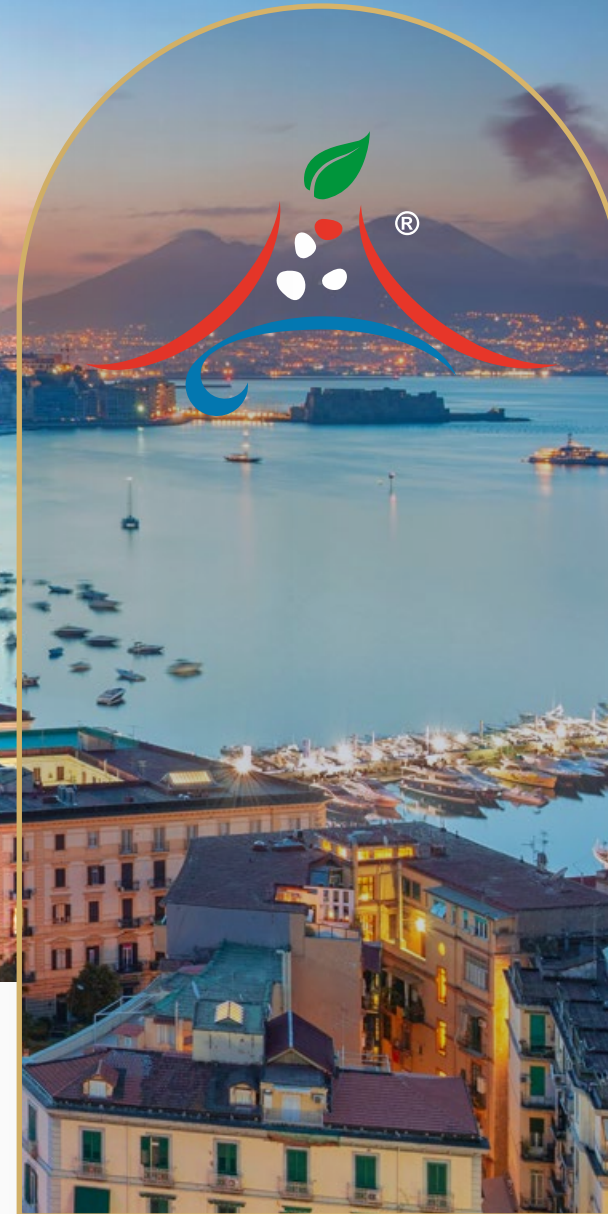





Napoli
GRAN GOURMET



is a brand that depicts Naples with Vesuvius, the Gulf and the blue brushstroke of the sea. The pizza is illustrated by mozzarella and tomato inside the volcano and the basil leaf on top completes the work.

*a bite of Naples...
wherever you are*

Vera Pizza Napoli S.r.l. is located near Salerno, in the Campania region and just a few kilometers from Naples. We specialize in high-quality frozen pizzas and snacks, crafted with a dedication to tradition. Our pizzas are stretched and topped by hand, then baked in a stone oven, ensuring an artisanal look and taste that set us apart from industrial producers. In our plant, machines support but never replace the expertise of our skilled artisans, who are our greatest asset. Craftsmanship is at the heart of our production process and it will always remain our core industrial strategy.



Our history

Founded in 2015, Vera Pizza Napoli is an integral part of the family group owned by **Girolamo Morano**. He showcased his managerial prowess in prominent food companies from 1990 to 2013. In 2015, he teamed up with **Pasqualino Masi**, an expert “pizzaiolo” deeply rooted in the Neapolitan tradition. Morano’s managerial skills, coupled with Masi’s mastery of Neapolitan pizza craftsmanship, form the bedrock of Vera Pizza Napoli’s commitment to quality and tradition.

