



COMMENCE YOUR JOURNEY WITH:

Our Tomatoes Bruschetta 9.5

always diced on order, on the vine ripened tomatoes,
Spanish onions petals Baby basil oregano and garlic infused oil, never tasted so good:

Octopus alla Puttanesca 16.5

Overnight sous Vide octopus in our sizzling
Puttanesca sauce

Parmigiana di Melanzane e Ricotta 16

stone oven roasted eggplant layered over fresh ricotta
in sizzling san Marzano tomatoes topped with melted provolone

Gnocco alla Romana 13.5

House made Potatoes gnocchi terrine layered with tomatoes and basil sauce
Topped with mozzarella and parmesan gratin

Il Piatto della Casa 26.9

House favorite tasting platter for two people, with selection of cold cut
Italian stone oven roasted Vegetable, with Prosciutto Di Parma, Calabrian spicy Salami
Provolone cheese, fresh Mozzarella, , Balsamic roasted mushrooms

THE WAY WE SALAD:

Fantasia 11.5

fresh romaine lettuce, pitted black olives, tomatoes wedges cucumber Spanish onion

Arugula e Finocchio, 14

Wild arugula, shaved fennel, goat cheese crumble,
balsamic reduction, Caramelized whole nuts

Burrata 16.5

Organic locally crafted soft centered mozzarella, served with oregano roasted tomatoes
Apple balsamic reduction to die for

Caesar 13.5

Crunchy Romaine lettuce, French mustard aioli, house croutons, prosciutto cub

OUR ALWAYS AND ONLY FRESH PASTAS

Fettuccine Bolognese 18.50

Three meats Bolognese sauce Veal, Beef and
With our San Marzano tomatoes sauce, grated parmesan

Bucatini a`Amatriciana — ...Rome is Home 19.50

So you know: Thick spaghetti-like with a hole running through the center,
Twice cooked pork belly bits, serious chili, rich San Marzano tomatoes
Sweet onion, Pecorino Romano. Just do it

Linguine Nere all`Astice 29

Squid Ink Infused Linguini Pasta tossed with Main Lobster and his Bisque
stone oven roasted tomatoes, wild arugula, chili

Rigatoni Alla Carbonara — When in Rome... 18.50

With organic eggs, Cured Italian pancetta crispy cubes imported pecorino Romano,
Crushed black peppercorns. The way it should be.

Truffle Gnocchi 29

White truffle filled potatoes gnocchi served with
Parmesan creme sauce and cherry tomatoes organic honey

Ravioli di Zucca 22

Handmade Ravioli filled with roasted Butternut squash,
Served on pecorino and porcini mushroom sauce

Puttanesca 18

Ancient Italian dish,
Black olives, Marinated Anchovies, Baby capers, chilly, parsley, fresh rigatoni.

Vero Italian Lasagna Bake 21.50

Fresh pasta sheets layered with our 24 hours cooked three meats Bolognese
Topped with nutmeg and parmesan Béchamel sauce and melted mozzarella

Bucatini Spada 22.50

Thick spaghetti-like with a hole running through the center,
Swordfish loin ragout Sicilian Green olives roasted tomatoes slasa verde





MAINS

Salmon in Pentola 21.50

Comfit of Atlantic wild Caught Salmon fillet
Pink peppercorn infused, topped with house Citrus Salsa Verde
Served w rosemary and wild fennel seeds roasted potatoes

Pollo 25.50

Tenderized breast of Free Range chicken with sauce of your like:
Oven roasted with mozzarella and san Marzano tomatoes
Or Sicilian Marsala wine and roasted mushroom
Or Lemon and capers sauce
with side of roasted Vegetables

Cotolette di Agnellino 26.50

Imported from Welsh UK Lamb Cutlets,
Marinated in rosemary, thyme fresh oregano
Grilled to the Juiciest, drizzled with aged balsamic reduction
Served w gratin of thin sliced potatoes layered with mozzarella and béchamel sauce

Branzino All`Acqua pazza 35.50

Imported fresh Mediterranean Seabass
Stone oven roasted in a Chardonnay bath
With fresh marine Main lobster filled pasta pillows

