

VETRO 1925

Take Out Menu

ZUPPA DI POMODORO

Tomato, basil, Parmesan stock, Gorgonzola,
fresh herbs

\$5

PIATTO DI FORMAGGI

Assorted cheeses, imported olives, candied
walnuts

\$10

INSALATA DELLA CASA

Local hydroponic greens, pickled vegetables,
cannellini beans, Vetro vinaigrette, crumbled
feta

\$7 PER INDIVIDUAL ORDER -- \$25 PER PAN
(SERVES 5)

ANTIPASTO MEDITERRANEO

Chef's mix of imported Italian cured meats,
cheeses, accompaniments

\$14

CAESAR TRADIZIONALE

Traditional Caesar salad, shaved Grana
Padano, fried capers, croutons

\$7 PER INDIVIDUAL ORDER -- \$25 PER PAN
(SERVES 5)

INSALATA DI BUFALA

Imported buffalo mozzarella, heirloom
tomatoes, artichokes, spring mix, aged
balsamic

\$8 PER INDIVIDUAL ORDER

... ALL ENTRÉES: \$15 PER INDIVIDUAL ORDER -- \$60 PER PAN (SERVES 5) ...

* SPAGHETTI BOLOGNESE

Spicy tomato sauce, fresh ground Bolognese,
shaved pecorino

* BUCATINI AMATRICIANA

Prince Edward Mussels, littleneck clams,
bucatini, house cured guanciale, Calabrian
chile paste

* SPAGHETTI BOSCAIOLA

Fat Tops Farms mushrooms, roasted garlic,
Parmesan, nutmeg

PASTICCIO

Baked cavatappi, smoked Across the Creek
chicken, artichoke hearts, hearts of palm,
roasted peppers, buffalo mozzarella, pesto
cream

* PENNE ALLA VODKA

Penne pasta, toasted prosciutto, cherry
tomato, light cream sauce

RISOTTO DEL GIORNO

Arborio rice, butter, Grana Padano,
traditional preparation with chef's choice of
ingredients.

* FETTUCCINE ALFREDO CON POLLO

Classically made cream sauce, parsley, choice
of grilled chicken or shrimp

POLLO PARMIGIANA

breaded chicken breast, fresh tomato sauce,
spaghetti, Grana Padano, imported buffalo
mozzarella

* SUBSTITUTE GLUTEN FREE PASTA 2.5

TIRAMISÙ

Lady fingers, espresso, mascarpone, sweet liqueurs, prepared in the traditional manner

\$5

MINI KEY LIME PIE

\$3