- 2015—Girolamo Morano and Pasqualino Masi established Vera Pizza Napoli S.r.l., laying the foundation for future growth.
- 2019—The company expanded in the Ho.Re.Ca. sector both in Italy and abroad, building a strong presence and reputation.
- 2021—It later entered the retail market with Napoli Gran Gourmet and launched its “extra quality” dough, achieving great success.
- 2023—To meet the growing international demand, the company continued its expansion, now exporting 90% of its production worldwide.
- 2025—The company celebrates its 10th anniversary while preparing for the future with a project for a new facility.



Craftmanship is the key

The values underlying our business model are a commitment to excellence, a focus on production technology and the strategic importance of the geographical location of our facility in the undisputed homeland of pizza. To differentiate ourselves from competitors who use industrial techniques, we have chosen to adopt internal initiatives aimed at maintaining the artisanal nature of our products. Every technological phase that contributes tangible quality to our product is carried out manually and in line with artisanal traditions.

The perfect pizza starts with the right dough

Extra Quality Dough

This special dough creates a pizza with a high and thick edge, featured with a signature “leopard-spot” texture. It is soft and airy inside, with a well-developed “alveolatura” (internal air pockets) resulting from a proper fermentation process. The outside remains crispy, offering the perfect balance of crunchiness and softness for a modern pizza experience.

Classic Dough

Inspired by traditional Neapolitan pizza, this dough features a thinner base with a moderately raised edge. The crust is not overly pronounced but still provides a satisfying height, with a smooth and golden-brown color. The texture is uniform, delivering a classic and well-balanced flavor with a slight crispness on the outside and a tender interior.



Extra
quality
pizzas



margherita WITH FRESH BASIL



Extra
quality
pizzas

A timeless classic with fresh basil, Italian tomato sauce and premium mozzarella. A simple yet perfect balance of flavors.



380g



29 cm
(+/-1)



frozen
to oven

INGREDIENTS:

- Extra quality dough
- Italian tomato sauce infused with extra virgin olive oil
- Mozzarella cheese made in Italy with European milk
- Basil-flavored sunflower oil
- Fresh basil leaves

SERVING INSTRUCTIONS:

- Preheated oven at 220°C
- From frozen: 7-9 min
- Thawed: 6-8 min
- * *Baking times may vary depending on the desired level of crispiness for your pizza.*

ventricina e 'nduja



Extra
quality
pizzas

The heat of Calabrian 'nduja meets the boldness of Ventricina salami, creating a pizza with intense spice and depth, with smoky notes.



400g



29 cm
(+/-1)



frozen
to oven

INGREDIENTS:

- Extra quality dough
- Mozzarella cheese made in Italy with European milk
- Italian tomato sauce infused with extra virgin olive oil
- Ventricina spicy salami
- Calabrian 'nduja (spicy)

SERVING INSTRUCTIONS:

- Preheated oven at 220°C
- From frozen: 7-9 min
- Thawed: 6-8 min
- * *Baking times may vary depending on the desired level of crispiness for your pizza.*

prosciutto e funghi



Extra
quality
pizzas

A comforting favorite. The delicate sweetness of cooked ham pairs beautifully with the earthy depth of mushrooms, all resting on a bed of melted mozzarella and tomato sauce.



420g



29 cm
(+/-1)



frozen
to oven

INGREDIENTS:

- Extra quality dough
- Mozzarella cheese made in Italy with European milk
- Italian tomato sauce infused with extra virgin olive oil
- Cooked ham
- Champignon mushrooms

SERVING INSTRUCTIONS:

- Preheated oven at 220°C
- From frozen: 7-9 min
- Thawed: 6-8 min
- * *Baking times may vary depending on the desired level of crispiness for your pizza.*

bufalina DOUBLE D.O.P.



Extra
quality
pizzas

A tribute to Italian excellence, this pizza features creamy “Mozzarella di Bufala Campana D.O.P.” and juicy cherry tomatoes “Pomodorigo del Piennolo del Vesuvio D.O.P.”, all finished with a fragrant basil leaf for an authentic taste.

