

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. To open a restaurant using the highest quality, healthiest, freshest ingredients to be found, an extensive “boutique” wine list, and a casual, but upscale atmosphere. Also, to offer affordable prices and a neighborhood feel with friendly, attentive service.

After discovering “the perfect pizza”. Josh and Aric, signed up for training at the VPN academy with world renowned Neapolitan pizza expert Peppe Miele. Using the delicious dough baked in the 800 plus degree oven as the platform, the brothers developed a wide range of authentic 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 Verace Pizza Napoletana certification they hold – numbering only 250 in the world. While Aric brings his expertise in wine and other specialties from the bar. the ever-changing wine list promises the search for the best wines from small family vineyards will continue.

Together these brothers bring uncompromising standards to their small and very popular restaurants. We invite you to come in and taste pizza as it was “meant to be”.

APPETIZERS

BRUSCHETTA

Homemade crustinis topped with a hint of fresh basil pesto, Asiago, Fontina, Parmesan, and Provalone cheeses and our house Pomodoro..... 6

MEATBALLS PARMESAN

Homemade small meatballs with a red wine marinara reduction 6

ANTIPASTO PLATTER

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

WOOD FIRED BREAD

Baked fresh to order, Served with olive oil..... 3.5

SALADS

CAESAR SALAD

Our Homemade Caesar Dressing (containing anchovies)
Tossed with Romaine Lettuce, Fresh Parmesan and Croutons..... Half...5.5 Full...9

CASA INSALATE

Our House Salad with Cucumbers, Tomatoes, Onions and
Your Choice of Homemade Tomato Balsamic Vinaigrette or
Homemade Wasabi Ranch Dressing Half...5.5 Full...9

PROSCIUTTO CAPRESE

Homemade Mozzarella, Prosciutto and Fresh Sliced Tomato on a
Bed of Mixed Greens with a Basil Olive Oil Dressing..... 11

AMORE COBB*

A Bed of Romaine with Baked Prosciutto, Grilled Onions, Tomatoes, Cucumbers,
Gorgonzola Cheese, and an Egg, Served with Wasabi Ranch Dressing 11

PIZZA

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

PIZZA MARINARA Tomato Sauce, Oregano and Garlic (no cheese).....	9.5
PIZZA MARGHERITA Tomato Sauce, Basil, Homemade Mozzarella and Parmesan.....	10.5
PIZZA CHECCA Chopped Tomato, Basil, Homemade Mozzarella, Olive Oil and Garlic (no sauce)	11.5
PIZZA CAPRICCIOSA Tomato Sauce, Artichokes, Mushrooms, Olives, Homemade Mozzarella and Prosciutto...	13.0
QUATTRO FORMAGGI Gorgonzola, Parmesan, Regular and Smoked Mozzarella, Olive Oil and Garlic (no sauce) ..	11.5
PIZZA RUSPANTE Tomato Sauce, Chicken Sausage, Mixed Bell Peppers and Homemade Mozzarella	12
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).....	12
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.	11.5
PIZZA PEPPERONI Tomato Sauce, Pepperoni, Homemade Mozzarella and Parmesan.....	11
CALZONE Filled with Ricotta, Homemade Mozzarella, Tomato Sauce and Prosciutto	12.5
PANINI (Served 11am - 3pm)	
PEPPERONI with spring mix, tomato, onions, mozzarella and basil pesto.....	8.5
PROSCIUTTO with spring mix, tomato, onions, house dressing and mozzarella.....	8.5
SALAMI with spring mix, tomato, onions, smoked mozzarella and basil pesto.....	8.5
VEGETARIAN with spring mix, tomato, onions and homemade mozzarella	8.5
CHICKEN CAESAR with chopped onion and tomato stuffed in our homemade bread	8.5

PASTAS

BAKED LINGUINI MARINARA Linguini baked with our homemade mozzarella, then topped with our marinara and fresh parmesan cheese	12
RAVIOLI AUMENTARE A colorful selection of 3 Ricotta cheese and 3 crab raviolis laid in a Rosa sauce made of our tasty Marinara and a hint of cream with a sprinkle of fresh shredded Parmesan cheese	12
LASAGNA Baked with ground beef, ground Italian sausage, ricotta, mushrooms, oregano and basil. Finished with Parmesan and our homemade mozzarella.....	14
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.	12
Add shrimp*.....4 Add chicken* (grilled or blackened)...	3
FETTUCCINI 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
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.....	15
MEATBALLS MARINARA WITH LINGUINI Two large meatballs, with our house marinara and a splash of red wine	15
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	15

DESSERTS

HOMEMADE CHOCOLATE CHIP COOKIE with Vanilla Ice Cream and Chocolate Syrup...5.5
HOMEMADE PANNA COTTA White chocolate custard with a raspberry puree...5.5
GELATO ask your server for our featured flavors...4

DRINKS

Assorted Pepsi Products ...	2.25
Pellegrino/Panna Water	3
Coffee.....	2.25

Wine • Beer

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