

[APPETIZER]

All good All to Share

BRUSCHETTA AL POMODORO \$6.5

On the vine ripened tomatoes extra virgin olive oil basil Spanish red onions

EGGPLANT PARMIGIANA APP \$10.5

Grilled eggplant layered on Italian mozzarella with tomatoes and basil

OUR ANTIPASTO PLATE \$20.9

Generous selection of Italian cured meats Imported cheese, roasted vegetables on our signature homemade bread

SICILIAN CAPONATA \$7.5

Eggplant red bell peppers, Spanish red onion and olives Sicilian ratatouille

VEAL MEATBALL \$5

veal meatballs in hot marinara sauce

BRUSCHETTA



EGGPLANT



[SALADS]

FANTASIA \$7.90

Mixed leaf's, shaved fennel, pitted black olives, tomatoes wedges shaved cucumbers, Spanish

RUCOLA E FINOCCHIO \$9.5

Wild Arugula, shaved fennel, goat cheese crumble figs Balsamic, walnut

BURRATA \$12.5

Organic Locally crafted soft centered mozzarella, served with oregano roasted tomatoes and apple balsamic reduction

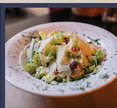
CAESAR \$12.5

Romaine lettuce, parmesan, mustard aioli, house croutons, crispy pancetta,

BURRATA



CAESAR SALAD



[HOT SOUPS]

TRADITIONAL MINISTRONE SOUP \$6.5

CHICKEN POTATOES AND LEEKS SOUP \$6.5

PUMPKIN AND PECORINO VELOUTÉ WITH CROUTONS \$6.5

PIZZAS

Fresh from our kitchen

REGINA MARGHERITA \$10

The Queen, fresh mozzarella, imported Italian tomatoes, EVOO, Basil

PARMIGIANA \$12

Grilled eggplant, mozzarella, stone oven roasted tomatoes, Melted provolone

DIAVOLA \$12

Italian spicy salami, roasted peppers, Killer Chili oil.

NAPOLETANA \$12

Pitted Black olives, Amalfi anchovies, mozzarella, oregano

PROSCIUTTO \$16.95

Mozzarella, Prosciutto di Parma, shaved parmesan wild arugula

VERO ITALIAN DOWNTOWN \$18

House made Italian fennel seed sausage, French goat cheese stone oven roasted mushroom Black truffle oil

PERI-PERI \$16.5

House smoked chicken fillets in our special BBQ marinate, fire roasted red peppers, garnished with Peri-Peri sauce

P&P \$15

Italian smoked prosciutto, mild provolone, roasted tomatoes, organic honey

COTTO \$15.50

tomatoes, mozzarella, triple smoked ham, mushroom and chicken,

PROSCIUTTO



PARMIGIANA



MARGHERITA



PANINI 10 SERVED WITH SALAD

ROASTED PROSCIUTTO

Wild arugula, mozzarella, fig jam, thin sliced tomatoes

SALAMINO

Salami, Blue cheese arugula, honey

MELANZANE

Grilled eggplant fire red peppers mozzarella, lettuce, aioli

TURKEY

with light spicy mustard, lemon aioli, lettuce, thin sliced tomatoes

CONSUMER ADVISORY:

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Section 3-603.11, FDA Food Code

PASTA

Fresh from oven

CHEESE RAVIOLI \$14.50

Red, white or pink sauce

PENNE ALLA NORMA \$12

penne pasta with diced roasted eggplant, marinara sauce, ricotta, basil

SPAGHETTI ALLA AMATRICIANA \$12

Crispy pork belly twice cooked, San Marzano tomatoes, chili, parmesan

PENNE ALLAZUCCA \$14

whole wheat, pasta, pumpkin- velouté, black pepper, pecorino, mascarpone

LINGUINE- NERE - OUR BLACK LABEL \$23.5

Squid Ink Linguine , shrimp, calamari, arugula, roasted tomatoes chili,

SPAGHETTI ALLA CARBONARA \$12

with organic eggs, cured Italian pancetta, imported pecorino Romano

FETTUCINE ALLA BOLOGNESE \$15.50

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

FETTUCINE AI FUNGHI PORCINI \$17.50

Home made fettuccine pastas with Italian Imported porcini mushroom roasted tomatoes, shaved parmesan

