



DINNER

SERVED TUESDAY, WEDNESDAY, THURSDAY AND SUNDAYS FROM 4PM—9PM
SERVED FRIDAY, SATURDAYS FROM 4PM—10PM

STARTERS

TOMATO BASIL SOUP - San Marzano tomatoes, crème fraiche, basil & toasted country bread. 6

ANTIPASTO PLATTER - Roasted seasonal veggies, garbanzo beans, olives, cheese, Prosciutto Di Parma, orange fennel mostarda. 14

ARANCINE ALLA BOLOGNESE - Risotto balls with pork and beef ragu, mozzarella and San Marzano tomato sauce. 8

MEATBALLS AL FORNO - House made pork meatballs, tomato sauce, parmesan. (contains pine nuts) 8

MIXED WARM OLIVES - Citrus, garlic, chili, & rosemary (contains pits). 5

BURRATA AND MOZZARELLA BAR

Burrata is a buttery fresh Italian cheese.

The outer shell is solid mozzarella while the inside contains strands of mozzarella and cream.

BURRATA CAPRESE - Burrata, roasted cherry tomatoes, basil pesto, fresh basil and olive oil. 12

PROSCIUTTO DI PARMA AND BURRATA - Burrata, Prosciutto Di Parma and extra virgin olive oil. 13

BURRATA AND CHARCUTERIE - Burrata, Prosciutto Di Parma, Soppressata and orange fennel mostarda. 14

VESPA CAPRESE - Housemade mozzarella, sweet grape tomatoes, fresh basil and olive oil, balsamic vinegar and sea salt. 9

BEETS AND BURRATA - Burrata topped with red and golden roasted beets, arugula and lemon vinaigrette . 11

SALADS

BIBB SALAD - Bibb lettuce, sweet grape tomatoes, shaved parmesan , red onions & red wine vinaigrette. 6.50

RED VESPA SALAD - Lightly fried dough strips, marinated grape tomatoes, red onions, arugula & lemon vinaigrette. 6

GARDEN SALAD - Mixed greens, sweet grape tomatoes, red onions & red wine vinaigrette. 6

ITALIAN CHOPPED SALAD - Radicchio, mixed greens, genoa salami, aged provolone, red onions, pepperoncini, garbanzo beans, sweet grape tomatoes and oregano vinaigrette. 11

WHITE PIZZAS

Neapolitan pizza with no crushed tomatoes

Neapolitan pizza with house-made mozzarella, crushed San Marzano tomatoes, extra virgin olive oil, sea salt and pecorino Romano.

BEE STING - Spicy Soppressata, Calabrian chilies, honey, chili oil. 13

MARGHERITA - Fresh basil, house-made mozzarella . 11

RUGULA - Arugula, Prosciutto Di Parma, shaved pecorino .13

MARINARA - Garlic, Sicilian oregano. (no mozzarella). 9

SAUSAGE - House-made fennel sausage. 13

PORK LOVE - Prosciutto Di Parma, Soppressata & fennel sausage. 14

MUSHROOM AND SAUSAGE - Roasted mushrooms, fennel sausage. 14

VEGGIE - wood-fire roasted seasonal vegetables . 14

FILLETI - Grape tomatoes, garlic, fresh mozzarella, fresh basil and shaved grana. 12.5

SWEET CORN - Sweet corn, crème fraiche, garlic olive oil, Prosciutto Di Parma, Sicilian oregano & fresh mozzarella. 14

SUNNYSIDE UP - Crème fraiche, pecorino, pancetta, leeks, two farm eggs. 14

MEDITERRANEAN - House-made pesto cream sauce, house-made mozzarella, Prosciutto Di Parma (Crudo), arugula, sweet grape tomatoes and shaved parmesan. 15

BURRATA MARGHERITA - Burrata, basil pesto, heirloom tomatoes, fresh basil and white truffle oil . 14

EXTRA TOPPINGS

EACH VEGETABLE - 1.5

SAUSAGE, EGGS, HOUSEMADE MOZZARELLA - 2

PROSCIUTTO DI PARMA, PEPPERONI, SOPPRESSATA, PANCETTA, ANCHOVIES - 3

PASTA

BUCATINI ALLA AMATRICIANA - Pancetta, San Marzano tomatoes & pecorino romano. 13

PAPPARDELLE BOLOGNESE - Pork, beef & red wine ragu. 13

SPAGHETTI & MEATBALLS - With house-made pork meatballs. 11

SANDWICHES

Served with a side garden salad or a cup of soup on traditional Neapolitan focaccia

VEGGIE - Wood oven roasted veggies, arugula, red pepper aioli * & fresh mozzarella. 10

LA BUFALA - Prosciutto, house-made mozzarella, grape tomatoes, arugula and garlic lemon aioli *. 12

BAMBINI

For our friends 12 & younger. Includes a fountain soda and a cookie. Milk or juice +0.75.

THE PIZZAIOLI (Make your own pizza) - Because there is an artist in all of us. Sausage, pepperoni or cheese. 5.50 Add a vegetable. No charge

SPAGHETTI & MEATBALLS - Same as the big kids but little. With house-made pork meatballs. 5.50

SPAGHETTI BOLOGNESE - Same as the big kids but little. 6.00

PICKY AND PROUD— Spaghetti, parmesan and extra virgin olive oil. - 5.50 Add a vegetable. No charge

MAC & CHEESE - Irresistible. Made to order 5.00

SWEETS

SALTED BUTTERSCOTCH BUDINO - salted caramel, whipped cream and Maldon sea salt 6.5

WARM COOKIES WITH COLD MILK - Housemade chocolate chip and a short bread cookie. 5

*(contains raw eggs)

Consumer advisory - Thoroughly cooking foods of animal origins, such as beef, eggs, lamb, pork, poultry or shellfish, reduces the risks of food borne illnesses. Individuals with certain conditions may be at higher risks if this foods are consumed raw or undercooked. Consult your Physician or public health official for further information.

APN CERTIFIED

ASSOCIAZION PIZZAIULI NAPOLETANI

As the first pizzeria in the state of Iowa to be certified by the Associazione Pizzaiuoli Napoletani, we are proud and honored to offer a piece of 200 year old Neapolitan tradition. Red Vespa Pizzeria utilizes century-old techniques used by Neapolitan pizza masters to create a truly authentic pizza. The finest San Marzano tomatoes, housemade mozzarella, dough made with Italian "00" flour and sea salt form the foundation of our pizza experience. Baked in our handmade wood fire oven, our pizza is charred to perfection, airy and soft with a delicate chew. So come along with us on this delicious ride. **"Close your eyes, take a bite, you are there."**



RED VESPA PIZZERIA
208 E Main Street
PO Box 279
Solon IA 52333
319-624-2080

