



La Verace

PIZZERIA GOURMET E FRIGGITORIA

MENU'

La Verace

Pizzeria Gourmet e Friggitoria

About us

La Verace, with its map logo above the name, was founded on 19 October 2020, as a small takeaway and home delivery business during a particularly challenging period in history.

It was created through the sacrifice of two young people, Rosario and Valentina, who were full of ambition and dreams to fulfil. What we want to convey with our dishes is the love and passion we put into everything we do every day. Our goal is to let you taste a light and digestible Verace pizza while maintaining the traditions and flavours of our land.

Rosario Panuccio, Master Instructor at the 'Verace Matura' school since 2018, is constantly learning and updating his knowledge of dough, maturation and leavening. Our dough matures for 48 to 72 hours, with regular temperature checks. Every day, we choose products of the highest quality and controlled origin. All our pizzas are topped with extra virgin olive oil, basil and buffalo mozzarella, subject to availability.

Thanks to you, in 2022 La Verace will expand, giving all customers the opportunity to enjoy its delicacies at their tables.

Confident that we will satisfy your palates, we thank you for reading and wish you

Bon appétit!



ALLERGEN TABLE

ai sensi del Reg. 1169 / 2011

If you are allergic or intolerant to one or more substances, please inform our waiting staff, and we will show you the dishes that do not contain the specific allergens.

Frozen foods are indicated with (*) among the ingredients of the products listed

SHELLFISH



MOLLUSCS



FISH



GLUTEN



EGGS



MILK



NUTS



CELERY



MUSTARD



SOY



SESAME



PEANUTS



WALNUTS



MEAT



LUNCH BREAK

Fresh salads made to order with high-quality ingredients

Option to accompany with plain focaccia €3.00

Sant'Elia Salad



(lettuce, cherry tomatoes, Riviera olives, buffalo mozzarella bites, julienne carrots, aubergines, corn)

Scilla e Cariddi Salad



(corn salad, prawns*, octopus, boiled potatoes, cherry tomatoes, parmesan shavings)

Diamante Salad



(lettuce, peppers, Tropea onions, cooked ham, walnuts, cheese cream)

Fata Morgana Salad



(rocket, tuna, Tropea onion, Greek feta cheese, cucumber, Riviera olives, balsamic glaze)

SIDE DISHES:

French fries*



Mixed salad



WAITING FOR YOUR PIZZA...

Italian appetiser



Assorted cold cuts and cheeses, eggplant parmigiana, croquettes, bruschetta, olives, walnuts.

€ 20.00

Gourmet potato croquettes:



- Provola cheese and aubergines with mushrooms
- Mortadella, stracciatella cheese and pistachios
- Prosciutto, buffalo mozzarella bites and cherry tomatoes
- With lemon-flavoured parsley sauce and seared octopus tentacles

€ 8.00

€ 9.00

€ 9.00

Montanare Gourmet



- Mortadella, Philadelphia cheese and pistachio
- Anchovies and Piennolo yellow tomatoes
- Pesto, speck and Parmesan cheese
- Lard, walnuts and honey

€ 12.00

Frittatine di Pasta napoletane



Prepared by hand every day with genuine, selected ingredients.

Crispy on the outside, creamy on the inside: true Neapolitan tradition in a delicious bite-sized format. 100% HOMEMADE

Ask the waiting staff for the flavours of the day!

€5.00 pz

AN ALTERNATIVE TO PIZZA

Bresaola, rucola, Parmesan cheese and cherry tomatoes



€ 15.00

Caprese salad with Battipaglia DOP buffalo mozzarella, basil and oregano



€ 15.00

18-month aged Parma ham, Campania buffalo mozzarella fried dumplings Octopus, potatoes and olives



€ 18.00

Octopus, potatoes and olives



€ 12.00

Fried Patagonian calamari



€ 15.00

Royal mixed fried seafood



€ 20.00

Shrimp and apple cocktail



€ 12.00

GLI SPECIALI

PIZZA IN PALA ALLA ROMANA

At Verace, we have chosen Roman-style pizza to offer a different, modern and surprising experience. It is the result of careful research into the dough and cooking, with the aim of combining lightness, crispness and authentic taste.

