



AUTHENTIC NEAPOLITAN PIZZA

## APPETIZERS

- WOOD-FIRED BREAD** Baked fresh in our wood-fired oven and served with olive oil or herb butter 4
- GARLIC CHEESE BREAD** Garlic. Cheese. Bread. Served with a side of house marinara 8
- BRUSCHETTA** Homemade crostini, topped with basil pesto, four cheeses, and pomodoro 8
- RUSTIC BURRATA** Creamy burrata mozzarella, served with sliced tomato, balsamic reduction, and a lemon vinaigrette; garnished with two crostini 11
- MEATBALLS PARMESAN** Our signature meatballs with our house marinara and Parmesan cheese 9
- TOASTED RAVIOLI** Spicy, cheese-filled ravioli, served with our house marinara and wasabi ranch for dipping 8
- CALAMARI** Thinly-cut and lightly-fried; served with a lemon wedge, house marinara, and wasabi ranch 11
- MUSSELS\*\*** Black mussels, served with grilled toast points in your choice of marinara, fra diavolo, or white wine garlic sauce 15
- STEAMERS\*\*** Clams in the shell, steamed in a garlic, white wine sauce 16

## SOUP AND SALADS\*\*

- CAESAR SALAD\*** Fresh romaine lettuce, tossed with our homemade Caesar dressing and served with Parmesan and crostini half 7 • whole 12
- CASA INSALATE** Our house salad, with cucumber, tomato, onion, and your choice of homemade tomato-balsamic vinaigrette or wasabi ranch dressing half 6 • whole 11
- PROSCIUTTO CAPRESE** House mozzarella, prosciutto, and fresh tomato over mixed greens; served with basil vinaigrette 14
- AMORE COBB** Romaine lettuce, baked prosciutto, grilled onion, tomato, cucumber, Gorgonzola cheese, and hard-boiled egg; served with wasabi ranch dressing 14
- CALAMARI SALAD** Thinly-sliced poached calamari steak, fresh parsley, fire-roasted red peppers and red onion; tossed in a zesty lemon garlic dressing 15
- SOUP OF THE DAY** Served with wood-fired bread 7

## PASTAS\*\*

- BAKED LINGUINI MARINARA** Linguini, baked with our house mozzarella, then topped with our house marinara and Parmesan cheese 14
- PASTA POMODORO** Bowtie pasta, tossed with fresh tomato, basil, roasted garlic, and a splash of white wine; garnished with Parmesan 15 • Add Shrimp, 7 or Chicken, 4
- FETTUCCINI ALFREDO** Fettuccini, tossed with our homemade, rich and creamy Alfredo sauce; topped with Parmesan, parsley 15  
Add Shrimp, 7 or Chicken, 4
- LASAGNA** Made from scratch and one of our most popular dishes. 2 meats, 3 cheeses, and house marinara 17
- MANICOTTI** Ricotta, Asiago, provolone, and Parmesan-filled manicotti; topped with house marinara and house mozzarella; finished with sautéed spinach 16
- MEATBALL LINGUINI** Two large meatballs, with our house marinara, a splash of red wine, and linguini 18
- MEDITERRANEAN PASTA** Sundried tomatoes, pine nuts, Kalamata olives, and grilled chicken; tossed with bowtie pasta in a pesto cream sauce and garnished with Gorgonzola 19
- ROASTED GARLIC AND TOMATO PASTA** Roasted garlic, sundried tomato, pine nuts, Marsala wine and cream; your choice of grilled chicken or shrimp; tossed with linguini and topped with Parmesan 17 • Add Chicken, 19 or Shrimp, 21
- CHICKEN PARMIGIANA** Lightly breaded and fried, topped with a blend of four cheeses and served with linguini, house marinara, and sautéed spinach 20
- EGGPLANT PARMIGIANA** Lightly breaded and fried, topped with a blend of four cheeses and served with linguini, house marinara, and sautéed spinach 16

