

PIZZERIA

Hand-tossed New York style pizzas come in two sizes

	MED 14" (6 slices)	LRG 16" (8 slices)	SICILIAN DEEP DISH 16" square (12 slices)
VETRANO'S CHEESE	17	20	25
GLUTEN-FREE 12"	15	MEAT TOPPINGS 2.50 ea VEGGIE TOPPINGS 2.00 ea	

MEAT: Pepperoni, Sausage, Bacon, Meatballs, Ham, Salami, Chicken, Prosciutto, Anchovies Med 2.50 (ea) Lrg 3.00 (ea) Sicilian 3.50 (ea)

VEGGIES: Onions, Peppers, Mushrooms, Olives, Sun-Dried Tomatoes, Artichokes, Spinach, Broccoli, Eggplant, Roasted Peppers, Cherry Peppers, Roasted Garlic, Pineapple, Vinegar Peppers Med 2.00 (ea) Lrg 2.50 (ea) Sicilian 3.25 (ea)

GRANDMA PIE

A TOWN FAVORITE! Fresh mozzarella, crushed tomatoes & EVOO 16" (one size) 23

GRANDMA GORGONZOLA
Fresh mozzarella, roasted garlic, gorgonzola, balsamic glaze & EVOO 16" (one size) 24

GOURMET FAVORITES

	MED 14"	LRG 16"		MED 14"	LRG 16"
PIZZA BIANCA Ricotta, mozzarella, roasted garlic & Parmigiano	19	21	BBQ CHICKEN Chicken, mozzarella, tomatoes, bacon, onions & bbq sauce	23	25
BIANCA SPINACH OR BROCCOLI Ricotta, mozzarella, roasted garlic & spinach or broccoli	20	23	CALABRESE STYLE Westerly Packing soupy, onions & fresh mozzarella	22	25
VEGETARIAN (white or red sauce) Broccoli, mushrooms, peppers, onions, roasted garlic, spinach, eggplant & olives	20	23	MEAT MANIA Pepperoni, sausage, meatball, ham, salami & bacon	23	26
CHICKEN & BROCCOLI Chicken, broccoli, mozzarella, ricotta, roasted garlic & sweet peppers	22	25	SPECIAL COMBINATION All the traditional toppings	23	26
BUFFALO CHICKEN Grilled chicken, mozzarella & buffalo style sauce	22	25	CALAMARI FRA DIAVOLO "Yes! Our very own calamari right on the pizza!"	21	24
CHICKEN RANCH Grilled chicken, tomatoes, bacon, ranch dressing & mozzarella	22	25	KING NASONE Local Italian sausage, Westerly Packing soupy & vinegar peppers	21	24
BAKED ZITI PIZZA Baked ziti on top of a pizza	20	23	NAPOLIMANIA Sausage & broccoli rabe with ricotta, roasted garlic & mozzarella	22	25
WHITE CLAM (no sauce) Fresh chopped clams with bacon, garlic & mozzarella	23	26	MARGHERITA Fresh mozzarella, EVOO, fresh basil leaves & sauce	19	22
			SICILIAN GOURMET Any kind listed above	-	28

PIZZA BY THE SLICE

CHEESE 4 SICILIAN 5.5 GOURMET 5 GRANDMA 5

OVEN SPECIALTIES

STROMBOLI 14 **CALZONE** Mozzarella & ricotta 11
SPINACH WHEEL 12 **BUILD YOUR OWN CALZONE**
 Your choice of toppings 2 ea

HOUSE GRINDERS

Bread served fresh daily from A&M Bronx Bakery **ADD EXTRA CHEESE TO ANY SANDWICH 1**

PARMIGIANA
EGGPLANT 12 | VEAL 14 | CHICKEN 13
SAUSAGE 12 | MEATBALL 12

ORIGINAL PHILLY CHEESE
STEAK 14 | WITH THE WORKS 15
HAM 12

CHICKEN CUTLET 13
VEAL CUTLET 14
GENOA 12
TURKEY 12

THE MORTY Mortadella, fresh mozzarella, pesto, roasted red peppers, arugula & balsamic glaze 14

PROSCIUTTO & MOZZARELLA 15
ITALIAN 13



PROUDLY SERVING **Coca-Cola** 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 & on-site events throughout the TyMark locations. Check us out at 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!



"HOME OF THE GRANDMA PIZZA"



401-348-5050
130 F Granite St - Westerly, RI 02891



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ANTIPASTI

CALAMARI FRITTI
Lightly dusted & fried to a golden brown served with marinara 16
WITH FRA DIAVOLO SAUCE 17

MOZZARELLA IMPANATA
Fried mozzarella wedges served with Pomodoro sauce 10

EGGPLANT PARMIGIANA
Made daily 11

ANTIPASTO CLASSICO ALLA ITALIANA Italian deli meat, imported cheese & olives drizzled in a balsamic vinaigrette & gently placed on a bed of greens 20



