PIZZERIA

Hand-tossed New York style pizzas come in two sizes

 MED 14"
 LRG 16"
 SICILIAN DEEP DISH

 (6 slices)
 (8 slices)
 16" square (12 slices)

 E
 15
 18
 20

VETRANO'S CHEESE 15
GLUTEN-FREE 12" 15

TRADITIONAL TOPPINGS:

Pepperoni, Sausage, Onions, Peppers, Mushrooms, Olives, Bacon, Meatballs, Ham, Salami **Med** 1.50 ea | **Lrg** 2 ea | **Sicilian** 3 ea

GOURMET TOPPINGS:

Sun-Dried Tomatoes, Artichokes, Chicken, Spinach, Broccoli, Eggplant, Roasted Peppers, Cherry Peppers, Roasted Garlic, Pineapple, Prosciutto, Anchovies, Vinegar Peppers **Med** 2 ea | **Lrg** 2.50 ea | **Sicilian** 3 ea



A TOWN FAVORITE! Fresh mozzarella, crushed tomatoes, extra virgin olive oil 16" (one size) 20

GRANDMA GORGONZOLA
Fresh mozzarella, roasted garlic, gorgonzola, balsamic glaze
& extra virgin olive oil 16" (one size) 21



GOURMET FAVORITES

MED LRG

PIZZA BIANCA

Ricotta, mozzarella, roasted garlic & Parmigiano cheese 17 19

BIANCA SPINACH OR BROCCOLI

Ricotta, mozzarella, roasted garlic, spinach or broccoli 18 21

VEGETARIAN (white or red sauce) Broccoli, mushrooms, peppers, onions, roasted garlic, spinach, eggplant & olives 18 21

CHICKEN & BROCCOLI

Chicken, broccoli, mozzarella, ricotta, roasted garlic & sweet peppers 20 23

BUFFALO CHICKEN

Grilled chicken, mozzarella & buffalo style sauce 20 23

CHICKEN RANCH Grilled chicken, tomatoes, bacon, ranch dressing & mozzarella 20 23

BAKED ZITI PIZZA Baked ziti on top of a pizza 18 22

WHITE CLAM (No Sauce)
Fresh chopped clam with bacon, garlic & mozzarella 21 24

MED LRG

Westerly Packing soupy, onions & fresh mozzarella 20 2

MEAT MANIA

Pepperoni, sausage, meatball, ham, salami & bacon 21 24

SPECIAL COMBINATION
All the traditional

toppings 21 24 CALAMARI FRA DIAVOLO

"Yes! Our very own calamari

right on the pizza!" 19
KING NASONE

Local Italian sausage, Westerly Packing soupy & vinegar peppers 19 22

NAPOLIMANIA
Sausage & broccoli rabe with ricotta, roasted garlic

& mozzarella 20 23

MARGHERITA

Fresh mozzarella, EVOO, fresh basil leaves & sauce 17 20

Any kind listed above –

PIZZA BY THE SLICE

OVEN SPECIALTIES

STROMBOLI 13 SPINACH WHEEL 11 CALZONE Mozzarella & ricotta 10
BUILD YOUR OWN CALZONE
Your choice of toppings 1 ea

HOUSE GRINDERS

Bread served fresh daily from A&M Bronx Bakery ADD EXTRA CHEESE TO ANY SANDWICH .75

PARMIGIANA

EGGPLANT 10.5 | VEAL 13 | CHICKEN 11 SAUSAGE 11 | MEATBALL 11

ORIGINAL PHILLY CHEESE STEAK 12 WITH THE WORKS 13

HAM 10.5

CHICKEN CUTLET 11 VEAL CUTLET 13

GENOA 10.5

TURKEY 10.5

PROSCIUTTO & MOZZARELLA 12

ITALIAN 11



PROUDLY SERVING COCCUCATOR PRODUCTS

CATERING

As a staple of the Westerly community & a local favorite for made-to-order, authentic Italian cuisine, we have the essentials for all of your catering needs. An extensive list of catering options is available in the store or on our website vetranosrestaurant.com.

As a member of TyMark Restaurant Group, we are also able to offer the full catering services of TyMark Catering. TyMark Catering provides a full array of delicious catering offerings for large & small events of all kinds including both off-site and on-site events throughout the TyMark locations.

Check us out at www.tymarkcatering.com or email us at catering@tymark.com for more information!

BUY 4 PIZZAS, GET 1 FREE!

All of our food is cooked to order with only the best ingredients, please be patient & enjoy!

If you have a particular food allergy please let us know when ordering. Consuming raw or undercooked meats, poultry, eggs or seafood may increase your risk of foodborne illness. Our gluten-free dough is prepared in a 100% gluten-free facility, however, we are not a 100% gluten-free environment. We follow the best practice techniques & guidelines for preparing our gluten-free items to ensure a gluten-free product, but there is still a chance of cross contamination, therefore, it is not recommended for customers with Celiac disease.

Prices & menu items subject to change without notice. Tax not included. © Grande Cheese Company 1/2023 All Rights Reserved.









