



BEVANDE MISTE COCKTAILS

BELLINI 12

Prosecco and Peach Nectar Made
Famous at Harry's Bar in Venice

NEGRONI 12

"Classic Italian Cocktail"
Campari, Tanqueray, Sweet Vermouth

MOSCOW MULE 10

Absolut Vodka, Gosling's Ginger Beer,
Lime Wedge

LIMONCELLO-TINI 15

Housemade Limoncello,
Absolut Vodka

APEROL SPRITZ 12

Prosecco, Aperol,
Club Soda, Orange

JOHN DALY 10

Firefly Sweet Tea Vodka
& Lemonade

CRAZY CRYSTAL OLD FASHIONED 12

Maker's Mark Bourbon, Bitters, Hint of Maple Syrup

ASK YOUR SERVER FOR OUR BOURBON SELECTION

BIRRA

DRAFTS

PERONI
BLUE MOON

LOCAL ROTATING DRAFTS

SIERRA NEVADA, Asheville, NC
HOLY CITY, Charleston, SC
TWO BLOKES, Mt. Pleasant, SC
WICKED WEED, Asheville, NC

DOMESTICS

BUDWEISER
MILLER LITE
MILLER HIGH LIFE
MICHELOB ULTRA
COORS LIGHT

IMPORTS

CORONA
CORONA LIGHT
GUINNESS
HEINEKEN
NEGRA MODELO
STELLA ARTOIS

CRAFTS

SIERRA NEVADA HAZY LITTLE THING
BOLD ROCK CIDER

SELTZERS

WHITE CLAW
HIGH NOON

NON-ALCOHOLIC

HIGH RISE
HEINEKEN
PERONI

ASK YOUR SERVER ABOUT FEATURED & SEASONAL SELECTIONS



VINO

BIANCO

- HOUSE WHITE** 9
- LAGARIA PINOT GRIGIO, IT** 13/48
Bright notes of honey, apple and wild flowers, light bodied.
- OYSTER BAY SAUVIGNON BLANC, NZ** 11/40
Pale straw green in color with brilliant clarity, this wine is zesty and romantic with lots of lively fruit characters. A concentration of passion fruit and tropical fruit flavors with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing.
- DRYLANDS SAUVIGNON BLANC, NZ** 13/48
Vibrant and aromatic, this Sauvignon Blanc bursts with flavors of grapefruit, lime, and passion fruit, layered with fresh herbs and a hint of minerality.
- WENTE VINEYARDS ESTATE CHARDONNAY, CA** 11/40
Aromas of orange and flavors of ripe pineapple. Oak-aged Chardonnay with a full creamy finish.
- JOEL GOTT CHARDONNAY, CA** 12/44
Bright, unoaked, exhibits ripe apple and dried peach flavors with a subtle mineral note on the finish.

ROSÉ & SPUMANTE

- BIELER PÈRE ET FILS, ROSÉ, FR** 12/42
A bracing, tangy, herb-accented style, with savory and thyme notes leading the way, followed by very light cherry pit and strawberry core details.
- VAL D'OCA PROSECCO, IT** 10/36
This Prosecco is a crisp sparkling wine bursting with fragrant aromas of white stone fruits, apple, and wildflowers. Excellent as an aperitif, or with fish & shellfish.
- MIONETTO PRESTIGE PROSECCO BRUT, IT** 12 SPLIT
Bright and refreshing, this classic offers lively aromas of green apple, pear, and citrus blossom. The palate is crisp and dry with fine, persistent bubbles and subtle notes of white peach and lemon zest.
- MIONETTO SPARKING ROSE, EXTRA DRY PROSECCO ROSE, IT** 10 SPLIT
This Rose is the result of soft pressing of red grapes. Peach blossom color with shiny reflections accompanied by a fine, lively perlage. Intense fragrant, fruity nose with hints of violet, raspberry, morello cherry, and wild strawberry.

ROSSO

- HOUSE RED** 9
- QUERCETO CHIANTI CLASSICO, IT** 11/40
Classical Chianti style with elegant structure, fruit, spiciness and firm tannins.
- CALDORA MONTEPULCIANO D'ABRUZZO, IT** 12/44
Ruby red with garnet reflections. Intense, persistent, and fruity with notes of red fruit and plum with hints of vanilla. Full-bodied, tannic, and well-balanced.
- OLD SOUL VINEYARD PINOT NOIR, CA** 11/40
Dark fruit and floral note lead into rich blackberry flavor. A smooth, round palate with gentle acidity.
- SEA SUN PINOT NOIR, CA** 13/48
Intense and creamy on the palate, with lush fruit and grippy tannins. Taste the Earth with this wonderful Pinot Noir.
- SANTA CRISTINA "SUPER TUSCAN", IT** 12/44
Ample black cherry and plum fruit is shaded by toasty oak in this deeply colored red. Hints of tobacco and earth chime in, but it's mostly about the fruit. Sangiovese, Cabernet Sauvignon, Merlot and Syrah.
- JOSH CELLARS "CRAFTMAN" CABERNET SAUVIGNON, CA** 11/40
Aromas of ripe black currant, smoke and saddle leather. Flavors of dark cherry and ripe plum with a hint of vanilla and cocoa. A firm and approachable structure with a balanced and long finish.
- WENTE VINEYARDS "SOUTHERN HILLS" CABERNET SAUVIGNON, CA** 13/48
This Southern Hills Cabernet Sauvignon has welcoming aromatics of dark fruit such as dark cherry, plum and blackberry. Hints of vanilla and cedar round out this medium bodied Cabernet Sauvignon.

