

VERO

la cultura del mangiare

we use local, seasonal, sustainable and organic ingredients when possible

Antipasti

Assaggi	small plates - a selection of individual antipasti (choose three)	12
	marinated eggplant soppressata salame marinated anchovies	
	Castelvetrano olives marinated provolone chilled calamari salad	
Burrata	cow's milk mozzarella with cream, sea salt, fresh cracked pepper	10
Parmigiana	baked eggplant with tomato, mozzarella, Parmigiano & fresh basil	9
Gamberoni	skillet cooked prawns with Calabrese hot peppers, garlic, oregano, parsley & lemon	12
Cozze	sauteed mussels with tomato, garlic, parsley & white wine	12
Calamari	deep fried calamari	9
Insalata di Mare	octopus, cuttlefish, prawns, with julienne vegetables, black olives, marinated in citrus oil	11
Zuppa	soup of the day	7

Insalate

Mista	mixed greens, red onion, toasted walnuts & ricotta salata	8
Arugola	arugula, red onion, shaved Parmigiano, lemon & olive oil	8.5
Spinaci	fresh spinach, mushrooms, red bell pepper, balsamic vinaigrette	8

Primi

Gnocchi	cherry tomatoes, basil, asparagus, speck and pecorino cheese	16
Ravioli Pesto Trapanese	ricotta and spinach filled ravioli with crushed almond, basil, garlic & tomato	16
Lasagna	meat sauce, bechamel, mozzarella & Parmigiano	15
Tagliatelle al Sugo	spicy braised beef & Parmigiano	15
Spaghetti alle Vongole	clams, garlic, white wine, Calabrese hot peppers, olive oil & parsley	16
Ravioli all'Aragosta	lobster filled ravioli, zucchini, sundried tomato, broccoli rabe, cream	18
Risotto del Giorno	chef's daily preparation of risotto	AQ

Pesce

Pesce del Giorno	chef's daily fish selection	market price
Salmone	black olives & rosemary sauce, served with portabella mushrooms, spinach & zucchini	20
Zuppa di Pesce	fish, prawns, clams & mussels, hot pepper, garlic, in tomato & saffron soup	23

Carne

Vitello	veal chop, served with oven roasted potatoes & spinach	24
Bistecca	grilled NY steak served with mashed potatoes	23
Maiale	stuffed pork scaloppine with cheese & mushrooms, breaded, served with panzanella salad	21
Anatra	duck breast, braised chard, fingerling potatoes, cauliflower, thyme, balsamic reduction duck juice	23

Contorni

roasted potatoes	6
sautéed spinach	
broccoli rabe with red chili flakes & tomato	
braised chard	

18% gratuity may be added to parties of six or more
dessert fee \$2 per person