Never less than 1LB Rib eye 33.50

All prime U.S.A. Angus Rib Eye steak
Naturally aged, 4 hours Sous Vide Cooked, finished to your like
Served w rosemary and wild fennel seeds roasted potatoes



THE PIZZAS

Regina Margherita! 13.50

The one and only Queen,
Fresh Mozzarella Imported Italian tomatoes EV00, Basil leaves

Prosciutto 21.90

Mozzarella, 24 months cured prosciutto Di Parma
Topped with fresh wild arugula leaves, hand shaved parmesan scallions

Napoli 15.50

Fresh Mozzarella imported Italian tomatoes,
Pitted black Kalamata olives Amalfi coast anchovies, Oregano

Vero Italian Downtown 22.50

The one here and only
Fresh Mozzarella Imported Italian tomatoes, House made Fennel spiced Sausage
Oven roasted balsamic Mushroom, Goat cheese crumble
Albas` finest white truffle infused oil. Boom!

Parmigiana 16.50

Mozzarella, roasted Eggplant, Stone oven roasted tomatoes
Smoked provolone cheese

Diavola 18.50

Mozzarella Imported Italian tomatoes Spicy Italian salami, fire roasted red peppers
Killer chili oil Mix

Peri Peri 19.9

The exotic one
Fresh Mozzarella Imported Italian tomatoes House smoked Chicken breast fillets with Italian herb Rub
Fire roasted red peppers topped with Spicy peri-peri sauce

P&P 21.9

This one has not tomato base...But still juicy as hell with:
Mozzarella Stone oven roasted tomatoes Italian round pancetta
Smoked provolone cheese organic apple honey



SWEET TREATS
CAUSE YOU DESERVE IT!

Vero Italian Tiramisu 10

This is the original receipt from Treviso,
No Heavy cream only Imported Mascarpone and organic Eggs
Layered with espresso soaked Savoirdi Biscuits

Chocolate Lava Tortino 10

Hot Semiliquid chocolate filled
With daily homemade ice cream
Ask your waiter for today`s ice cream flavor!

Coconut Pannacotta 10

Served w wild berries compote
Digestive biscuit dust

Torta della nonna 10

Slice of Tuscan indulgence,
with a sweet pastry base giving way to lemon- and vanilla-scented custard filling.
Roasted peanuts

CHAMPAGNE&BUBBLES

Prosecco di Valdobbiadene DOC , Veneto IT	G 9.5	B 37
Castello del Poggio Moscato D`Asti IT	G 11	B 42
Champagne Ayala Brut Majeur , Champagne FR		B 152

WHITE WINES

Ca' Bolani Pinot Grigio Superiore Friuli IT	G 9.5	B 39
Kono Sauvignon Blanc , Marlborough Valley NZ	G 10.5	B 41
Vermentino Rocca di Montemassi , Tuscany, IT	G 9.5	B 39
Principi di Buttera Chardonnay , Sicily IT	G 10.5	B 41
Schloss Vollrads Rieseling , Rheingau DE	G 14	B 49

REDS N ROSE`

Renaissance Rose , Toscana IGT	G 11.5	B 43
Edna Valley Pinot Noir , Central Coast CA	G 14	B 49
Las Piedras Malbec , Mendoza AR	G 12	B 47
Murphy Goode Red Blend Santa Rosa CA	G 11.5	B 43
Zambra Montepulciano d' Abruzzo, IT	G 11	B 40
Barolo Ceretto , Piemonte IT		B 95
Basiolo Barbera d'Asti		B 52
Zonin Amarone della Valpolicella		B 95
Sassabruna Supertuscan , Tuscany IT		B 65
Masseria Altemura Sasseo Primitivo Salento	G 12	B 38
Chianti Tomaiolo Riserva , Tuscany IT	G 10	B 38
Le Focaiè San Giovese Tuscany IT DOC	G 11	B 40
Zenato Amarone della Valpolicella Riserva		B 147

PLEASE ASK YOUR WAITER FOR THE WEEKLY DISCOUNTED SPECIAL PREMIUM WINE !!