

Vero Amore

AUTHENTIC NEAPOLITAN PIZZA

THE VERO AMORE STORY

Founded in March, 2006, by brothers Aric and Joshua Mussman, Vero Amore is a dream realized. Their vision was to open a casual yet upscale restaurant that used the highest quality, healthiest and freshest ingredients, as well as having an extensive “boutique” wine list.

After discovering “the perfect pizza”, Josh and Aric, signed up for training with world renowned Neapolitan pizza expert Peppe Miele at the Verace Pizza Napoletana (VPN) academy. Using a wood fired oven kept at 800 plus degrees, the brothers developed a wide range of authentic Neapolitan pizzas using fresh, homemade mozzarella, sauce from San Marzano tomatoes, and toppings using only the highest quality ingredients. Josh, along with Chef Scott Brayer, create all new recipes and ensure the strict standards called for in the elite VPN certification they hold, numbering only 250 in the world. Aric brings his expertise in wine and other specialties from the bar, and the ever changing wine list promises the best wines from small family vineyards.

Together, these brothers bring uncompromising standards to their small, yet very popular restaurants. Vero Amore promises affordable prices, a neighborhood feel and friendly, attentive service. We invite you to come in and taste pizza as it was “meant to be”.

APPETIZERS

TOASTED RAVIOLI

Spicy Cheese Filled Ravioli Served with Our Homemade Marinara and Wasabi Ranch for Dipping 6

GARLIC BREAD

Homemade using our twice baked garlic loaf and buttery topping..... 4

CHEESE GARLIC BREAD

Same great twice baked bread but this time we add our four cheese blend..... 5

BRUSCHETTA

Homemade crustinis topped with a hint of fresh basil pesto, Asiago, Fontina, Parmesan, and Provalone cheeses and our house Pomodoro 5

CALAMARI*

Fresh Calamari Hand Breaded with Our Special Seasonings and Served with our Homemade Marinara and Wasabi Ranch for Dipping 7

STEAMERS*

Clams in the shell steamed in a garlic white wine sauce. Served with garlic bread spears..... 13

MUSSELS MARINARA*

Seattle Black Mussels steamed in garlic white wine with marinara, or Fra Diavlo sauce. Served with garlic bread spears 13

ANTIPASTO PLATTER

Homemade Mozzarella, Provalone, Salami, Prosciutto, Artichoke Hearts, Roasted Red Bell Peppers, Kalamata Olives, Drizzled with garlic olive oil, and topped with two crustinis..... 11

SALADS

CAESAR SALAD

Our Homemade Caesar Dressing (containing anchovies) Tossed with Romaine Lettuce, Fresh Parmesan and Croutons Half...5 Full...8

CASA INSALATE

Our House Salad with Cucumbers, Tomatoes, Onions and Your Choice of Homemade Tomato Balsamic Vinaigrette or Homemade Wasabi Ranch Dressing Half...5 Full...8

PROSCIUTTO CAPRESE

Homemade Mozzarella, Prosciutto and Fresh Sliced Tomato on a Bed of Mixed Greens with a Basil Olive Oil Dressing..... 10

AMORE COBB*

A Bed of Romaine with Baked Prosciutto, Grilled Onions, Tomatoes, Cucumbers, Gorgonzola Cheese, and an Egg, Served with Wasabi Ranch Dressing 10

DESSERTS
HOMEMADE CHOCOLATE CHIP COOKIE
with Vanilla Ice Cream
and Chocolate Syrup...5.5

HOMEMADE PANNA COTTA...5.5
GELATO ask your server for our featured flavors...4

DRINKS
Assorted Coke Products2
Pellegrino/Panna Water3
Coffee.....2
Full Bar • Wines • Beer

*Consuming raw or undercooked meats, poultry or seafood or eggs may increase your risk of food borne illness.

PIZZA

All of our pizzas are wood fired and we use only homemade fresh mozzarella and the finest ingredients from Italy