RISERVA

NEW WORLD

- BENTON LANE "ESTATE" PINOT NOIR, OR** 58
This wine offers bright red fruits, some dried herbs, and a touch of the soil. Its characteristics meld well into one another.
- JUSTIN CABERNET, CA** 65
Aromas of black cherry, plum and an assortment of spice, vanilla and toasty oak are prevalent. A soft fruit forward entry evolves into a lush, opulent mouthfeel, filled with black fruits, earth and spicy characters. Hints of caramel and cedar combine with a soft velvet texture on the finish.
- LEVIATHAN RED BLEND, CA** 70
A blend of Cabernet Sauvignon, Petite Sirah, Merlot, and other Bordeaux varieties. The wine offers layered aromas of cigar wrapper, cherry, and plum, with savory flavors of currant, baking spice, and black tea.

OLD WORLD

- BOSCARELLI PRUGNOLO ROSSO, VINO ROSSO DI MONTEPULCIANO 2023, IT** 59
Medium-bodied with fresh acidity and soft tannins, this is an elegant, food-friendly red that delivers classic Montepulciano character with youthful energy.
- RUFFINO MODUS "SUPER TUSCAN", IT** 65
Full-bodied and very well balanced with a perfect union of the Sangiovese, Merlot and Cabernet. The Impressive amount of silky tannins and the full, fruity character contribute to the rich texture and the aromatics. The finish is long and lingering with hints of vanilla and small red berries.
- VILLA ANTINORI CHIANTI CLASSICO RISERVA, IT** 75
Fruit and spice aromas. Smooth and supple with light oak, cherry and red berry notes.



STARTERS

TOMATO BASIL SOUP Served with Brioche Croutons	small 7 / large 9	MEATBALLS RICOTTA Pork & Beef Meatballs, Marinara, Focaccia	13
SOUP OF THE DAY	small 8 / large 10	HOUSE PICKLED VEGETABLES (GF)	6
HAND CUT FRENCH FRIES	7	CRISPY CALAMARI RINGS Red Onion, Marinara, Lemon Wedges	13
GARLIC BREAD FOCACCIA Served with Marinara	10	MUSSELS "BACON" White Wine, Bacon, Garlic, Butter Served with Housemade Pita Bread	14
GARLIC KNOTS Served with Garlic Herb Butter & Marinara	10	MUSSELS "BASIL" White Wine, Garlic & Lemon Zest Served with Housemade Pita Bread	14
ARANCINI FRIED RISOTTO BALLS Stuffed with Mozzarella & Prosciutto, Marinara	14	MUSSELS "DIAVLO" Tomato, White Wine, Garlic & Red Chili Served with Housemade Pita Bread	14
CHICKEN WINGS Choice of Sauce: • Sweet & Spicy • Buffalo • Parmesan Garlic Butter Choice of Side: House Pickled Veggies or Celery	13	MOZZARELLA STICKS Served with Marinara	10

SALADS

SIDE SALAD 7 / FULL SALAD 13

CAPRESE Tomato, Fresh Mozzarella, Basil, Olive Oil, Balsamic Reduction (GF)	CAESAR* Romaine, Soft Egg, Brioche Croutons, Grana Padano, Caesar Dressing
GREEK* Romaine, Tomato, Roasted Red Pepper, Kalamata Olive, Cucumber, Red Onion, Feta, Pepperoncini, Lemon Oregano Dressing. (GF) — Make it "Detroit Style" Add Beets 3 —	BLACK & BLEU Mixed Greens, Cabbage, Granny Smith Apples, Red Onion, Candied Walnuts, Rosemary Blue Cheese Dressing, Balsamic Reduction (GF)
ARUGULA & BEET* Goat Cheese, Candied Walnuts, Creamy Balsamic Vinaigrette (GF)	SPINACH & CITRUS Spinach, Mandarin Oranges, Avocado, Roasted Almonds, Cranberries, Feta, Red Onion, Citrus Vinaigrette Dressing
	VESPA* Romaine, Arugula, Red Cabbage, House Pickled Veggies, Tomato, Creamy Balsamic Dressing (GF)

— ADDITIONS —

Wood Roasted Pulled Chicken 6.⁵⁰ • North Carolina Shrimp 7.⁵⁰ • Applewood Bacon 5.⁵⁰ • Buffalo Sauce 2.⁵⁰ • Blackened 2