We prepare our dough using a contemporary method of long maturation, with 80% hydration and 30% biga, to ensure a highly digestible and fragrant result. After slow, natural rising, the dough is rolled out by hand, topped with premium ingredients and baked to achieve that distinctive golden, crispy crust.ù

You can order:

- A whole pala for one person, or
- A pala to share between two, with two flavours of your choice.

Scarpariello

San Marzano tomatoes, piennolo cherry tomatoes, pepper, basil, shavings of Provolone del Monaco cheese, EVO oil.

€15.00

Stracciata

Mortadella di Bologna, buffalo stracciatella cheese, pistachio cream and chopped pistachios, basil, EVO oil.

€20.00

Parma

Parma 24-month aged Parma ham, cherry tomatoes, buffalo mozzarella, basil, EVO oil.

€20.00

Cetara

Caramelised onion chutney, buffalo stracciatella cheese, Cetara tuna fillets, basil, EVO oil.

€20.00

LE GOURMET

By Master Pizza Chef Rosario Panuccio

Ruota di carro + €2.00

- La Gricia**    **NEW** € 15.00
cacio cream base, Agerola fior di latte, crispy Norcia guanciale, black pepper, a dusting of Pecorino Romano, basil. EVO oil.
- La Verace**    € 13.00
fior di latte, d'Agerola, grilled artichokes, Calabrian capicollo DOP, shavings of Provolone del Monaco DOP, basil, EVO oil
- La Verace 2.0**    € 16.00
chickpea hummus base, fior di latte d'Agerola cheese, Calabrian capocollo DOP, Calabrian sun-dried tomatoes IGP, flakes of Provolone del Monaco cheese, basil, EVO oil
- Nonna Peppina**     € 12.00
veal ragù, Agerola fior di latte cheese, walnuts, Grana Padano cheese, basil, EVO oil
- Mortazza**     € 15.00
agerola fior di latte cheese, Bologna mortadella PDO, Apulian burratina PDO, Bronte pistachio cream, chopped pistachios, basil, EVO oil
- Genovese**    € 15.00
agerola fior di latte cheese, Genovese pesto, crispy pancetta, yellow and red Piennolo cherry tomatoes, Apulian burratina DOP cheese, basil, EVO oil
- Norvegese**    € 15.00
cream of courgette, fior di latte d'Agerola, smoked Norwegian salmon, pulian stracciatella DOP, almond flakes, basil,
- Puglia**     € 16.00
chickpea hummus base, fior di latte cheese from Agerola, Trentino speck, crumbled Pugliese tarallo, Pugliese DOP burratina cheese, basil, EVO oil
- Mazara del Vallo**     € 20.00
cream of courgette, fior di latte d'Agerola, Mazara red prawn crudités*, Apulian burratina DOP, basil, EVO oil
- Crispy**    € 15.00
base with Agerola fior di latte cheese, Agerola provola cheese, crispy bacon, local potato croquettes, basil, EVO oil
- La Calabrisella**    € 15.00
base of bell pepper velouté, Agerola fior di latte cheese, pork sausage, Spilinga nduja, caramelised onion chutney, basil, EVO oil
- Nerano**    € 15.00
base with courgette cream, Agerola fior di latte cheese, crispy bacon, courgettes alla scapece, flakes of Provolone del Monaco cheese, basil, EVO oil
- Penelope**     € 20.00
cream base with Cacio e Pepe cheese, fior di latte d'Agerola cheese, Mazara del Vallo scampi tartare, Bellavista scampi crudités, Sorrento lemon zest, basil, EVO oil

