

## Antipasti

### MARGHERITA FLATBREAD

thin crust, zesty pizza sauce, fresh mozzarella, fresh basil, EVOO 12

### THE ITALIAN BOAT

Italian-cured meats & cheeses, grilled vegetables, nuts & condiments 18

### BRUSCHETTA

grilled Italian bread, marinated organic tomatoes, arugula, Parmesan, EVOO, balsamic glaze 8

### GRANDE MEATBOLLA

giant certified Angus beef, pancetta & fennel sausage meatball, tomato ragù, ricotta cheese, toasted pistachios, garlic crostini 10

### SHRIMP GONDOLA

Gulf shrimp, garlic-butter-lemon sauce, grilled Italian bread 13

### MUSSELS & CLAMS

Maine mussels, littleneck clams, spicy cherry tomato broth, garlic crostini 13

### GRILLED OCTOPUS

w/sweet potato vegetable hash, lemon aioli 16

### TORTA MELANZANE

pan-fried eggplant, tomato ragù, mozzarella, fried gnocco 10

### CALAMARI & FRIENDS

fresh calamari, carrots, zucchini, hot cherry peppers, lightly-dusted, flash-fried with duo dipping sauces 13

### BEEF CARPACCIO

thinly-sliced raw filet mignon, arugula, shaved Parmesan, crushed peppercorns, capers, mustard aioli, garlic crostini 13

### BURATTA CAPRESE

creamy center mozzarella, heirloom tomatoes, basil, balsamic glaze, EVOO 13

## Insalate

TOP YOUR SALAD OFF:  
CHICKEN +6, SHRIMP +12,  
SALMON +12, SCALLOPS +12

### BISTRO

spring mix, tomatoes, cucumbers, red onions, olives, shaved Parmesan, house dressing 9

### GRILLED CAESAR

grilled Romaine lettuce, Parmesan, foccacia croutons, Caesar dressing 10

### FINOCCHIETTA

arugula, fennel, oranges, fresh mint, olives, toasted pistachios, lemon vinaigrette 11

### MEDITERRANEA

spring mix, tomatoes, cucumbers, red onions, feta, olives, toasted pistachios, house dressing 11

### PEAR & SPINACH

organic baby spinach, blueberry, raisins, poached pears, candied walnuts, Gorgonzola cheese crumbles, balsamic vinaigrette 11



# LA VELA

ITALIAN RESTAURANT

## LUNCH MENU

## Le Paste

### PENNE CAPRESE

marinara sauce, fresh mozzarella, EVOO, basil, Parmesan 10

### GNOCCHI "YOUR WAY"

housemade potato dumplings with choice of:

MEATSAUCE, CREAMY PESTO OR  
CREAMY GORGONZOLA TRUFFLE 12

### FETTUCCINE CINGHIALE

slowly-braised wild boar tomato ragù, Parmesan cheese, EVOO 12

### FETTUCCINE BOLOGNESE

Bolognese-style creamy meat ragù, Parmesan cheese, fresh basil 11

### PACCHERI AMATRICIANA

pancetta, caramelized onions, marinara sauce, fresh basil, Parmesan 11

### PENNE SANTA LUCIA

wild mushrooms, zucchini, eggplant, red roasted peppers, garlic-lemon-butter sauce, shaved ricotta salata 12

### FETTUCCINE ZAFFERANO

Gulf shrimp, diver scallops, lump crab meat, saffron cream sauce 19

### LOBSTER RAVIOLI

saffron cream sauce, asparagus tips 17

### SHRIMP SCAMPI

Gulf shrimp, organic cherry tomatoes, garlic-lemon-butter sauce, linguine 14

### LINGUINE con VONGOLE

littleneck clams, organic cherry tomatoes, fresh arugula, EVOO, garlic, chili flakes, white wine flambée 12

### RISOTTO del GIORNO

Ask your server for the "Risotto of the Day" daily price

## Zuppe

CREAM of CRAB 10  
SOUP of the DAY

## Panini

SERVED WITH CHOICE OF FRIES  
OR SIDE BISTRO SALAD

### PROSCIUTTO & MOZZARELLA

Italian prosciutto, mozzarella, heirloom tomatoes, red roasted peppers, arugula, EVOO, balsamic-mayo spread 11

### CHICKEN TOSCANO

Grilled chicken breast, Italian prosciutto, heirloom tomatoes, provolone, pesto-mayo spread 11

### ITALIANO

ham, salami, hot coppa, provolone, lettuce, tomato, banana peppers, EVOO, balsamic-mayo spread

### PORCHETTA

herbed pork roast, heirloom tomatoes, sautéed garlic, smoked mozzarella, pesto-mayo spread 11

### SALMONCELLO

grilled salmon, capers, arugula, tomato, garlic-lemon-aioli spread 14

### SOFIA LOREN

grilled vegetables, fresh mozzarella, balsamic-mayo spread 11

## Lite Fare

### SALMON ai FERRI

grilled salmon, salmoriglio sauce, broccolini, rosemary potatoes 22

### CHICKEN MILANESE

panko chicken breast, fresh arugula, cherry tomatoes, shaved Parmesan, EVOO, Meyer lemon 19

### SHRIMPS & SCALLOPS

pan-seared scallops, Gulf shrimp, garlic-lemon-butter sauce, sautéed garlic spinach 24

### GIARDINO

grilled vegetables, quinoa, EVOO, balsamic glaze 16

## Ala Carte

8/ea.