— HOUSEMADE DRESSINGS (GF) —

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

EXTRA DRESSINGS Small: 75¢ • Large: 1.⁵⁰

*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 French Fries with any Salad \$5 upcharge, 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	16
CHICKEN PITA Wood Roasted Pulled Chicken, Prosciutto, Parmesan Spread, Arugula, Tomato, Housemade Pita	16	CHICKEN PARMESAN Marinara, Mozzarella, Basil, Grana Padano, Toasted Brioche Bun	17
TURKEY PITA Roasted Turkey, Fontina, Granny Smith Apples, Honey Mustard, Arugula, Housemade Pita	15	GREEK CHICKEN PITA Wood Roasted Pulled Chicken, Romaine, Tomato, Roasted Red Pepper, Kalamata Olive, Cucumber, Red Onion, Feta, Pepperoncini, Lemon Oregano Dressing, Housemade Pita — Make it "Detroit Style" Add Beets 3 —	17



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PASTA ENTREES

— ADD GARLIC BREAD 2 —

SPAGHETTI & MEATBALLS	21	RIGATONI BOLOGNESE	22
Spaghetti, House Meatballs, Marinara, Grana Padano, Basil		Housemade Bolognese Sauce, Grana Padano, Basil	
LASAGNA	22	ROASTED CHICKEN & BROCCOLI ALFREDO	22
Bolognese and Ricotta, Grana Padano, Basil		Served Over Four Cheese Ravioli	
CHICKEN PARMESAN	24	SEAFOOD PASTA	26
Marinara, Fresh Mozzarella, Spaghetti, Grana Padano, Basil		Shrimp, Calamari & Mussels served over Spaghetti with your choice of Garlic Basil, Diavlo (spicy) Sauce or Bacon	

NEOPOLITAN STYLE WOOD FIRED PIZZAS

The Pizzas are all 12", 6 Slices, Thin Crust, Cooked in Our Wood Fired Oven at 750° • Charring & Slight Burn Is Normal & Typical

ROSSO (TOMATO BASE)

BIANCO (OLIVE OIL & CHEESE BASE)

MARGHERITA	14	BIANCA	16
Fresh Mozzarella, Red Sauce, Basil, Olive Oil		Fresh Mozzarella, Fontina, Grana Padano, Garlic, Olive Oil, Oregano	
PEPPERONI	17	VEGGIE	17
San Giuseppe Pepperoni, Red Sauce, Fresh Mozzarella, Grana Padano		Sliced Tomato, Broccoli, Kalamata Olive, Red Onion, Artichoke, Mushroom, Garlic, Fresh Mozzarella, Grana Padano, Oregano	
CRISPY PROSCIUTTO & PINEAPPLE	17	BELLA	18
Red Sauce, Fresh Mozzarella, Basil		Caramelized Red Onion Jam, Fresh Mozzarella, Goat Cheese, Granny Smith Apples, Arugula, Garlic	
PROSCIUTTO	17	FUNGI	17
Red Sauce, Arugula, Lemon Olive Oil, Shaved Grana Padano		Roasted Crimini & Portabello Mushrooms, Fresh Mozzarella, Fontina, Grana Padano, Garlic, Olive Oil, Oregano	
SAUSAGE & PEPPERS	19	BLT	19
House Sausage, Jalapeno, Red Pepper, Red Sauce, Fresh Mozzarella, Red Onion, Grana Padano		Applewood Bacon, Fresh Mozzarella, Sliced Tomato, Arugula, Garlic, Grana Padano	
PEPPERONI, SAUSAGE, BACON	19	CHICKEN	18
San Giuseppe Pepperoni, House Sausage, Applewood Bacon, Red Sauce, Fresh Mozzarella, Grana Padano		Wood Roasted Chicken, Broccoli, Fresh Mozzarella, Goat Cheese, Red Onion, Garlic, Red Chili, Grana Padano	
CALZONE	19	CHICKEN CAESAR	18
Choose 3 Toppings, Includes Mozzarella Served with Side of Marinara		Wood Roasted Chicken, Fontina, Garlic, topped with Creamy Caesar Salad, Grana Padano	
		BUFFALO CHICKEN PIZZA	18
		Mozzarella, Red Onion, Cilantro, Jalapeno, Parsely, Drizzle of Ranch Dressing	

— PIZZA ADDITIONS —

SAUCES: Onion Jam 5 • Bolognese 5 • Alfredo 5

PROTEINS: House-Made Sausage 4 • San Giuseppe Pepperoni 4 • Prosciutto 4 • Applewood Bacon 4 • Meatball 5 Sunny Egg 2⁵⁰ • Wood Roasted Chicken 6 • NC Shrimp 7

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

CHEESES: Fresh Mozzarella 4 • Fontina 4 • Goat Cheese 4 • Buttermilk Blue Cheese 4 • Feta 3 • Ricotta 5

GLUTEN FREE CRUST 6 / CAULIFLOWER CRUST (GF) 6

DESSERTS

TIRAMISU

ZEPPOLES 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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