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ANTIPASTI

CALAMARI FRITTI

Lightly dusted & fried to a golden brown served with marinara 15 WITH FRA DIAVOLO SAUCE 16

MOZZARELLA IMPANATA

Fried mozzarella wedges served with Pomodoro sauce 8

EGGPLANT PARMIGIANA Made daily 9

NAME ANTIPASTO CLASSICO ALLA ITALIANA

Italian deli meat, imported cheese & olives drizzled in a balsamic vinaigrette & gently placed on a bed of greens 16



CONTORNI

FRENCH FRIES 5 SAUTÉED SPINACH OR **BROCCOLI**

With fresh garlic & olive oil 7

MEATBALLS OR SAUSAGE 8

GARLIC KNOTS .50 ea | 4 per dozen

LE ZUPPE

CUP 6 | BOWL 8

PASTA E FAGIOLI MINESTRONE

NEW ENGLAND CLAM CHOWDER

INSALATE

ADD GRILLED CHICKEN 6.50 | GRILLED SHRIMP 3.25 ea

SMALL TOSSED SALAD $\,5\,$

GARDEN SALAD

With mozzarella 10

CAESAR SALAD 11

MEDITERRANEAN SALAD 10

CHEF SALAD 14

GRILLED CHICKEN SALAD 15

ARUGULA SALAD

Baby arugula, roasted pine nuts, gorgonzola & craisins, drizzled with EVOO & balsamic glaze 14

COBB SALAD

With grilled chicken, bacon, hard-boiled egg, gorgonzola & avocado 17



HOUSE **DRESSINGS:**

Vinaigrette Ranch **Creamy Garlic** Blue Cheese Creamy Italian Parmesan Peppercorn



LE NOSTRE PASTE

Served with house salad & housemade focaccia bread

CHOICE OF PASTA: Spaghetti, Linguini, Rigatoni, Fettuccini, Penne, Angel Hair, Whole Wheat or Gluten-Free

PASTA AL POMODORO

Your choice of pasta in our housemade sauce 14 WITH MEATBALLS OR SAUSAGE 18

PASTA ALLA BOLOGNESE

Seasoned lean ground beef & Pomodoro sauce 19

ZITI CON BROCCOLI

Broccoli sautéed in garlic & oil, tossed with ziti & fresh grated Parmigiano cheese 16

RIGATONI ALLA VODKA

Prosciutto, onions & fine herbs flamed with vodka & finished with a rich creamy marinara 19

SPAGHETTI ALLA BELLA DONNA

A Classic Neapolitan!

Sautéed fresh tomatoes, capers, anchovies, onions, roasted peppers, garlic & oil 16

FETTUCCINI ALFREDO

Fettuccini tossed in a rich cream sauce, Parmigiano cheese & ground black pepper 19

FETTUCCINI CARBONARA

Fettuccini tossed in a rich cream sauce with pancetta, onions & egg yolk finished with Romano & ground black pepper 20

ZITI ALLA ARRABIATA

For people who enjoy a hot & spicy marinara! Pancetta, onions & herbs tossed with al dente ziti & fresh Parmigiano 16

LA PAESANA

Sautéed sausage, onions, peppers & herbs with a light marinara over fettuccini pasta 19

RIGATONI FORMAGGI

Rigatoni pasta tossed with imported cheese & baked to a crisp brown 19

PASTA CONTADINA

Carrots, broccoli, zucchini & peppers sautéed in a garlic & oil sauce, tossed with spaghetti 17

THE BORBONE

Local sausage with broccoli rabe in garlic & olive oil, tossed with choice of pasta 19

DAL FORNO

EGGPLANT PARMIGIANA 19 LASAGNA DELLA CASA 18 **BAKED ZITI** 17 **MANICOTTI, STUFFED SHELLS OR CHEESE RAVIOLI** 17

ADD GRILLED CHICKEN 6.50 ADD GRILLED SHRIMP 3.25 ea



SPECIALITA DEL MARE

(seafood)
Served with house salad & housemade focaccia bread

CHOICE OF PASTA:

Spaghetti, Linguini, Rigatoni, Fettuccini, Penne, Angel Hair, Whole Wheat or Gluten-Free

RAVIOLI ALLA FERDINANDO

Six savory lobster-stuffed ravioli served with our special sauce made of rich gorgonzola, sun-dried tomatoes & pine nuts 25



scallops & calamari in a fresh marinara with garlic & herbs 28

SHRIMP RIVIERA Egg-battered

shrimp (Francese) finished with a

LINGUINI ALLA VONGOLE

Local littlenecks served in red or white clam sauce over linguini 23

SHRIMP SCAMPI

Jumbo shrimp sautéed with garlic & herbs in a lemon sauce. served over linguini 24

GAMBERI ALLA FRA DIAVOLO

Jumbo shrimp sautéed in a hot spicy marinara, served over linguini 24

Served with house salad & housemade focaccia bread

CHOICE OF PASTA:

Spaghetti, Linguini, Rigatoni, Fettuccini, Penne, Angel Hair, Whole Wheat or Gluten-Free

PARMIGIANA CHICKEN 22 | VEAL 24

MARSALA CHICKEN 22 | VEAL 24

FRANCESE CHICKEN 22 | VEAL 24

PICCATA CHICKEN 22 | VEAL 24

CHICKEN VETRANO

Boneless breast of chicken sautéed with fine herbs & marinara, finished with fresh spinach, prosciutto & fresh mozzarella 24

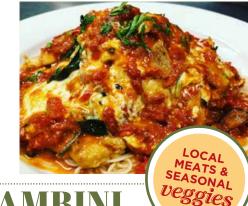
THE SOPRANOS

seafood

Grilled chicken over sautéed broccoli rabe & sun-dried tomatoes in a garlic & oil sauce, served with your choice of pasta 22

VEAL SORRENTINA

Tender veal medallions, eggplant, prosciutto & mozzarella prepared in a very light herbed marinara 26



PER I BAMBINI

Served with a small soft drink 8. Children 12 & under please

RAVIOLI OR STUFFED SHELLS PASTA WITH POMODORO SAUCE OR BUTTER

PASTA WITH MEATBALLS CHICKEN & FRENCH FRIES TUBETTI WITH CHEESE SAUCE

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