## ADDITIONS

- SHRIMP** 7      **SALMON** 12      **CHICKEN** 4      **ANCHOVIES** 3      **MEATBALLS** 4

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



# HOUSE SPECIALTIES\*\*

- SHRIMP FRA-DIAVOLO** The “devil’s shrimp,” served with spicy marinara sauce and linguini 19
- LINGUINI WITH CLAM SAUCE** Clams in the shell, served in a white wine garlic sauce over linguini, with grilled toast points 18
- ROASTED PEPPER SALMON\*** Grilled salmon, cooked to order, served over fettuccini and tossed with mushrooms, tomatoes, capers, and arugula; roasted red pepper coulis 23
- CIOPPINO** Clams in the shell, black mussels, tail-on shrimp, and sliced calamari in a spicy white wine-marinara broth; served over linguini with grilled toast points 23
- CHICKEN SAN MARZANO** Tender breast of chicken, sautéed with with mushrooms, Madeira wine, and San Marzano tomato; served on a bed of linguini; topped with Parmesan and crostini 19
- CHICKEN MIMOSA** Artichoke hearts and imported prosciutto, sautéed with tender breast of chicken and finished with a rich spinach cream sauce; served over bowtie pasta 19
- CHICKEN MARSALA** Tender breast of chicken, sautéed with fresh mushrooms, imported prosciutto, and Marsala wine; served on a bed of linguini tossed with sauteed spinach 19
- CHICKEN PICCATA** Tender breast of chicken, sautéed with capers, lemon, cream, white wine, and parsley; served on a bed of linguini tossed with sauteed spinach 19
- FRESH PASTA OF THE DAY** Made in house. Ask your server. 19

# WOOD-FIRED PIZZA\*\*

gluten-free available (except calzone) please let us know of any food allergies

- CAPRICCIOSA**  
red sauce, artichoke heart, mushroom, kalamata olive, house mozzarella, prosciutto 15

**MARGHERITA**  
red sauce, basil, house mozzarella, parmesan 12

**SALSICCIA**  
red sauce, mozzarella, Italian sausage, bell peppers, onions 13

**PEPPERONI**  
red sauce, pepperoni, house mozzarella, and parmesan cheese 13

**ANIMA**  
red sauce, andouille, smoked mozzarella 14

**RUSPANTE**  
red sauce, chicken sausage, roasted bell peppers, house mozzarella 14
- MEDITERRANEAN**  
pesto cream, chicken, sun-dried tomato, kalamata olive, gorgonzola, house mozzarella 14

**LUSSURIA**  
red sauce, salumi, house mozzarella, garlic, red pepper 13

**MARINARA**  
red sauce, oregano and fresh garlic (no cheese) 10

**BIANCA AL PROSCIUTTO**  
garlic-olive oil, parmesan, house mozzarella, prosciutto, arugula 15

**CHECCA**  
garlic-olive oil, tomato, basil, house mozzarella 12

**QUATTRO FORMAGGI**  
garlic-olive oil, parmesan, house mozzarella, gorgonzola, smoked mozzarella 13

## CALZONE

ricotta, house mozzarella, red sauce, prosciutto, basil; served with a side of house marinara, 16

# DESSERTS

- CANNOLI** 6

**TIRAMISU** 8
- GELATO\*\*** 5

**AFFOGATO\*\*** 6
- PANNA COTTA\*\*** 7

**WOOD-FIRED COOKIE** 8

# DRINKS

- SOFT DRINKS, ICED TEA** 3

**ESPRESSO** 2.5

**CAPPUCCINO** 5
- PELLEGRINO / PANNA WATER** 4

**AMERICANO** 4
- COFFEE** 3

**LATTE** 5

Vero Amore (meaning “true love” in Italian) was certified as authentic Neapolitan Pizzeria #250 by Italy’s world-renowned Associazione Verace Pizza Napoletana Academy (VPN), which requires strict traditional Neapolitan pizza making standards.

All our food is made to order, and sometimes that takes a little longer; we think it’s worth the wait. In Italy, dining is about savoring fresh food. We believe in that tradition as well. VIAD—013119-08

**Buon Appetito! Aric Mussman and Joshua Mussman**

**\*\*Ask your server about our gluten-free options.**

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







## VINO BIANCO

### BIANCO BY THE GLASS

Prosecco, La Marca, Italy, NV	Sparkling	10	40
Pinot Grigio, Luna, Napa Valley, California, 2017		10	
Sauvignon Blanc, Starborough, South Island, New Zealand, 2017		11	
Chardonnay, Crusher Unoaked Chardonnay, Napa Valley, California 2017		9	
Chardonnay, Bollini, Trentino, Italy		10	36
Chardonnay, Harken Chardonnay, Arroyo Seco, California, NV		11	
Riesling, Gotham Project, Seneca Lake, New York, NV		10	
Rose, Day Owl, Parlier, California, NV		8	
Moscato, Castello del Poggio, Piedmont, Italy, NV		8	28
J. Roget, American Champagne	Sparkling	8	