INGREDIENTS:

- Extra quality dough
- “Mozzarella di Bufala Campana D.O.P.”
- Italian tomato sauce infused with extra virgin olive oil
- Pieces of “Pomodorigo del Piennolo del Vesuvio D.O.P.”
- Basil-flavored sunflower oil
- Fresh basil leaves

SERVING INSTRUCTIONS:

- Preheated oven at 220°C
- From frozen: 7-9 min
- Thawed: 6-8 min
- * *Baking times may vary depending on the desired level of crispiness for your pizza.*



400g



29 cm
(+/-1)



frozen
to oven

cinque formaggi



Extra
quality
pizzas

A next-level cheese experience! With an even richer blend of cheeses, every bite is extra creamy, extra flavorful and extra satisfying.



380g



29 cm
(+/-1)



frozen
to oven

INGREDIENTS:

- Extra quality dough
- Mozzarella cheese made in Italy with European milk
- Homemade mousse with mascarpone cheese
- Homemade mousse with “Gorgonzola D.O.P.” cheese
- Pecorino cheese
- Grana Padano D.O.P.

SERVING INSTRUCTIONS:

- Preheated oven at 220°C
- From frozen: 7-9 min
- Thawed: 6-8 min
- * *Baking times may vary depending on the desired level of crispiness for your pizza.*

vegetariana



Extra
quality
pizzas

Designed with a preference for vegetables in mind, this vibrant pizza showcases a colorful mixed selection of grilled Mediterranean vegetables on top of a rich tomato sauce and homemade pesto.



500g



29 cm
(+/-1)



frozen
to oven

INGREDIENTS:

- Extra quality dough
- Mozzarella cheese made in Italy with European milk
- Italian tomato sauce infused with extra virgin olive oil
- Grilled vegetables (red and yellow bell peppers, eggplants and zucchini)
- Home made pesto sauce
- “Grana Padano D.O.P.”

SERVING INSTRUCTIONS:

- Preheated oven at 220°C
- From frozen: 7-9 min
- Thawed: 6-8 min
- * *Baking times may vary depending on the desired level of crispiness for your pizza.*

tomato pizza base



Extra
quality
pizzas

Crafted with extra-quality dough, this red pizza base features a high and airy crust with the signature leopard-spot edge of true Neapolitan excellence. With rich tomato sauce, it offers the perfect foundation for creating authentic gourmet pizzas.



330g



29 cm
(+/-1)



frozen
to oven

INGREDIENTS:

- Extra quality dough
- Italian tomato sauce infused with extra virgin olive oil

SERVING INSTRUCTIONS:

- Preheated oven at 220°C
- Defrost it to ambient temperature and garnish as you like.

* *Baking times may vary depending on the desired level of crispiness for your pizza.*

white pizza base



Extra
quality
pizzas

Designed for true pizza connoisseurs, this white base boasts an exceptionally high and airy crust with beautiful leopard-like texture. Its authentic flavor makes it ideal for gourmet pizzas, whether at home or in a professional kitchen.



270g



29 cm
(+/-1)



frozen
to oven

INGREDIENTS:

- Extra quality dough

SERVING INSTRUCTIONS:

- Preheated oven at 220°C
- Defrost it to ambient temperature and garnish as you like.

* *Baking times may vary depending on the desired level of crispiness for your pizza.*

Classic pizzas



friarielli

calabrese



Classic pizzas

A taste of Naples with “friarielli”, flavorful sausage and smooth provola cheese. A perfect balance between bitterness, smokiness and creaminess.



440g



29 cm
(+/-1)



frozen
to oven

INGREDIENTS:

- Classic dough
- Mozzarella cheese made in Italy with European milk
- Neapolitan “friarielli” (broccoli rape sauteed with garlic and chilli pepper)
- Flavored sausage
- Smoked Provola cheese

SERVING INSTRUCTIONS:

- Preheated oven at 220°C
- From frozen: 7-9 min
- Thawed: 6-8 min
- * *Baking times may vary depending on the desired level of crispiness for your pizza.*

Classic pizzas

A pizza with a bold personality! The natural sweetness of “Cipolla Rossa di Tropea Calabria I.G.P.” and yellow cherry tomatoes contrasts with the fiery kick of Calabrian ‘nduja.

