



VERO

R O O F T O P

A ROMAN STORY.
Cocktails & Dining with a view

View with Taste:
The creations of our Chef Luigi Migliaccio



Welcome

Welcome to our **Rooftop**: a place suspended between sky and history, where time slows down and the scents of tradition blend with the evening breeze.

Here, every dish tells a story: of Roman taverns and Italian tables, of simple and authentic flavors, of ancient gestures that turn ingredients into emotions.

Our menu is a journey through taste and memory: alongside the iconic dishes of Roman popular cuisine, you'll find creations that pay homage to the great Italian culinary tradition, balancing **authenticity and modern flair**.

This is the spirit behind **VE.RO**: a name that holds the essence of who we are: true in flavor, deeply connected to Rome. Every choice is designed to offer you a memorable experience, with your gaze lost in **the wonders of the Eternal City**.

Whether you are just passing through or searching for a special memory, let our menu guide you: ***Rome as it once was... but seen from above.***

Starters

Roman focaccia 🍷

Roman focaccia with ricotta cream, a hint of mint, and Sicilian anchovies for a flavorful and fresh appetizer.

9 euro

Castelli Romani Platter 🍷

Selection of typical cured meats and cheeses from the Castelli Romani area, served with bread perfect for sharing the flavors of the region.

24 euro / 2 people

Smoked burrata

Lightly smoked burrata served on vegetable caponata with pine nuts, olives, and raisins, balancing sweetness and savory notes.

16 euro

Caprese

Fresh tomatoes and buffalo mozzarella with crispy capers, a summer reinterpretation of the classic Italian dish.

14 euro

Prosciutto and melon

Cured ham with seasonal melon and crispy carasau bread, a light and refreshing pairing.

16 euro

Grilled calamari

Grilled calamari* served with sweet-and-sour eggplant caponata, combining sea flavors with Mediterranean cuisine.

16 euro

Welcome service

Warm artisanal bread and RUMA extra virgin olive oil

3 euro

Roman Pinsa



The queen of Roman pinsa, simple yet irresistible.

A fragrant base topped with rich, aromatic tomato sauce and melting mozzarella creates a perfect balance of authentic flavors that celebrate Italian tradition.

14 euro

Ortolana Pinsa

A journey through the flavors of the earth.

Creamy mozzarella and grilled seasonal vegetables come together on a light, crispy base, delivering a genuine and colorful taste with the scent of nature.

14 euro

Zucchini Flowers and Anchovies

Pinsa with mozzarella, zucchini flowers, and anchovies, a typical Roman combination with bold flavor.

14 euro

Cruda iola Romana

Crispy base topped with fresh cherry tomatoes, olives, Pecorino Romano, and oregano added raw, fresh and flavorful.

14 euro

Soups

The warmth of tradition in a dish

Creamy Vegetable Minestrone

Seasonal vegetable soup* blended into a velvety texture and finished with fresh DOP pesto for a light yet flavorful dish.

13 euro

Dishes marked with * may include ingredients that were frozen at origin or freshly prepared and rapidly chilled to ensure food safety.

 vegetarian

 local product

First Courses

Mezze Maniche Amatriciana 🍝

Short pasta with guanciale, tomato sauce, and pecorino cheese, a symbol of genuine Roman cuisine.

15 euro

Tonnarelli cacio e pepe 🍝 V

Tonnarelli pasta with Pecorino Romano DOP and black pepper, creamy and rich in authentic Roman tradition.

15 euro

Rigatoni Carbonara 🍝

Crispy guanciale, eggs, and Pecorino Romano emulsified into a rich sauce, prepared according to the traditional Roman recipe.

15 euro

Rigatoni Gricia 🍝

The “white” Roman classic with guanciale and pecorino cheese, perfect for lovers of strong flavors without tomato.

15 euro

Lasagna alla Bolognese

Layers of egg pasta sheets, traditional Bolognese ragù, and béchamel for a comforting classic dish.

16 euro

Penne Arrabbiata V

Penne with tomato sauce, garlic, chili pepper, and parsley, enhanced with spicy chili threads for a bold flavor.

12 euro

Tonnarelli with Mussels and Pecorino Romano 🍝

Tonnarelli with mussels and pecorino cream, a fragrant seafood dish inspired by the Lazio coast.

18 euro

Main Courses

Sliced Beef Tagliata

Grilled sliced beef served with balsamic reduction, arugula, and crispy parmesan.

24 euro

Saltimbocca alla Romana

Veal slices with prosciutto and sage, deglazed with white wine and finished with butter, in the classic Roman tradition.

22 euro

Burger Italicus

Gourmet burger* with buffalo mozzarella, crispy guanciale, confit cherry tomatoes, parmesan flakes, arugula, and spicy 'nduja.

18 euro

Grilled Chicken with Sautéed Greens

Grilled chicken breast served with sautéed chicory with garlic and chili.

18 euro

Citrus-cured raw salmon carpaccio

Raw salmon marinated with Sicilian Riviera citrus fruits and served with smoked vegetables, light and aromatic.

22 euro

Eggplant Parmigiana

Layered fried eggplant with tomato sauce and mozzarella baked in the oven, a Mediterranean classic.

16 euro

Dishes marked with * may include ingredients that were frozen at origin or freshly prepared and rapidly chilled to ensure food safety.

 vegetarian

 local product

Side Dishes

Sautéed Chicory

Chicorysautéedwith garlic and olive oil, bold and authentic flavor.

7 euro

Roasted Potatoes

Oven-roastedpotatoes, golden and crispy outside, soft inside.

7 euro

French Fries*

Goldenandcrispyfries, a classic irresistible side.

7 euro

Fresh Mixed Salad

Mixedtenderleaves,perfect as a light side.

7 euro

Mixed Tomato Salad

Differentvarietiesoftomatoes with olive oil and basil, simple and refreshing.

7 euro

Sweet-and-Sour Eggplant Caponata

Eggplantandvegetablesinasweet-and-sour sauce for a side full of contrasts.

7 euro

Mixed Grilled Vegetables

Selection of grilled seasonal vegetables.

7 euro

Dishes marked with * may include ingredients that were frozen at origin or freshly prepared and rapidly chilled to ensure food safety.

 vegetarian

 local product

Desserts

La Dolce Vita: the classic desserts that tell the story of Rome

Tartufo with Hot Coffee*

Tartufo ice cream served with hot coffee for a delicious hot-cold contrast.

8 euro

Tiramisù*

Spoon dessert with ladyfingers, coffee, and mascarpone cream, a symbol of Italian pastry tradition.

8 euro

Lemon Mousse*

Light lemon cream mousse, fresh and slightly tangy, perfect as a dessert to finish a meal.

8 euro

Three-Chocolate Mousse*

Layered mousse with three types of chocolate, soft and indulgent.

8 euro

Custard Ice Cream with Strawberries

Custard ice cream* served with fresh strawberries, simple and delicate.

8 euro

Fresh Fruit Selection

Seasonal fresh fruit served as a light and refreshing option.

8 euro



For information on intolerances and allergies, please consult the list of allergens by scanning the QR code. If you have specific dietary requirements, such as gluten-free, vegetarian, or lactose-free options, our staff will be happy to assist you and suggest the most suitable alternatives.

 vegetarian

 local product