

APPETIZERS

VESPA MEATBALLS 19
parmigiano reggiano, burrata, pomodoro sauce

MOZZARELLA FRITTA 15
*housemade fresh mozzarella, fra diavolo sauce
basil pesto, parmigiano reggiano*

STUFFED MUSHROOMS 16
*crumbled sausage, parmigiano reggiano
vegetables, breadcrumbs, white wine sauce*

BURRATA 17
prosciutto di Parma, roasted peppers, balsamic, crostini

ROASTED ARTICHOKEs 16
parmigiano reggiano, lemon, butter, white wine, breadcrumbs

ZUCCHINI FRITTI 15
parmigiano reggiano, balsamic reduction

ARANCINI SICILIANI 17
*rice balls stuffed with fresh mozzarella
broccoli rabe & sausage*

BRAISED OCTOPUS 22
*sautéed green & red peppers
cannellini beans, chili oil drizzle GF*

MUSSELS 16
marinara or spicy fra diavolo sauce

BAKED CLAMS OREGANATA 18
(8) white wine, lemon

CRISPY CALAMARI 17
*Classic or Spicy Arrabbiata
Thai - tossed with thai peanut sauce, sesame seeds, scallion*

ANTIPASTO BOARD 24
*sharp provolone, parmigiano reggiano, fresh mozzarella
italian salami, prosciutto di Parma, soppressata
artichoke hearts, roasted peppers, olives GF*

RAW BAR*

OYSTERS (6) MP

LITTLE NECK CLAMS (6) 14

JUMBO SHRIMP COCKTAIL (4) 16

SALADS

ADD **Chicken +6 • Grilled Shrimp (4) +12 • Salmon +15**

CAESAR 15
*little gem lettuce, parmigiano reggiano
pecorino, housemade dressing, croutons*

WEDGE 16
iceberg lettuce, slab bacon, red onion, tomatoes, blue cheese dressing GF

INSALATA VESPA 17
*shredded iceberg, soppressata, Italian salami
sharp provolone, roasted peppers, red onions, olives
artichoke hearts, chickpeas, balsamic vinaigrette GF*

CHOPPED VEGETABLE 16
*cucumbers, carrots, corn, red peppers, black olives
feta, white balsamic dijon vinaigrette GF*

PIZZETTES

Gluten Free Crust Available +5

MARGHERITA 17
*fresh mozzarella, tomato sauce
pecorino, fresh basil, evoo*

THE "DRUNKEN" 22
*vodka sauce, fresh mozzarella
pesto drizzle, pecorino, burrata*

PROSCIUTTO & ARUGULA 24
*prosciutto di parma, fresh mozzarella, baby arugula
parmigiano reggiano, balsamic glaze*

QUATTRO FORMAGGIO 22
*roasted garlic mascarpone, homemade mozzarella
whipped ricotta, pecorino romano*

PASTA

Gluten Free Pasta Available for All Dishes

RAGU DI MANZO 28
short rib, marinara, burrata, cavatelli

VODKA 26
sliced fried chicken cutlet, pancetta, rigatoni

RAPINI 27
*broccoli rabe, crumbled sausage
garlic & evoo, orecchiette*

BOLOGNESE 27
meat sauce, cream, ricotta, mafaldine

PESCATORE 41
*shrimp, mussels, calamari, clams, bay scallops
linguine, marinara or white wine sauce*

ZOODLES 29
zucchini pappardelle, shrimp, basil, marinara GF

SPICY LOBSTER 36
lobster meat, baby spinach, spicy pink sauce, bucatini

BASILICO 27
*artichoke hearts, sundried tomatoes
pesto cream sauce, cavatelli*

VONGOLE 29
little neck clams, white wine, garlic & oil, linguine

PRIME STEAKS*

16 oz. NEW YORK STRIP 49
steakhouse potato wedges, grilled asparagus

10 oz. FILET MIGNON 49
mashed potatoes, charred broccolini

16 oz. BONELESS RIBEYE 55
steakhouse potato wedges, julienne vegetables

CHICKEN

PARMIGIANA 28
*fresh mozzarella, pecorino
pomodoro sauce, linguine*

MILANESE 27
*fresh mozzarella, arugula, red onion, cherry tomatoes
fennel, balsamic glaze drizzle, evoo, fried or grilled*

SCARPARELLO 29
*on the bone, sliced sausage, peppers & onions
cherry peppers, roasted potatoes*

PICCATA 28
*artichoke hearts, sundried tomatoes
lemon caper sauce, linguine*

LAND

BONE-IN SHORT RIB 32
*grilled asparagus, mashed potatoes
demi sauce*

VEAL SORRENTINO 35
*prosciutto di parma, fresh mozzarella
fried eggplant, mushroom marsala sauce*

