

PRODUCT LIST



High-quality ingredients

No chemical additives

No preservatives

Shelf-stable for up to 3 months

Always Fresh & Ready for immediate service

Offer high-quality **artisan pizzas, breads, and sandwiches** without needing a kitchen or specially trained staff! All of our products stay fresh at room temperature for up to 3 months, freeing up cold-storage space for other items. Just top, heat, and serve!

HAND-STRETCHED PIZZA CRUSTS



PINSA ROMANA 12"x7"
(GREAT AS A FLATBREAD!)



PINSA FOCACCIA
THICK FOR SANDWICHES



ROMAN PIZZA 15"x12"

ROUND PIZZA 12"-16"



FOCACCIA

ARTISAN BREADS



**RUSTIC WHOLE
WHEAT LOAF SLICED
(GREAT FOR BRUSCHETTA!)**



**CIABATTA ITALIANA
(VARIOUS SIZES)**



**HAMBURGER
BUNS**



SUB SANDWICH

ABOUT US

Veroma Italian Artisan Bakery is the creation of Giancarlo, the artisan baker, and Luigi, the pizza chef. Both have been heavily involved in the food industry, and saw a need for high-quality, all-natural artisan breads & pizza crusts that are shelf-stable and ready for immediate use.

Our products are hand-shaped & stretched, assuring that they always appear freshly made. Using our innovative packaging method, our products can stay at room temperature for up to 3 months. And they are as fresh as when they came out of the oven, without using any chemical additives or preservatives. If you'd like more information about how our products can help your food business save money while offering high-quality products, please reach out to us!

CONTACT INFORMATION

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