

Appetizers & Salads

Mozzarella & Tomato Tasting 14

A trio of fresh mozzarella- olivini, celenie & burrata
with vine ripened heirloom tomatoes, fresh herbs,
Tuscan olive oil & saba

Shrimp Cocktail 15

Served chilled, with horseradish cocktail sauce

Chicken Meatballs Francese 11

Served in a lemon butter sauce with
oven roasted tomatoes & fresh herbs

Clams Oreganata 6pcs 13 12pcs 22

Baked little necks, seasoned breadcrumbs,
Garlic & olive oil

Fried Calamari 15

Lemon and marinara sauce

Russo's Risotto Bites 10

Three cheese blend; panko fried, served atop
cacio e pepe sauce with lemon zested aioli
& pecorino cheese

Cured Meats & Cheeses 16

Prosciutto, capicola, sopressata, provolone,
Grana Padano & olives

Caesar Salad 12*

Our classic with egg, Dijon mustard, garlic,
capers, Parmigiano & anchovies

Seafood Salad 16

Calamari, shrimp, scallops & celery in a lemon,
garlic & herb dressing

Chopped Italian Salad 14*

Romaine, sopressata, capicola, provolone cheese,
roasted red peppers, celery & olives in a
white wine balsamic vinaigrette

***Add Chicken \$4 Shrimp \$8 Steak \$8**

Main Course Salads

Shrimp with Fennel & Arugula 22

Oranges, toasted pistachios, poached shrimp
& citrus vinaigrette

Italian Tuna Salad 22

Olive oil cured Italian tuna with field greens,
hard cooked eggs, string beans, tomatoes,
fire roasted bell peppers, potatoes
& Mediterranean olives

Cobb Salad 20

Field greens, avocado tomato, hard cooked eggs,
grilled chicken, gorgonzola, & crispy bacon in a
honey-lemon vinaigrette

Pastas

Spaghetti Puttanesca 12

A flavorful mélange of tomatoes, onions, capers,
olives, anchovies, garlic & herbs

Russo's Linguine and Clams 13

Little neck clams, white wine, garlic, olive oil

Rigatoni Alla Norma 12

House-made rigatoni, roasted eggplant and
plum tomatoes with fresh ricotta

Orecchiette, Sausage & Broccoli Rabe 12

With sun-dried tomatoes, in garlic & oil

Sandwiches

Served on house baked bread, with shoestring fries
Fresh fruit available as substitution

Grilled Chicken 16

Pesto mayonnaise, tomatoes, roasted red peppers
& fresh mozzarella cheese

Grilled Steak Salmoriglio 20

Calabrian pesto, caramelized onions
& provolone cheese

V-BLT 18

Hickory smoked bacon, lettuce & tomato with
fried shrimp & herbed lemon mayo

FRJ Burger 17

Sauteed mushrooms, caramelized onions
& fontina cheese

Vetro's Specialties

Chicken Griglia 22

Boneless breast lightly breaded and grilled;
Fresh mozzarella & heirloom tomato salad

Salmon with Shrimp Risotto 25

Pan roasted salmon, sautéed shrimp, garden fresh
tomatoes & zucchini atop lemon risotto

Shrimp Skewers 24

Prosciutto wrapped & grilled; petite arugula salad,
baby mozzarella, tomatoes, roasted red peppers &
olives; dressed in Tuscan olive oil & saba

Join us for True Thursday's every Thursday
on the Roof now through Labor Day
Live DJ entertainment

Visit our website www.vetronyc.com to reserve
your place on our guest list

Rose On The Bay

Every Saturday on our outdoor patio from 12-4
Give us a call to reserve your table in advance
Froze & Rose bottle specials