TOMAHAWK VEAL CHOP 45
*Madeira - fresh mozzarella, mushroom brown sauce
mashed potatoes, julienne vegetables
Parmigiana - fresh mozzarella, pecorino
pomodoro sauce, linguine*

SEA

SALMON 32
*Mediterranean season encrusted
lemon-butter, charred broccolini*

GAMBERI VESPA 30
shrimp, parmesan risotto, garlic cream
HALIBUT PUTTANESCA 38
*pomodoro sauce, olives
potato wedges, julienne vegetables*

FILET OF SOLE 29
*potato wedges & julienne vegetables, your choice:
Francese - white wine, lemon-butter
Oreganata - garlic, lemon*

SIDES 12

CHARRED BROCCOLINI
GRILLED ASPARAGUS
JULIENNE VEGETABLES

BROCCOLI RABE
PARMESAN RISOTTO

MASHED POTATOES
STEAKHOUSE POTATO WEDGES
FRENCH FRIES

VINO

BY THE GLASS

CABERNET

TRIBUTE <i>San Benito County, CA</i>	12
MICHAEL DAVID "FREAKSHOW" <i>Lodi, CA</i>	16

MERLOT

BERINGER <i>CA</i>	12
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CHIANTI

RUFFINO <i>Tuscany, Italy</i>	14
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RED BLENDS

CONUNDRUM BY CAYMUS <i>CA</i>	16
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PINOT NOIR

MARK WEST <i>CA</i>	12
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MALBEC

TRIVENTO <i>Mendoza, Argentina</i>	14
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ROSÉ

NOTORIOUS PINK <i>South of France</i>	14
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PROSECCO

MIONETTO <i>Veneto, Italy</i>	12
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PINOT GRIGIO

RAPHAEL <i>Long Island, NY</i>	14
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RIESLING

HOGUE CELLARS <i>Columbia Valley, WA</i>	12
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CHARDONNAY

FLAT TOP <i>Yolo County, CA</i>	12
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SAUV BLANC

ECHO BAY <i>New Zealand</i>	12
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BY THE BOTTLE

CABERNET

B.R COHN <i>Sonoma Valley, CA</i>	55
HONIG <i>Napa Valley, CA</i>	105
FRANK FAMILY <i>Napa Valley, CA</i>	99
FERRARI CARANO <i>Sonoma Valley, CA</i>	85
JORDAN <i>Alexander Valley, CA</i>	145
JUSTIN <i>Paso Robles, CA</i>	79
MONDAVI <i>Napa Valley, CA</i>	115
B.V <i>Napa Valley, CA</i>	85
JOSH RESERVE <i>Paso Robles, CA</i>	59
FAUST <i>Napa Valley, CA</i>	145
RUTHERFORD HILL <i>Napa Valley, CA</i>	105
CHARLES KRUG <i>Napa Valley, CA</i>	90

BLENDS

INTRINSIC <i>Columbia Valley, WA</i>	55
ABSTRACT BY ORIN SWIFT <i>CA</i>	82
8 YEARS IN THE DESERT BY ORIN SWIFT <i>CA</i>	88
PAPILLON BY ORIN SWIFT <i>CA</i>	125
PRISONER <i>CA</i>	99

ITALIAN REDS

FRANCO AMOROSO BAROLO	99
MICHELE CHIARLO BARBARESCO REYNA	95
CANTINE POVERO BAROLO	85
TENUTA DI ARCENO CHIANTI CLASSICO	82
NEVIO MONTEPULCIANO D'ABRUZZO	55

MERLOT

WILLIAM HILL <i>Central Coast, CA</i>	55
DECOY <i>Sonoma County, CA</i>	69

PINOT NOIR

LA CREMA <i>Sonoma County, CA</i>	60
COLENE CLEMENS <i>Chehalem Mountains, OR</i>	49

CHARDONNAY

DECOY BY DUCKHORN <i>Sonoma County</i>	58
J. LOHR <i>Monterey County, CA</i>	49

SPARKLING

LA MARCA PROSECCO <i>Veneto, Italy</i>	49
RUGGERI SPARKLING ROSÉ <i>Veneto, Italy</i>	55

PINOT GRIGIO

RAPHAEL <i>Long Island, NY</i>	52
SANTA MARGARITA <i>Veneto, Italy</i>	62

SAUV BLANC

WHITEHAVEN <i>Marlborough, New Zealand</i>	49
DUCKHORN <i>Napa Valley, CA</i>	65

ROSÉ

NOTORIOUS PINK <i>South of France</i>	55
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VESPA
ITALIAN  CHOPHOUSE

**ASK ABOUT OUR
PARTY PACKAGES**

**PRIVATE ROOM AVAILABLE
FOR UP TO 100 PEOPLE**