlic, Fresh Mozzarella, Goat Cheese, Granny Smith Apples, Arugula 16

FUNGI

Roasted Crimini & Portabello Mushrooms, Fresh Mozzarella, Fontina, Grana Padano, Garlic, Olive Oil, Oregano 15

CHICKEN CAESAR

Wood Roasted Chicken, Fontina, Garlic, topped with Creamy Caesar Salad, Grana Padano 16

PEPPERONI

San Giuseppe Pepperoni, Red Sauce, Fresh Mozzarella, Grana Padano 14

PROSCIUTTO

Red Sauce, Arugula, Lemon Olive Oil, Shaved Grana Padano 15

BLT

Applewood Bacon, Fresh Mozzarella, Sliced Tomato, Garlic, Arugula, Grana Padano 15

CHICKEN

Wood Roasted Chicken, Broccoli, Fresh Mozzarella, Goat Cheese, Red Onion, Garlic, Red Chili, Grana Padano 16

CRISPY PROSCIUTTO & PINEAPPLE

Red Sauce, Fresh Mozzarella, Basil 15

SAUSAGE & PEPPERS

House Sausage, Jalapeno, Red Pepper, Red Sauce, Fresh Mozzarella, Red Onion, Grana Padano 15

BBQ CHICKEN PIZZA

Bleu Cheese, Mozzarella, White Onions, Cilantro 16

PEPPERONI, SAUSAGE, BACON

San Giuseppe Pepperoni, House Sausage, Applewood Bacon, Red Sauce, Fresh Mozzarella, Grana Padano 16

CALZONE

Choose 3 toppings, includes mozzarella 16

— PIZZA ADDITIONS —

SAUCES: Onion Jam 3 • House Bolognese 3

PROTEINS: House Made Sausage 2 • San Giuseppe 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 Blue Cheese 3 • Feta 3 • Ricotta 3

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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