

# vero

## PIZZA NAPOLETANA

EST. 2012  
by PIZZAIOLO M-A BUHOLZER

Originally developed in Naples, Italy over three centuries ago, the pizza napoletana is a culinary craft imbued with history, methodology and discipline. The dough is made from '00' flour, water, sea salt and natural leavening (yeast or madre). Slowly leavened and hand rolled by the pizzaiolo, the pizza cooks in a wood-fired oven at nine hundred degrees for about ninety seconds. The pizza is lightly topped and often sports a leopard-like char. The Pizza Margherita— tomato, basil, fresh mozzarella, sea salt, e.v. olive oil, is the quintessential neapolitan pizza. Pizza Napoletana is best eaten immediately, fresh out of the oven and left uncut for the diner to tear or cut at their own pace.

open for dinner tues- thurs 5 - 10 pm fri, sat 5 - 11 pm  
dine in only | closed sunday and monday  
first come first serve. limited dough.  
please call to arrange parties of 6+

### APPETIZERS

- BREAD & OIL 4
- MARINATED OLIVES w/ marcona almonds 6
- BURRATA 12  
burrata cheese, blueberries, pickled blueberry-scape jam, basil
- BRESAOLA PLATE 12  
air-cured beef filet, parmigiana-reggiano, arugula
- CURED MEAT PLATE 15  
mortadella, soppressata, coppa, prosciutto di parma
- ROASTED CAULIFLOWER 9  
mascarpone, vincotto, chives

### PIZZA NAPOLETANA 10" naturally leavened neapolitan dough, recommend one per person, served uncut

- MARGHERITA 14  
tomato, mozzarella, basil
- MARGHERITA DOP 16  
tomato, mozzarella di bufala dop, basil
- MARINARA 13  
tomato, oregano, basil, garlic; no cheese
- NYCHEESE 16 add pepperoni +2  
tomato, buffalo mozz, lo-moisture mozz, pecorino, basil, oregano
- PICCANTE 16 add pancetta +2  
tomato, mozzarella, calabrian chili, onions, garlic, pecorino
- SALUMI 16  
tomato, mozzarella, genovetta salami, pecorino, honey, oregano
- SALSICCIA 16  
tomato, mozzarella, sliced Italian sausage, red onion, pecorino
- CAPUA 18  
tomato, mozzarella, prosciutto di parma, arugula, parmigiano
- SOPPRESSATA 18  
tomato, mozzarella, soppressata, jalapeno, gorgonzola, breadcrumbs

### SALADS

- HOUSE SALAD 6 family 15  
romaine, dried olives, breadcrumbs, pecorino, caesar dressing\*
- ARUGULA SALAD 6 family 15  
arugula, parmigiano, truffle oil, lemon
- SUMMER TOMATOES 9  
seasonal local tomatoes, buffalo mozzarella, basil
- SQUASH CARPACCIO 9  
local squash, pesto, marcona almonds, parmigiana

- BIANCA 14  
garlic, mozzarella, basil
- FILETTI 15  
garlic, mozzarella, fresh tomatoes, basil, arugula, pecorino
- MILK & HONEY 16 add pancetta +2  
garlic, mozzarella, farm egg, basil, honey
- BEST 16  
ricotta cream, mozzarella, caramelized leeks, sesame seeds
- VERDE 16  
lacinato kale, calabrian chile cream, shallots, pecorino
- AMR 19  
garlic, buffalo mozzarella, beef bresaola, arugula, parmigiano

### ADD ONS

- buffalo mozzarella +3 arugula +2 farm egg +2
- hot coppa | pepperoni | pancetta | soppressata +3 anchovy +2

### DESSERT

- GELATO 5 / 6  
local artisan gelato, please ask server for daily selection

- AFFOGATO 6  
espresso over your choice of gelato

LOCAL SOURCES most of our produce, our eggs and many of our cheeses come from local sources ensuring seasonal quality and overall goodness

FarmShare Ohio  
Gelato Star  
Haywire Farm

Lake Erie Creamery  
Mike Varga Apiary  
On the Rise Bakery

Rainbow Farm  
Thaxton Organic Garlic  
Waxwing Farm

please let us know of any food-related allergies or dietary restrictions/ exclusions

\*eating undercooked or raw eggs may increase risk of foodborne illness

## TABLE WINE

Red Carafe, 500 mL	Toscana Rosso	18
White Carafe, 500 mL	Toscana Bianco	18

## RED WINE

### GLASS

Montepulciano d'Abruzzo	Corno Grande	9 / 32
Barbera d'Alba	Rocche Costamagna	9 / 32
Chianti	Castello Sonnino	8 / 28
Super Tuscan	Tenuta la Badiola <i>Il Canapone 642'</i>	11 / 40
Vino Nobile	Podere San Giovanni	12 / 42
Aglianico	San Salvatore Agricola	12 / 42

### BOTTLE

Amarone	Massimago 2011	102
Barbera Buschet	Boffa 2013	38
Barolo	Franco Conterno 2011	52
Brunello di Montalcino	Tamburini Somnio 2010	84
Chianti Montespertoli Riserve	Castello Sonnino 2011	34
Dolcetto d'Alba	Marchesi di Barolo 2013	42
Nero d'Avola	Zisola 2013	45
Pugnitello	Corte alla Flora 2011	60
Sangiovese-Merlot	Castello Sonnino <i>San Leone</i> 2006	75
Valpolicella Ripasso	Remo Farina 2014	38
Super Tuscan	Tolaini Al Passo 2011	48

## WHITE WINE

### GLASS

Chardonnay	Andriano <i>Somereto</i>	8 / 28
Falanghina	Feudi di San Gregorio	8 / 28
Pinot Grigio	Andriano	10 / 36
Soave	Bertani <i>Sereole</i>	9 / 32
Falanghina	San Salvatore Agricola	11 / 42
Sauvignon Blanc	LaVis Dipinti	10 / 36

### BOTTLE

Fiano	Castello Monaci	42
Gavi	Marchesi di Barolo	36
Chardonnay Kreuth	Terlan	56

## OTHER

Rosé of Molinara & Merlot	Bertani	8 / 28
Rosé of Sangiovese & Cabernet	Terre di Talamo <i>Piano Piano</i>	12 / 42
Bracchetto d'Aqui	Col dei Venti	9 / 32
Prosecco Split	Lamberti	9
Franciacorta Brut DOCG	Contadi Castaldi	52

## BEER

Bionda	Menebrea	5
Amber	Menebrea	5

## SOFT DRINKS

Blood Orange soda	3	Aqua Panna flat bottled water	4
Lemon soda	4	Pellegrino Sparkling mineral water	4
Mexican Coca-Cola	4		

## AFTER DINNER/ COFFEE

Espresso	2	Vin Santo & biscotti	12
Americano	2.50	Limoncello	8
Gelato Affogato	6		
Table Moka Pot	8		