

Antipasti

MARGHERITA FLATBREAD

thin crust, zesty pizza sauce, fresh mozzarella, fresh basil, EVOO 13

*THE ITALIAN BOAT

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

BRUSCHETTA

grilled Italian bread, marinated organic tomatoes, arugula, Parmesan, EVOO, balsamic glaze 9

GRANDE MEATBOLLA

giant certified Angus beef, pancetta & fennel sausage meatball, tomato ragù, ricotta cheese, toasted pistachios, garlic crostini 12

SHRIMP GONDOLA

Gulf shrimp, garlic-butter-lemon sauce, grilled Italian bread 14

MUSSELS & CLAMS

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

GRILLED OCTOPUS

w/sweet potato vegetable hash, lemon aioli 16

FRIED GREEN TOMATOES

crispy breaded fried green tomatoes, fresh mozzarella, fresh basil, tomato coulis drizzle 12

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 15

BURATTA CAPRESE

creamy center mozzarella, heirloom tomatoes, basil, balsamic glaze, EVOO 14

*not available for happy hour specials

Insalate

TOP YOUR SALAD OFF:
CHICKEN +7, SHRIMP +13,
SALMON +14

BISTRO

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

GRILLED CAESAR

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

MEDITERRANEAN

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 12

GNOCCHI "YOUR WAY"

housemade potato dumplings with choice of:

MEATSAUCE, TOMATO & BASIL,
CREAMY PESTO OR
CREAMY GORGONZOLA TRUFFLE 13

FETTUCCINE CINGHIALE

slowly-braised wild boar tomato ragù, Parmesan cheese, EVOO 14

FETTUCCINE BOLOGNESE

Bolognese-style creamy meat ragù, Parmesan cheese, fresh basil 13

PACCHERI AMATRICIANA

pancetta, caramelized onions, marinara sauce, fresh basil, Parmesan 12

PENNE SANTA LUCIA

wild mushrooms, zucchini, eggplant, red roasted peppers, garlic-lemon-butter sauce, shaved ricotta salata 13

FETTUCCINE ZAFFERANO

Gulf shrimp, diver scallops, lump crab meat, saffron cream sauce 24

LOBSTER RAVIOLI

saffron cream sauce, asparagus tips 17

SHRIMP SCAMPI

Gulf shrimp, organic cherry tomatoes, garlic-lemon-butter sauce, linguine 16

LINGUINE con VONGOLE

littleneck clams, organic cherry tomatoes, fresh arugula, EVOO, garlic, chili flakes, white wine sauce 14

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 14

CHICKEN TOSCANO

Grilled chicken breast, Italian prosciutto, heirloom tomatoes, provolone, pesto-mayo spread 14

ITALIANO

ham, salami, hot coppa, provolone, lettuce, tomato, banana peppers, EVOO, balsamic-mayo spread 13

SALMONCELLO

grilled salmon, capers, arugula, tomato, garlic-lemon-aioli spread 18

SOFIA LOREN

grilled vegetables, fresh mozzarella, balsamic-mayo spread 13

F.G.T.

crispy breaded fried green tomatoes, fresh mozzarella, fresh basil, tomato coulis, pesto aioli spread 14

Lite Fare

SALMON ai FERRI

grilled salmon, salmoriglio sauce, broccolini, rosemary potatoes 27

CHICKEN MILANESE

panko chicken breast, fresh arugula, cherry tomatoes, shaved Parmesan, EVOO, Meyer lemon 20

SHRIMPS & SCALLOPS

pan-seared scallops, Gulf shrimp, garlic-lemon-butter sauce, sautéed garlic spinach 28

A la 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

WEDNESDAY - FRIDAY 4 - 6 PM

Wine

SPARKLING/ROSÉ

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

WHITE

201 Bertani Valente PINOT GRIGIO Veneto, Italia	9	33
202 Luna Nuda PINOT GRIGIO Trentino-Alto Adige, Italia	10	37
203 Jermann PINOT GRIGIO Friuli, Italia		62
204 Mastroberardino FALANGHINA Campania, Italia	12	46
205 Tormaresca CHARDONNAY Puglia, Italia	9	34
206 Banfi Fontanelle CHARDONNAY Toscana, Italia	12	45
207 The Seeker SAUVIGNON BLANC Marlborough, New Zealand	9	34
208 Glazebrook SAUVIGNON BLANC Marlborough, New Zealand	10	38

RED

301 Michele Chiarlo BARBERA D'ASTI Piemonte, Italia	10	38
302 Castello Banfi CHIANTI CLASSICO Toscana, Italia	10	38
303 Castello di Fonterutoli CHIANTI CLASSICO Toscana, Italia		86
304 Feudo Maccari NERO D'AVOLA Sicilia, Italia	11	42
305 Prunotto BAROLO Piemonte, Italia		140
306 Michele Chiarlo BAROLO TORTONIANO Piemonte, Italia		136
307 Col d'Orcia BRUNELLO DI MONTALCINO Toscana, Italia		40
308 Castello Banfi BRUNELLO DI MONTALCINO Toscana, Italia		190
309 Bertani AMARONE DELLA VALPOLICELLA Veneto, Italia		140
310 Villa Antinori TOSCANA ROSSO Toscana, Italia		56
311 Campo al Mare BOLGHERI RED BLEND Toscana, Italia		62
312 Ruffino Modus RED BLEND Toscana, Italia		62
313 King Estate PINOT NOIR WILLAMETTE VALLEY Oregon, USA	12	54
314 Erath PINOT NOIR Oregon, USA	10	46
315 Aruma MALBEC Mendoza, Argentina	11	42
316 The Prisoner MERITAGE California, USA		130
317 Bonterra MERLOT California, USA	10	38
318 Intrinsic CABERNET SAUVIGNON Columbia Valley, Washington, USA		54
319 Joel Gott CABERNET SAUVIGNON Napa Valley, California	12	47
320 Antica Atlas Peak CABERNET SAUVIGNON Napa Valley, California		135

GLASS BOTTLE

Cocktails

NEW YORK SOUR

Bulleit bourbon, fresh-squeezed lemon juice, red wine floater 13

BLACK & BLUE SPRITZER

Infused blackberry & blueberry vodka, fresh lemon juice, Prosecco 13

AMARO OLD FASHIONED

Bulleit rye bourbon, luxardo, lemon twist 13

CUCUMBER BASIL GIMLET

Hendrick's gin, fresh lime juice, cucumbers, housemade basil simple syrup 13

LIMONCELLO MARTINI

Tito's vodka, housemade limoncello, housemade lemon foam 13

LIMONCELLO BLUSH

Housemade limoncello, cranberry juice, lemonade, housemade lemon foam 13

SPICY CUCUMBER MARGARITA

Jose Cuervo Traditional, fresh lime juice, triple sec, housemade cucumber foam, tajin 13

DESERT PEAR MARGARITA

Jose Cuervo Traditional, Grand Marnier, fresh lime, Desert Pear syrup 13

PINEAPPLE SANGRIA

Pineapple vodka, Pinot Grigio, pineapple juice, orange juice, muddled fruit 13

AMALFI SPRITZ

Housemade limoncello, fresh mint, ginger beer, topped with Prosecco 13

Bottled Beer

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

Visit one of our sister restaurants

