



*la verità è nell'impasto*

*the truth is in the dough*

### ANTIPASTI

#### VERDURE 4/ea

Caramelized Onions  
Fire-Roasted Red Peppers  
Mediterranean Olives  
Fire-Roasted Mushrooms  
Marinated Artichoke Hearts  
Broccoli Rabe with Garlic  
and Chilies

#### SALUMI 6/ea

Premium Genoa Salami  
Soppressata  
Speck  
Coppa  
Prosciutto di Parma

#### FORMAGGI 5/ea

Fior di Latte  
(house-made mozzarella)  
Herb-crusted Goat Cheese  
Gorgonzola  
Pecorino Romano  
Burrata

### ANTIPASTI

#### DELLA

#### VERITÀ 16

An array of hand-picked antipasti that changes nightly according to our chef's whim. Featuring imported, cured meats, artisanal cheeses, house-made condiments and seasonal vegetables. Served with crostini and fresh herbs.

### INSALATE

#### MISTA 6

local greens with a red wine vinaigrette

#### ROCKET 9.5

arugula, shaved fennel, roasted pine nuts, pecorino, balsamic dressing

#### CAESAR 9

romaine lettuce, caesar dressing, white anchovies, grana padano, focaccia

#### COLORATA 10

roasted beets, avocado, microgreens, citrus dressing

#### AMALFI 10

arugula, imported gorgonzola, pear, candied walnuts, garlic-lemon dressing

### ANTIPASTI SPECIALI

*selection changes frequently*

#### POLPETTE SPECIALI 8

House-made meatballs, made from Vermont-raised beef, pork, lamb or turkey, with marinara sauce, parmigiano-reggiano, basil, served with focaccia.

#### WILD MUSHROOM ARANCINI 9

Pan-fried mozzarella-stuffed risotto balls, spicy tomato sauce, basil and pecorino.

#### INSALATE CON SAUMONE 12

Fire-roasted salmon salad with arugula, potatoes, set egg and mustard vinaigrette



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## PIZZE NAPOLETANA

- MARGHERITA - tomatoes, fior di latte, fresh basil, oregano, evoo 13
- RUCOLA - tomatoes, fior di latte, fresh basil, arugula, parmigiano reggiano 14
- CAPRICCIOSA - grape tomatoes, artichokes, Kalamata olives, basil, fior di latte, grana padano 14
- REGINA MARGHERITA - tomatoes, mozzarella di bufala, grape tomatoes, basil 15
- QUATTRO FORMAGGI - fior di latte, ricotta, grana padano, parmigiano, basil, oregano 15
- CINQUE FORMAGGI - fior di latte, ricotta, grana padano, parmigiano, gorgonzola, basil, oregano 17
- SALSICCIA e RAPINI - house-made VT sausage (hot or fennel), fior di latte, broccoli rabe, basil, padano 17
- SALSICCIA e FUNGHI - house-made VT sausage (hot or fennel), fior di latte, mushrooms, padano 17
- FUNGHI RUSTICO - béchamel, wild mushrooms, parmigiano, provolone, sage, scallion, truffle oil 18
- MARINARA - tomatoes, garlic, oregano, extra virgin olive oil 8
- SALMONE AFFUMICATO - smoked salmon, fresh dill, shallot-sour cream, red onion, lemon 17
- PIZZARAO - Johnny's favorite... our margherita with house-caramelized onions 14
- RING OF FIRE - tomatoes, fresh basil, fior di latte oregano, hot cherry peppers 14
- FIG e GORGONZOLA - fior di latte, imported gorgonzola, fig preserves, arugula, evoo 16
- BIANCA - fior di latte, prosciutto di Parma, arugula, pecorino, basil, balsamico 16
- BURRATA - Maplebrook Farms burrata, pecorino Romano, grape tomatoes, basil, balsamico 17
- MELANZANA - tomatoes, fior di latte, roasted eggplant, caramelized onions, basil, evoo 16
- MAIS - crème fraiche, fior di latte, fire-roasted sweet corn, speck (smoked prosciutto) basil, parmigiano 17
- DIAVOLA - spicy soppressata, provolone, crushed chili flakes, basil, evoo 16
- BRUSSELS SPROUTS - roasted Brussels, crispy speck, fior di latte, pecorino, garlic 16
- CHERRY AMORE aka CHERRY JONES - tomatoes, fior di latte, cherries, arugula, hot honey 16

*Our sauce is made from tomatoes imported from the San Marzano region of Italy.  
Our Fior de Latte is made fresh in house daily.*

## GLUTEN-FREE PIZZE

*cooked in a dedicated gluten-free oven*

- MARINARA - tomatoes, garlic, oregano, extra virgin olive oil 12
- MARGHERITA - tomatoes, fior di latte, fresh basil, oregano, evoo 17
- SALSICCIA e RAPINI - house-made VT sausage (hot or fennel), fior di latte, broccoli rabe, basil, padano 20

## DOLCI

- BUDINO - rich flourless chocolate budino cake with chocolate ganache and salted caramel 8
- MARIA'S CANNOLI - traditional Italian pastry filled with creamy, sweet ricotta custard 8
- TIRAMISU - Layers of espresso- and rum-dipped biscotti and mascarpone custard 8
- PIZZA ALLA NUTELLA - Nutella-filled pizza dough with caramelized sugar and chocolate drizzle 10