PIZZAS

The traditional

Ruota di carro + €2.00

- Marinara** 🍅 € 6.00
S. Marzano tomatoes, garlic, oregano, basil, EVO oil
- Margherita** 🍅🧀 € 7.00
San Marzano tomatoes, Agerola fior di latte cheese, basil, EVO oil
- Prosciutto** 🍅🧀🍖 € 8.00
S. Marzano tomatoes, Agerola fior di latte cheese, cooked ham, basil, EVO oil
- Napoli** 🍅🧀🐟 € 8.50
S. Marzano tomatoes, fior di latte cheese from Agerola, Cetara anchovies, oregano, basil, EVO oil
- Siciliana** 🍅🍇 € 8.00
pomodoro s. marzano, capperi, olive riviera, alici di cetara, origano, basilico, olio EVO
- Prosciutto and mushrooms** 🍅🧀🍖🍄 € 8.50
S. Marzano tomatoes, fior di latte d'Agerola cheese, cooked ham, mushrooms*, basil, EVO oil
- Capricciosa** 🍅🧀🍖🍄 € 9.50
S. Marzano tomatoes, Agerola fior di latte cheese, cooked ham, mushrooms*, artichokes, Riviera olives, basil, EVO oil
- 4 seasons** 🍅🧀🍖🍄 € 8.50
S. Marzano tomatoes, Agerola fior di latte cheese, cooked ham, mushrooms*, artichokes, cherry tomatoes, basil, EVO oil
- Americana** 🍅🧀🍖🍟 € 8.00
S. Marzano tomatoes, Agerola fior di latte cheese, wrustel sausage, chips*, basil, EVO oil
- Tropea** 🍅🧀 € 8.00
S. Marzano tomatoes, Agerola fior di latte cheese, Tropea red onions, basil, EVO oil
- Tuna and onions** 🍅🧀🐟 € 8.50
S. Marzano tomatoes, Agerola fior di latte cheese, tuna, red Tropea onions, basil, EVO oil
- 4 cheeses** 🍅🧀 € 9.50
S. Marzano tomatoes, Agerola fior di latte cheese, Grana Padano cheese, gorgonzola cheese, provola cheese, basil, EVO oil
- Squid** 🍅🧀🐙 € 11.00
S. Marzano tomatoes, Agerola fior di latte cheese, fried squid*, basil, EVO oil
- Seafood** 🍅🧀🐟🍄 € 11.00
San Marzano tomatoes. Fior di latte cheese from Agerola, seafood*, scampi*, basil, EVO oil
- Diavola** 🍅🧀🍖 € 8.50
S. Marzano tomatoes, Agerola fior di latte cheese, spicy salami, Riviera olives, basil, EVO oil