INGREDIENTS:

- Classic dough
- Mozzarella cheese made in Italy with European milk
- “Cipolla Rossa di Tropea Calabria I.G.P.” (italian red onion)
- Yellow cherry tomatoes
- Calabrian ‘nduja (spicy)

SERVING INSTRUCTIONS:

- Preheated oven at 220°C
- From frozen: 7-9 min
- Thawed: 6-8 min
- * *Baking times may vary depending on the desired level of crispiness for your pizza.*



450g



29 cm
(+/-1)



frozen
to oven

bufalina



Classic pizzas

Simple yet refined. The smooth and creamy texture of “Mozzarella di Bufala D.O.P.” blends perfectly with rich tomato sauce and the freshness of basil.



380g



29 cm
(+/-1)



frozen
to oven

INGREDIENTS:

- Classic dough
- “Mozzarella di Bufala Campana D.O.P.”
- Italian tomato sauce infused with extra virgin olive oil
- Basil-flavored sunflower oil
- Fresh basil leaves

SERVING INSTRUCTIONS:

- Preheated oven at 220°C
- From frozen: 7-9 min
- Thawed: 6-8 min
- * *Baking times may vary depending on the desired level of crispiness for your pizza.*

spianata



Classic pizzas

Spianata is a traditional Italian spicy salami, known for its rich, smoky flavor and a hint of heat.



390g



29 cm
(+/-1)



frozen
to oven

INGREDIENTS:

- Classic dough
- Mozzarella cheese made in Italy with European milk
- Italian tomato sauce flavored with chilli pepper
- Spianata spicy salami

SERVING INSTRUCTIONS:

- Preheated oven at 220°C
- From frozen: 7-9 min
- Thawed: 6-8 min
- * *Baking times may vary depending on the desired level of crispiness for your pizza.*

mortadella



Classic pizzas

A timeless Italian pairing, where the savory taste of mortadella meets the crunch of pistachios. The mortadella is added after home baking to preserve its freshness and flavor.



420g



29 cm
(+/-1)

INGREDIENTS:

- Classic dough
- Mozzarella cheese made in Italy with European milk
- Buffalo ricotta flavored with fennel
- Mortadella
- Pistachio pesto
- Chopped pistachios

SERVING INSTRUCTIONS:

- Preheated oven at 220°C
- Thawed: 6-8 min
- * *Baking times may vary depending on the desired level of crispiness for your pizza.*

margherita al crudo



Classic pizzas

A gourmet twist on a classic! This pizza features delicate slices of premium “Prosciutto Crudo” added after home baking to preserve their freshness. Simple, elegant and irresistibly delicious.

INGREDIENTS:

- Classic dough
- Italian tomato sauce infused with extra virgin olive oil
- Mozzarella cheese made in Italy with European milk
- Basil-flavored sunflower oil
- “Prosciutto crudo” (cured ham)

SERVING INSTRUCTIONS:

- Preheated oven at 220°C
- From frozen: 7-9 min
- Thawed: 6-8 min
- * *Baking times may vary depending on the desired level of crispiness for your pizza.*



440g



29 cm
(+/-1)



frozen
to oven

tomato pizza base



Classic
pizzas

Made with traditional Neapolitan dough, this red pizza base has a well-developed but moderately high crust, offering an authentic texture and flavor. Topped with rich tomato sauce, it provides the perfect base for crafting classic Italian pizzas.



290g



29 cm
(+/-1)



frozen
to oven

INGREDIENTS:

- Classic dough
- Italian tomato sauce infused with extra virgin olive oil

SERVING INSTRUCTIONS:

- Preheated oven at 220°C
- Defrost it to ambient temperature and garnish as you like.