BABY SPINACH

BROCCOLINI

ASPARAGUS

WILD MUSHROOMS

GARLIC MASHED POTATOES

ROSEMARY POTATOES

\*Menu Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



JOIN US FOR

*Happy Hour*

**\$8 APPS!**

**\$1 OFF ALL COCKTAILS, WINE & BOTTLED BEER**  
MONDAY - FRIDAY 4 - 6 PM

# Wine

## SPARKLING/ROSÉ

101 Lunetta <b>PROSECCO BRUT</b> Veneto, Italia .....	9	33
102 Prunotto <b>MOSCATO D'ASTI</b> Piemonte, Italia .....	12	45
103 Veuve Clicquot, Yellow Label <b>CHAMPAGNE BRUT</b> France .....		175
104 Moët & Chandon <b>CHAMPAGNE BRUT IMPERIAL</b> France .....		180
105 Moët & Chandon <b>NECTAR IMPÉRIAL ROSÉ</b> France .....		220

## WHITE

201 Bertani Valente <b>PINOT GRIGIO</b> Veneto, Italia .....	9	33
202 Luna Nuda <b>PINOT GRIGIO</b> Trentino-Alto Adige, Italia .....	10	37
203 Jermann <b>PINOT GRIGIO</b> Friuli, Italia .....		62
204 Mastroberardino <b>FALANGHINA</b> Campania, Italia .....	12	46
205 Tormaresca <b>CHARDONNAY</b> Puglia, Italia .....	9	34
206 Castello della Sala Bramito del Cervo <b>CHARDONNAY</b> Umbria, Italia .....	12	45
207 Matua <b>SAUVIGNON BLANC</b> Marlborough, New Zealand .....	9	34
208 Glazebrook <b>SAUVIGNON BLANC</b> Marlborough, New Zealand .....	10	38

## RED

301 Michele Chiarlo <b>BARBERA D'ASTI</b> Piemonte, Italia .....	10	38
302 Castello Banfi <b>CHIANTI CLASSICO</b> Toscana, Italia .....	10	38
303 Castello di Fonterutoli <b>CHIANTI CLASSICO</b> Toscana, Italia .....		86
304 Feudo Maccari <b>NERO D'AVOLA</b> Sicilia, Italia .....	11	42
305 Prunotto <b>BAROLO</b> Piemonte, Italia .....		140
306 Michele Chiarlo <b>BAROLO TORTONIANO</b> Piemonte, Italia .....		136
307 Col d'Orcia <b>BRUNELLO DI MONTALCINO</b> Toscana, Italia .....		140
308 Castello Banfi <b>BRUNELLO DI MONTALCINO</b> Toscana, Italia .....		190
309 Bertani <b>AMARONE DELLA VALPOLICELLA</b> Veneto, Italia .....		140
310 Villa Antinori <b>TOSCANA ROSSO</b> Toscana, Italia .....		56
311 Campo al Mare <b>BOLGHERI RED BLEND</b> Toscana, Italia .....		62
312 Ruffino Modus <b>RED BLEND</b> Toscana, Italia .....		62
313 King Estate <b>PINOT NOIR WILLAMETTE VALLEY</b> Oregon, USA .....	10	38
314 Erath <b>PINOT NOIR</b> Oregon, USA .....	12	46
315 Aruma <b>MALBEC</b> Mendoza, Argentina .....	11	42
316 The Prisoner <b>MERITAGE</b> California, USA .....		130
317 Drumheller Cellars <b>MERLOT</b> Columbia Valley, Washington, USA .....	10	38
318 Intrinsic <b>CABERNET SAUVIGNON</b> Columbia Valley, Washington, USA .....		54
319 St. Huberts The Stag <b>CABERNET SAUVIGNON</b> North Coast, California, USA .....	12	47
320 Antica Atlas Peak <b>CABERNET SAUVIGNON</b> Napa Valley, California .....		135

## GLASS BOTTLE

# Cocktails

## NEW YORK SOUR

Bulleit bourbon, fresh-squeezed lemon juice, red wine floater 12

## STRAWBERRY COCONUT MARGARITA

1800 coconut tequila, triple sec, strawberry purée, fresh squeezed lime juice 12

## AMARO OLD FASHIONED

Bulleit rye bourbon, amaro Abano, lemon twist 12

## CUCUMBER BASIL GIMLET

Hendrick's gin, fresh lime juice, cucumbers, housemade basil simple syrup 12

## LIMONCELLO MARTINI

Tito's vodka, housemade limoncello, housemade lemon foam 12

## LIMONCELLO BLUSH

housemade limoncello, cranberry juice, lemonade, soda, housemade lemon foam 12

## NEGRONI

Beefeater gin, Campari, sweet vermouth 12

## BLUEBERRY LEMONADE

Stoli blueberry vodka, Deep Eddy lemon, fresh lemon juice, simple syrup, blue curacao 12

## STRAWBERRY SPRITZER

Stoli strawberry vodka, fresh strawberries, fresh lemon juice, cranberry juice, prosecco 12

## HONEY LEMON DROP MARTINI

Jim Beam Honey, Deep Eddy Lemon, lemonade, honey drizzle 12

# Bottled Beer

<b>MILLER LITE</b> 4	<b>PERONI</b> 5
<b>BUD LIGHT</b> 4	<b>YUENGLING</b> 4
<b>BUDWEISER</b> 4	<b>SAM ADAMS</b> 5
<b>COORS LIGHT</b> 4	<b>DOG FISH</b> 60 5
<b>MICHELOB ULTRA</b> 4	<b>BLUE MOON</b> 5
<b>CORONA</b> 5	

Visit one of our sister restaurants