CONTORNI

FRENCH FRIES 5

MEATBALLS OR SAUSAGE 8

SAUTÉED SPINACH OR BROCCOLI

With fresh garlic & olive oil 7

LE ZUPPE

CUP 6 | BOWL 8

PASTA E FAGIOLI MINISTRONE

NEW ENGLAND CLAM CHOWDER

INSALATE

ADD GRILLED CHICKEN 6.50 | GRILLED SHRIMP 3 ea

HOUSE DRESSINGS:

Balsamic Vinaigrette, Ranch, Creamy Garlic, Blue Cheese, Creamy Italian, Parmesan Peppercorn, Honey Mustard

SMALL TOSSED SALAD 7

GARDEN SALAD Cucumbers, tomatoes, olives, pepperoncini, roasted red peppers, onions, carrots & mozzarella 12

GRILLED CHICKEN SALAD Cucumbers, tomatoes, olives, pepperoncini, roasted red peppers, onions & carrots 18

CAESAR SALAD* 13

MEDITERRANEAN SALAD Feta, oregano, cucumbers, tomatoes, olives, pepperoncini, roasted red peppers, onions & carrots 13

CHEF SALAD Ham, Genoa, turkey, provolone, cucumbers, tomatoes, olives, pepperoncini, roasted red peppers, onions & carrots 16

ARUGULA SALAD Baby arugula, roasted pine nuts, gorgonzola & raisins, drizzled with EVOO & balsamic glaze 16

COBB SALAD Grilled chicken, bacon, hard-boiled egg, gorgonzola, avocado, cucumbers, tomatoes, olives, pepperoncini, roasted red peppers, onions & carrots 20



daily SPECIALS



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 15
WITH MEATBALLS OR SAUSAGE 18

PASTA ALLA BOLOGNESE

Seasoned lean ground beef & Pomodoro sauce 21

ZITI CON BROCCOLI

Broccoli sautéed in garlic & oil, tossed with ziti & fresh grated Parmigiano 17

RIGATONI ALLA VODKA

Prosciutto, onions & fine herbs flamed with vodka & finished with a rich creamy marinara 22

ZITI ALLA ARRABIATA *For people who enjoy a hot & spicy marinara!*

Pancetta, onions & herbs tossed with al dente ziti & fresh Parmigiano 17

FETTUCCINI CARBONARA

Fettuccini tossed in a rich cream sauce with pancetta, onions & egg yolk finished with Romano & ground black pepper 22

FETTUCCINI ALFREDO

Fettuccini tossed in a rich cream sauce, Parmigiano & ground black pepper 21

SPAGHETTI ALLA BELLA DONNA *A Classic Neapolitan!*

Sautéed fresh tomatoes, capers, anchovies, onions, roasted peppers, garlic & oil 18

LA PAESANA

Sautéed sausage, onions, peppers & herbs with a light marinara over fettuccini pasta 21

RIGATONI FORMAGGI

Rigatoni pasta tossed with imported cheese & baked to a crisp brown 20

PASTA CONTADINA

Carrots, broccoli, zucchini & peppers sautéed in a garlic & oil sauce, tossed with spaghetti 18

THE BORBONE

Local sausage with broccoli rabe in garlic & olive oil, tossed with choice of pasta 21

DAL FORNO

EGGPLANT PARMIGIANA 20

LASAGNA DELLA CASA 20

BAKED ZITI 18

MANICOTTI, STUFFED SHELLS OR CHEESE RAVIOLI 18

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 26

SHRIMP RIVIERA Egg-battered shrimp (Francese) finished with a white wine lemon butter sauce, served over fresh spinach 25

ZUPPA DI PESCE

Littlenecks, shrimp, scungilli, scallops & calamari in a fresh marinara with garlic & herbs 30

LINGUINI ALLA VONGOLE

Local littlenecks served in red or white clam sauce over linguini 25

SHRIMP SCAMPI

Jumbo shrimp sautéed with garlic & herbs in a lemon sauce, served over linguini 25

GAMBERI ALLA FRA DIAVOLO

Jumbo shrimp sautéed in a hot & spicy marinara, served over linguini 25

LOCALLY SOURCED seafood



ENTRÉES

Served with house salad & housemade focaccia bread

CHOICE OF PASTA:

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

PARMIGIANA CHICKEN 24 | **VEAL** 27

MARSALA CHICKEN 24 | **VEAL** 27

FRANCESE CHICKEN 24 | **VEAL** 27

PICCATA CHICKEN 24 | **VEAL** 27

CHICKEN VETRANO

Boneless breast of chicken sautéed with fine herbs & marinara, finished with fresh spinach, prosciutto & fresh mozzarella 26

THE SOPRANOS

Grilled chicken over sautéed broccoli rabe & sun-dried tomatoes in a garlic & oil sauce, served with your choice of pasta 23

VEAL SORRENTINA Tender veal medallions, eggplant, prosciutto & mozzarella prepared in a very light herbed marinara 29



LOCAL meats & seasonal veggies

PER I BAMBINI

Served with a small soft drink 9. Children 12 & under please

RAVIOLI OR STUFFED SHELLS

PASTA WITH POMODORO SAUCE OR BUTTER

PASTA WITH MEATBALLS

CHICKEN & FRENCH FRIES TUBETTI WITH CHEESE SAUCE