* *Baking times may vary depending on the desired level of crispiness for your pizza.*

white pizza base



Classic
pizzas

This white base stays true to Neapolitan tradition with its flavorful dough and gently risen crust. Its balanced texture allows toppings to shine, making it a versatile choice for both classic and creative white pizzas.



260g



29 cm
(+/-1)



frozen
to oven

INGREDIENTS:

- Classic dough

SERVING INSTRUCTIONS:

- Preheated oven at 220°C
- Defrost it to ambient temperature and garnish as you like.

* *Baking times may vary depending on the desired level of crispiness for your pizza.*

calzone



Classic pizzas

A hearty alternative to pizza! The big calzone offers a golden and crispy dough filled with delicious ingredients for a satisfying meal.



350g



29X13 cm
(+/-1)

AVAILABLE FLAVORS:

- Mozzarella and tomato
- Mozzarella, tomato and cooked ham
- Ricotta, salami and black pepper
- Mozzarella and cooked ham
- 4 cheeses
- Vegetarian

SERVING INSTRUCTIONS:

- Preheated oven at 180°C
- Thawed: 10-12 min

filled focaccia



Classic pizzas

Rustic and flavorful focaccia filled with delicious ingredients like melted mozzarella, fresh vegetables or rich sausage and broccoli.

AVAILABLE FLAVORS:

- Rustica
- Mozzarella and tomato
- Vegetarian
- Broccoli and sausage

SERVING INSTRUCTIONS:

- Preheated oven at 180°C
- Thawed: 10-12 min

AVAILABLE SIZES:



420g



23 cm
(+/-1)



300g



18 cm
(+/-1)



Snacks



mini pizza



Snacks

Small in size, big in flavor! This bite-sized pizza is perfect for any time of day.



120-150g



16 cm
(+/-1)



frozen
to oven

AVAILABLE FLAVORS:

- Margherita (available ready to eat)
- Salami (available ready to eat)
- Cooked ham
- Vegetarian
- Onion and tuna
- "Capricciosa" (black olive, cooked ham, artichokes and mushrooms)

SERVING INSTRUCTIONS:

- Preheated oven at 200°C
- From frozen: 6-8 min
- Thawed: 5-7 min

mini pala



Snacks

Small in size, big in flavor! A crispy, oval shaped pizza snack that packs a punch of flavor in every bite.



120-150g



9X11 cm
(+/-1)



frozen
to oven

AVAILABLE FLAVORS:

- Margherita
- Salami
- Cooked ham
- Vegetarian
- Onion and tuna
- "Capricciosa" (black olive, cooked ham, artichokes and mushrooms)

SERVING INSTRUCTIONS:

- Preheated oven at 200°C
- From frozen: 6-8 min
- Thawed: 5-7 min

pizzotto



Snacks

Tasty and perfect for a snack on the go or a casual treat.



170-180g



23X7 cm
(+/-1)



frozen
to oven

AVAILABLE FLAVORS:

- Vegetarian
- Mozzarella and spicy salami
- Cooked ham
- 4 cheeses

SERVING INSTRUCTIONS:

- Preheated oven at 220°C
- Thawed: 6-8 min

ventaglio



Snacks

The unique fan-shaped design of this pizza snack makes it as visually appetizing as it is delicious.



100-130g



16X7 cm
(+/-1)



frozen
to oven

AVAILABLE FLAVORS:

- Margherita
- Vegetarian
- Mozzarella and spicy salami
- Cooked ham
- 4 cheeses

SERVING INSTRUCTIONS:

- Preheated oven at 200°C
- From frozen: 8-10 min
- Thawed: 6-8 min

mini calzone SAVORY

mini calzone SWEET



Snacks

A delicious folded pizza with a soft crust and a flavorful filling for a delightful meal on the go or at the table.