GNOCCHI FOUR CHEESES \$15.50

Homemade potatoes gnocchi with four cheese sauce

VERO ITALIAN LASAGNA BAKE \$12

Classic Italian Bolognese sauce layered with fresh pasta and mozzarella

Spaghetti or penne Tomatoes and Basil \$8.5

SPAGHETTI OR PENNE WHITE SAUCE WITH PARMESAN ALFREDO \$8.5

SPAGHETTI OR PENNE AL PESTO GENOVESE WITH BASIL PESTO \$10.5

CHICKEN \$4.5

SHRIMP \$6

SALMON \$4.5

CARBONARA



LINGUINE NERE



MATRICIANA



PORCINI



FRESH PASTA OPTIONS

FETTUCINE \$4

BUCATINI \$4

RIGATONI \$4

POTATOES GNOCCHI \$4

WHOLE WHEAT PENNE \$4

GLUTEN FREE GNOCCHI \$6

GLUTEN FREE PENNE \$5

[MAIN DISHES]

All good Always Fresh

SERVED WITH CHOICE OF SIDE:

STEAKS POTATOES, GARDEN SALAD, MASHED POTATOES.
EXTRA SIDE \$3.5

SALMONE IN PENTOLA \$15.50

Comfit of Atlantic wild caught salmon fillet,
 with house salsa verde

COTOLETTE DI AGNELINO \$22.90

New Zealand Grilled Lamb cutlets grilled
 rosemary balsamic reduction

GAMBERATA \$15

Succulent jumbo shrimp, grilled and then
 tossed with arugula, garlic, chili, served
 on thick house made bread

EGGPLANT PARMIGIANA \$14.5

Grilled eggplant layered on Italian mozzarella
 with tomatoes and basil sauce

POLLO PARMIGINA \$14

Grilled chicken breast, topped with tomatoe
 and mozzarella

16OZ RIB EYE STEAK \$28

Grain feed, cooked to your like, seriously
 good meat

ORGANIC PORK LION \$14

Grilled with rosemary and balsamic reduction

BRANZINO WHOLE BONED \$18

pan seared Mediterranean sea bass with
 puttanesca sauce

VEAL MEATBALLS \$15

Homemade meatballs with rich tomatoe
 and basil sauce and fresh ricotta

LAMBCUTLETS



ATKANTIC SALMON



LEMON CHICKEN



[SIDES]

VEGETABLES BLEND SAUTEE \$7

ROASTED ROSEMARY POTATOES \$5

With home aioli

PENNE WHITE RED OR SAUCE \$7

SPAGHETTI WHITE OR RED SAUCE \$7

MASHED POTATOES \$4.5

GARDEN SALAD \$5

[DESSERTS]

Fresh from our kitchen

VERO ITALIAN TIRAMISU

\$7

This the original receipt from Treviso, Imported Mascarpone and organic Eggs Layered with espresso soaked Savoiardi Biscuits

CHOCOLATE LAVA TORTINO

\$7

Hot Semiliquid chocolate filled, With daily homemade ice cream

COCONUT PANNA COTTA

\$7

Served w wild cherries compote Digestive biscuit dust, cherry and orange liqueur syrup

TORTA DELL'ANONNA

\$7

Slice of Tuscan indulgence, with a sweet pastry base layered with limoncello and imported mascarpone white chocolate petals, vanilla ice cream

LIMONCELLO



TIRAMISU



[COLD DRINKS]

APPLE JUICE 15OZ	\$3.0
UNSWEETENED Tea \$18.5OZ	\$3.0
COKE, FANTA, SPRITE, DIET CAN	\$2.5
NON SPARKLING LEMONADE	\$3.0
JARRITO MANDARIN 12OZ,	\$2.8
JARRITO LIME 12OZ.	\$2.8

[COLD BEERS]

MILLER LIGHT	\$6
CORONA, HEINEKEN, PERONI	\$6.5
ITALIAN CRAFT LAGER	\$7.5
ITALIAN CRAFT IPA	\$8.5

ONLINE ORDERING:
www.veroitalian.com

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