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| PIZZA MARINARA | |
| Tomato Sauce, Oregano and Garlic (no cheese)..... | 9.5 |
| PIZZA MARGHERITA | |
| Tomato Sauce, Basil, Homemade Mozzarella and Parmesan..... | 10 |
| PIZZA CHECCA | |
| Chopped Tomato, Basil, Homemade Mozzarella, Olive Oil and Garlic (no sauce) | 11 |
| PIZZA CAPRICCIOSA | |
| Tomato Sauce, Artichokes, Mushrooms, Olives, Homemade Mozzarella and Prosciutto.. | 12.5 |
| QUATTRO FORMAGGI | |
| Gorgonzola, Parmesan, Regular and Smoked Mozzarella (no sauce)..... | 11 |
| PIZZA RUSPANTE | |
| Tomato Sauce, Chicken Sausage, Fire Roasted Bell Peppers and Homemade Mozzarella ... | 11.5 |
| PIZZA ANIMA | |
| Tomato Sauce, Andouille Sausage, Smoked Mozzarella and Parmesan..... | 12 |
| PIZZA BIANCA AL PROSCIUTTO | |
| Homemade Mozzarella, Parmesan, Prosciutto, Arugula, Olive Oil and Garlic (no sauce)..... | 11 |
| PIZZA PICCANTE | |
| Tomato Sauce, Homemade Mozzarella, Crushed Red Pepper and Onions..... | 10.5 |
| PIZZA LUSSURIA | |
| Tomato Sauce, Genoa Salami, Homemade Mozzarella, Garlic and Crushed Red Peppers ... | 11 |
| PIZZA PEPPERONI | |
| Tomato Sauce, Pepperoni, Homemade Mozzarella and Parmesan..... | 10.5 |
| CALZONE | |
| Filled with Ricotta, Homemade Mozzarella, Tomato Sauce and Prosciutto | 12 |
| PANINI (Served 11am - 3pm) | |
| PEPPERONI with spring mix, tomato, onions, mozzarella and basil pesto | 8 |
| PROSCIUTTO with spring mix, tomato, onions, house dressing and mozzarella..... | 8 |
| SALAMI with spring mix, tomato, onions, smoked mozzarella and basil pesto..... | 8 |
| VEGETARIAN with spring mix, tomato, onions and homemade mozzarella | 8 |
| CHICKEN CAESAR with chopped onion and tomato stuffed in our homemade bread | 8 |

PASTAS & MORE

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| PASTA POMODORO | |
| Bowtie pasta tossed with fresh tomatoes, basil, chopped garlic, fresh parmesan cheese, and extra-virgin olive oil. Simple and delicious with a splash of white wine. | 13 |
| Add shrimp*.....4 Add chicken* (grilled or blackened)... | 3 |
| MEDITERRANEAN PASTA* | |
| Sundried tomatoes, pine nuts, kalamata olives, and tender grilled chicken breasts tossed with Bowtie pasta in a homemade pesto cream sauce topped with gorgonzola cheese..... | 16 |
| MEATBALLS MARINARA WITH LINGUINI | |
| Two large meatballs, with our house marinara and a splash of red wine | 16 |
| SHRIMP FRA-DIAVOLO* | |
| A spicy shrimp dish made with fresh chopped garlic, red and black pepper, and a touch of olive oil, sautéed in a white wine and marinara sauce | 16 |
| ROASTED GARLIC AND TOMATO PASTA | |
| Your choice of grilled chicken or shrimp sautéed in a blend of roasted garlic, tomato, and marsala wine. Tossed with linguini, sundried tomatoes, and pine nuts..... | 16 |
| FETTUCCHINI ALFREDO | |
| Fettuccini al-dente tossed with a hint of garlic and our homemade rich and creamy Alfredo Sauce. Topped with fresh parmesan | 13 |
| Add shrimp*.....4 Add chicken* (grilled or blackened)... | 3 |
| BAKED LINGUINI MARINARA | |
| Linguini baked with our homemade mozzarella, then topped with our marinara and fresh parmesan cheese | 12 |
| CHICKEN MARSALA* | |
| Tender breast of chicken sautéed with fresh mushrooms and thin slices of Prosciutto. Finished with Marsala wine and served with a side of bowtie rosa | 16 |
| CHICKEN SAN MARZANO* | |
| Tender breast of chicken sautéed with San Marzano tomatoes and a touch of Madeira wine. Served on a bed of Linguini and topped with parmesan cheese (also can be served with tilapia upon request) | 16 |
| CHICKEN MIMOSA* | |
| Spinach and artichoke hearts with imported Prosciutto sautéed with a tender chicken breast and finished with a cream champagne sauce. Served over bowtie pasta (also can be served with tilapia upon request) | 16 |
| TILAPIA ORLEANS* | |
| Fresh tilapia, kalamata olives and roasted red bell peppers sautéed in a spicy cream sherry sauce served on a bed of Fettuccine (also can be served with chicken upon request) | 16 |

Daily Features- Ask your server about our daily Pasta and Pizza specials created by the Vero Amore Chefs, just for you! Mangiare Bene!

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