PIZZAS

The traditional

Ruota di carro + €2.00

- Contadina**    € 8.00
S. Marzano tomatoes, Agerola fior di latte cheese, aubergines, courgettes, peppers, basil, EVO oil
- Bomba**    € 9.50
Marzano tomatoes, Agerola fior di latte cheese, sausage, peppers, Spilinga nduja, Riviera olives, basil, EVO oil
- Bufalina**   € 11.00
S. Marzano tomatoes, Battipaglia buffalo mozzarella, Pachino cherry tomatoes, oregano, basil, EVO oil
- Bagnarota**   € 9.00
San Marzano, Riviera olives, red Tropea onions, Cetara anchovies, oregano, basil, EVO oil
- Campana**    € 9.50
fior di latte d'Agerola cheese, sausage, Neapolitan friarielli, basil, EVO oil
- Sfiziosa**    € 9.00
fior di latte d'Agerola cheese, crispy pancetta, provola d'Agerola cheese, boiled potatoes, basil, EVO oil
- Delizia**     € 10.00
S. Marzano tomatoes, Agerola fior di latte cheese, courgettes, prawns*, basil, EVO oil
- Valtellina**    € 11.00
fior di latte d'Agerola cheese, rocket, bresaola, cherry tomatoes, parmesan shavings, basil, EVO oil
- My Way**    € 11.00
fior di latte cheese from Agerola, rocket, 18-month aged Parma ham, datterino tomatoes, buffalo mozzarella from Battipaglia, basil, EVO oil
- Calzone regular**    € 8.00
S. Marzano tomatoes, Agerola fior di latte cheese, cooked ham, basil, EVO oil
- Calzone stuffed**    € 9.50
S. Marzano tomatoes, Agerola fior di latte cheese, cooked ham, mushrooms*, artichokes, olives, basil, EVO oil
- Calzone calabrone**     € 9.00
San Marzano tomatoes, fior di latte d'Agerola, spicy salami, nduja of Spilinga, basil, EVO oil
- Piennolo**    € 12.00
fior di latte d'Agerola, yellow and red piennolo cherry tomatoes, Battipaglia buffalo mozzarella, Cetara anchovies, oregano, basil, EVO oil
- Norma**    € 10.00
Tomato sauce, fior di latte cheese from Agerola, aubergines, Zappalà salted ricotta cheese, basil, EVO oil

FOCACCE

- Summer focaccia 🍷🥗🍴 € 9.00
prawns*, rocket, datterino tomatoes, Battipaglia buffalo mozzarella, basil, EVO oil
- Tricolour focaccia 🥗🍴 € 8.50
rocket, datterino tomatoes, Battipaglia buffalo mozzarella, basil, EVO oil
- Vegetarian focaccia 🥗🍴 € 9.00
aubergine, courgette, peppers, red Tropea onion, basil, EVO oil

PIZZAS AND FRIED CALZONES

- Margherita calzone fried 🥗🍴🍴 € 7.00
S. Marzano tomatoes, fior di latte cheese from Agerola, basil
- Classic fried calzone 🥗🍴🍴 € 8.50
S. Marzano tomatoes, ricotta from the Lattari Mountains, cooked, ham, basil
- Calzone fried salsiccia e friarielli 🥗🍴🍴🍴 € 9.00
fior di latte cheese from Agerola, sausage, broccoli rabe, basil
- Calzone fritto pistacchioso 🥗🍴🍴🍴 € 10.00
fior di latte cheese from Agerola, mortadella, provola cheese from Agerola, chopped pistachios, pistachio cream
- Calzone fritto napoli 🥗🍴🍴 € 8.50
tomato, ricotta from the Lattari Mountains, sweet Neapolitan salami, black pepper
- Cosacca 🥗🍴🍴 € 9.00
montanara fried and then baked in the oven, with tomato, garlic, Grana Padano cheese, basil
- Stracciatella e Friarielli 🥗🍴🍴 € 13.00
montanara fried and then baked in the oven, yellow piennolo tomatoes, friarielli, stracciatella, Taggiasca olives, basil

DRINKS

Still/sparkling water 0.75L	€ 2.00
Coca cola	€ 3.00
Coca Cola zero	€ 3.00
Sprite	€ 3.00
Fanta	€ 3.00
Small draught Ichnusa beer	€ 3.00
Large draught Ichnusa beer	€ 5.00
Small unfiltered Ichnusa beer on tap	€ 3.50
Large unfiltered Ichnusa beer on tap	€ 6.00
Small Moretti Rossa beer	€ 3.50
Large Moretti Rossa beer	€ 6.00
BULK WINE:	
- quarter litre	€ 3.00
- half litre	€ 5.50
- litre	€ 10.50
Caffè	€ 1.00
Decaffeinated coffee, barley coffee, ginseng coffee, coffee with a shot of liqueur, macchiato coffee	€ 1.50
Bitters	€ 3.50
Grappa	€ 4.00
Glass of Sicilian Zibibbo	€ 4.00
Homemade desserts   	€ 6.00
Cover charge	€ 2.50



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