130-150g



16X8 cm
(+/-1)



frozen
to oven

AVAILABLE FLAVORS:

- Mozzarella and tomato
- Mozzarella, tomato and cooked ham
- Ricotta, salami and black pepper
- Mozzarella and cooked ham
- 4 cheeses
- Vegetarian

SERVING INSTRUCTIONS:

Thawed:

- Preheated oven at 180°C
- 8-10 min

Frozen to oven:

- Preheated oven at 130°C
- 30 min

Snacks

A unique twist on the classic calzone. This sweet creation brings together the comfort of pizza dough with a dessert-like sweetness.



130g



16X8 cm
(+/-1)



ready to eat

AVAILABLE FLAVORS:

- Hazelnut cream
- Pistachios cream
- Cinnamon
- Salted caramel

SERVING INSTRUCTIONS:

Ready to eat



Panini



grilled panini



Panini

Ideal for a cozy meal or a tasty snack. Perfect to satisfy your hunger with bold flavors at any time of the day.



180-190g



22X7 cm
(+/-1)

AVAILABLE FLAVORS:

- Spicy salami, smoked Provola and mayo
- Chicken, pesto and mozzarella
- Ham and cheese
- Sundried tomatoes, pesto and mozzarella
- Burrata and 'nduja (also vegan)
- Mexican

SERVING INSTRUCTIONS:

- Preheated oven at 200°C
- Thawed: 6-8 min

filled pizza sandwich



Panini

A unique twist on the classic sandwich. It is made from pizza dough that is folded over a delicious filling.

AVAILABLE FLAVORS:

- Chicken, pesto and mozzarella
- Salami and mozzarella
- Cooked ham and edamer cheese
- Vegan cheddar and bell pepper
- Vegetarian

SERVING INSTRUCTIONS:

- Preheated oven at 200°C
- Thawed: 8-10 min

AVAILABLE SIZES:



220g



22X10 cm
(+/-1)



160g



17X9 cm
(+/-1)

rustic baguette



Panini

A fresh and crisp italian baguette that offers the perfect crunch with each bite.



180-190g



20X6 cm
(+/-1)

AVAILABLE FLAVORS:

- Chicken, pesto and mozzarella
- Chicken BBQ
- Vegetarian Teriyaki
- Burrata and 'nduja (also vegan)

SERVING INSTRUCTIONS:

- Preheated oven at 200°C
- Thawed: 6-8 min

filled rosemary bread



Panini

This aromatic bread offers a delicious contrast of textures and authentic flavors, perfect for a relaxed meal.



180-190g



23X7 cm
(+/-1)

AVAILABLE FLAVORS:

- Sundried tomatoes, pesto and mozzarella
- Chicken, pesto and mozzarella
- Vegetarian Teriyaki

SERVING INSTRUCTIONS:

- Preheated oven at 200°C
- Thawed: 6-8 min

toast

garlic & rosemary bread



Panini

A timeless classic that never fails to satisfy! This comforting toast brings together familiar and beloved flavors.



120g



10X10 cm
(+/-1)

INGREDIENTS:

- Cooked ham
- Edamer
- Butter cream

SERVING INSTRUCTIONS:

- Preheated oven at 200°C
- Thawed: 6-8 min



280g



24X12 cm
(+/-1)

Panini

A crispy classic with fragrant garlic and rosemary bread. Perfect on its own or as a side to any meal.

INGREDIENTS:

- Rosemary
- Garlic
- Sunflower oil

SERVING INSTRUCTIONS:

- Preheated oven at 180°C
- Thawed: 10-12 min
- From frozen: 12-14 min

Discover our retail line

Napoli Gran Gourmet goes retail: the Neapolitan pizza, now available in premium boxes for your shelves. Offer an authentic slice of Naples, because your customers deserve more than just a pizza...



40°50'N 14°14'E
NAPOLI
where pizza was born





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PRODUCTION SITE:
Via Via Monte Bianco 4/6
Montecorvino Pugliano (SA) Italy



Our production laboratory is ORGANIC and BRC IFS certified according to international quality standards and FDA approved.