### BIANCO BY THE BOTTLE

Prosecco, Stella Rosa Imperiale, Italy, NV	Sparkling	52
Moscato, Mia Dolce, d'Asti, Piemont, Italy, NV	Sparkling	48
Gewürztraminer, Sun Garden, Pfalz, Germany, 2015		36
Rose, F Location Dave Phinney, France, NV		30
White Blend, Flying Leap, Wilcox, Arizona 2017		34
Pinot Grigio, Rapido, Veneto, Italy, 2017		38
Pinot Grigio, Jermann, Venezia Giulia, Italy, 2016		40
Sauvignon Blanc, Jules Taylor, Marlborough, New Zealand, 2017		36
Sauvignon Blanc, Sauvion Vouvrey Chenin Blanc, Loire France, 2016		34
Dogajdo Bianco, Carpineto, Italy 2017		36
Chardonnay, Calera Chardonnay, Central Coast, California, 2015		36
Gavi di Gavi, Villa Sparina, Italy 2018		46
Reisling, Saint M, Pfalz, Germany		30

## PORT

Fine Tawny, Sandeman, Porto, Portugal	7
Fine Ruby, Dow's, Gaia, Portugal	7
Reserve, Portal 29 Grapes, Porto, Portugal	8

# VINO ROSSO

## ROSSO BY THE GLASS

<b>Chianti Classico</b> , Poggio Basso, Tuscany, Italy 2018	9	32
<b>Montepulciano</b> , Quattro Mani, Abruzzo, Italy 2017	9	32
<b>Super Tuscan</b> , Nessum Dorma, Italy, 2018	11	40
<b>Super Tuscan</b> , Poggio Torto, Toscana, Italy, 2017	12	44
<b>Merlot</b> , Gotham Project Ranch Rodeo, Lodi, California, 2017	8	
<b>Merlot</b> , Coppola, Napa Valley, Directors Cut, California 2016	12	44
<b>Cabernet Sauvignon</b> , Guenoc, Napa Valley, California, 2017	8	
<b>Cabernet Sauvignon</b> , Angeline, Santa Rosa, California, 2017	10	
<b>Cabernet Sauvignon</b> , Principi Di Butera, Sicily, Italy 2017	10	36
<b>Cabernet Sauvignon</b> , Martin Ray, Santa Rosa, California, 2016	15	
<b>Pinot Noir</b> , A to Z, Oregon, NV	11	
<b>Syrah</b> , Don and Sons "Crusher", California, 2015	10	
<b>Zinfandel</b> , Klinker Brick Red, Lodi, California, 2016	11	
<b>Malbec</b> , Downrange by Flying Leap, Mendoza, Argentina, 2017	12	

## ROSSO BY THE BOTTLE

<b>Veronese</b> , Allegrini Palazzo Della Torre, Veneto, Italy 2014	40
<b>Chianti</b> , Monrosso, Estate Bottled, Italy 2013	38
<b>Sangiovese</b> , Flying Leap, Wilcox, Arizona 2017	38
<b>Cabernet Sauvignon</b> , Adaptation, Napa Valley, California, 2017	90
<b>Pinot Noir</b> , BÖEN, Russian River Valley, California, 2018	40
<b>Syrah</b> , Bonny Doon, Santa Cruz, California, 2013	55
<b>Red Blend</b> Sand Reckoner X, Petite Verdot, Cab Franc, Tempranillo, Arizona	48
<b>Zinfandel</b> , Sextant, California, 2016	34
<b>Malbec</b> , Llama, Mendoza, Argentina, 2018	34

## RESERVE LIST BY THE BOTTLE

<b>Barolo del Commune di Serralunga D'Alba</b> , Rivetto, Italy, 2015	150
<b>Barolo Marcanasco</b> , Ratti, La Morra, Italy, 2015, 50 <sup>TH</sup> ANNIVERSARY RELEASE	120
<b>Brunello di Montalcino</b> , Campogiovanni, Italy, 2014	90
<b>Chianti Classico Riserva</b> , Carpineto, Tuscany, Italy 2015	90
<b>Amarone Della Valpolicella</b> , Bolla, Veneto, Italy 2011	90