

VERO

CIBO • VINO • LIQUORI BAR

192 Broadway ~ Village of Amityville
631.608.4340 ~ www.verorestaurant.biz

Salumi 8

Soppressata black pepper salame
Bresaola air dried, season beef, wild arugula, parmigiano
Napoletano spicy salame
Finocchiona coarsely ground from Tuscany with fennel
Coppa Berkshire pork shoulder
Lombo loin of Berkshire pork
Culatello the heart of prosciutto
Salame Rosa dried roasted salame, coriander and mace
Salame Felino coarsely ground pork with a hint of garlic

Tasting of salumi Serves 2 to 3 (Chef's choice) 25

Imported DOP Selection

Prosciutto di Parma Italian ham, aged 18 months 12
Speck smoked prosciutto from Alto Adige 10
Mortadella pride of Bologna 9

DOP Tasting Serves 2 to 3 28

Formaggi 8

Gorgonzola Dolce cow's milk, creamy, mild, semi-soft
Parmigiano Reggiano cow's milk, piquant, salty, hard
Fontina Val D'Aosta cow's milk, rich, sweet, semi-soft
Taleggio cow's milk, nutty, aromatic, semi-soft
Toma Piemontese goat's milk, house cured
Provolone cow's milk, salty, sharp, semi-hard
Asiago Vecchio cow's milk, sharp, tangy, semi-hard
Crescenza cow's milk, buttery, rich, slightly tart

Tasting of Formaggi

3 Selections 11
5 Selections 18
7 Selections 24

Focaccia del Giorno 4

House baked focaccia of the day

Bruschette 8

Fagioli sauteed borlotti beans
Pumate roasted tomato pesto
Melanzane Sicilian eggplant relish
Marmellata tomato jam

Tasting of 4 bruschetta 22

Olives 5

Cerignola large, firm and meaty, mild, earthy taste

Gaeta brine-cured version, slight bitter flavor

Miste oil cured country mix

Tasting of olives 9

Piattini

Cannellini e Salsiccia Tuscan beans, grilled sausage 8
Gamberoni lemon grilled shrimp 11
Caponata Siciliana Sicilian eggplant relish 7
Crudo daily selection of marinated seafood 9
Insalata di Mare seafood salad 9
Insalata di Agrumi sliced citrus, shaved fennel 6
Rape Arrosto roasted beet, ricotta salata 6
Cesare alla Griglia grilled romaine, caesar dressing, olive crostini 8
Costine di Maiale onion braised pork ribs 9
Melanzane Sott'olio grilled marinated eggplant 6
Peperoni Arrosto roasted peppers 6
Arancini di Riso arborio rice fritters, tomato sauce 6
Sliders di Polpetta Nonna's meatball sliders 8
Polenta Fritta polenta fries, roasted tomato pesto 6
Crocchette di Patate potato croquettes, salsa verde 6
Rucola wild arugula, lemon, EVOO, shaved Grana Padano 7
Spiedini Romani
battered mozzarella sandwich with anchovy-caper sauce 7

Pasta 13

Cappelletti tortellini, boscaiola
Spaghetti Alla Chitarra eggplant, cherry tomato, capers
Garganelli duck ragu'
Bucatini Amatriciana, pecorino romano
Cavatelli pulled braised pork, ricotta salata
Gnocchi potato dumplings, ragu' antico
Orecchiette broccoli rabe, sausage, garlic
Raviolini red snapper ravioli, shrimp, scallop, fennel, tomato broth
Pansoti oversized tortelli filled with Swiss chard, fresh curd, pesto sauce

Tasting of 3 pasta 32

Specialita' 18

Polenta creamy polenta served on traditional wooden board with ragu' of the day
Branzino filet of Mediterranean striped bass, Gaeta Olives, lemon, white wine
***Costolette di Agnello** grilled lamb chops, Salmoriglio sauce
***Costolette di Vitello** grilled veal lollipops, red wine essence
Pollo herb seared Murray chicken breast, grapes, wild mushrooms
Cioppino di Pesce shrimp, calamari, perch, mussels in bordetto
***Manzo** herb roasted beef tenderloin, tomato jam
Maiale Espresso rubbed Berkshire pork tenderloin, heirloom apples, cranberry essence
Risotto shrimp, scallop, calamari, mussels

THE WHOLE SHABANG!

1 of every item on the menu \$500

For your convenience an 18% gratuity will be added to parties of 7 or more

*Cooked to your liking
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Massimo Fedozzi, Chef