



Entree/Bread

Bread Sourdough bread, grissini, served with olive oil, balsamic and butter V	9
Pane all' aglio Toasted sourdough bread, butter, garlic. (4 slices) V/GF	10
Bruschetta Tomatoes, basil, confit garlic V/GF	14.50
<i>Add Buffalo Mozzarella</i>	18.50
Mini Arancini Sundried tomato and mozzarella cheese GF	10
Arancini (4) Served with bolognese sauce, mozzarella, peas	19
La Vela Share Plate Mixed Italian cold cuts, marinated olives, pickles, bread GF	28
Polpette Meatballs in a tomato sauce, bread	22
Prosciutto e Burrata Prosciutto, mozzarella, rocket GF	28.50
Eggplant Parmigiana Grilled eggplant, tomato sauce, mozzarella, basil GF	22.50
Garlic Prawns Prawns cooked in garlic butter served in a sizzling pot, served with a slice of garlic bread	22
Calamari Lightly crumbed local calamari, tartare sauce	22.50
Cozze al Pomodoro Mussels in a tomato and chilli sauce GF	25

Primi

Dry pasta

*** Gluten Free Pasta available on request*

Spaghetti Aglio e olio e peperoncino Olive oil, chilli, parsley	18
<i>Add Prawns</i>	33
Spaghetti Marinara Mixed seafood, tomato sauce, basil	34
Spaghetti Bolognese Classic bolognese sauce	25
Spaghetti Pomodoro Tomato sauce	22
Spaghetti Carbonara: Bacon, egg, parmesan	27
<i>Your choice with or without cream</i>	
Penne Arrabiata Tomato sauce, chilli, hot cacciatore, garlic, parsley, onion, olives	28.50
Linguine Alfredo Chicken, cream, parmesan, bacon, mushroom, onion	28.50
Seafood Risotto Snapper, mussels, squid, prawns, cherry tomatoes GF	34

Handmade Pasta

Spinach & Ricotta Ravioli	Tomato sauce, basil, parmesan	28.50
Tortellini a la Crema	Tortellini stuffed with chicken, cream sauce, onion, mushroom, bacon, truffle oil	28.50
Parpadelle all' Agnello	Slow cooked lamb ragout GF	32
Gnocchi Sorrentina	Handmade gnocchi in a tomato sauce, mozzarella, oven baked	32
Tortelloni	Scallop and prawn filled ravioli, white wine, chilli and cherry tomato sauce	35
Gnocchi Portofino	Gnocchi, prawns, tomato sauce, cream, spinach	33
Lasagne	Bolognese sauce, parmesan cheese, bechamel sauce	26.50
Fettuccine ai Gamberi	Crab meat, prawns, cherry tomato, garlic, in a white wine sauce GF	34

Secondi

Parmigiana	Crumbed chicken breast, tomato sauce, ham, mozzarella served with rosemary potatoes and salad	31
Tagliata	300g Grilled grass-fed sirloin steak, rocket & parmesan salad, rosemary potatoes on a hot plate <i>Your choice of Mushroom or Pepper Sauce</i> GF	38
Chicken Breast Lugano	Prawns, mushroom, white wine and garlic cream sauce Served with creamy mash and seasonal vegetables GF	34.50
Pepper Chicken Breast	Green peppercorn, mustard, brandy and cream sauce Served with creamy mash and seasonal vegetables GF	32
Pollo alla Vela	Half Chicken, marinated in vinegar, wine, herbs, garlic and spices served on a hot plate Served with Rosemary potatoes and salad GF	31
Lamb Shank	Slow braised lamb shank, served with mash and seasonal vegetables GF	35
Scaloppine Marsala	Mushroom, Prosciutto, Marsala sauce. Served with mash and seasonal vegetables <i>Your Choice of Chicken or Beef</i> GF	32
Scaloppine alla Crema	White wine, cream and mushroom sauce Served with mash and seasonal vegetables GF	32
Fish of the day	Grilled fish of the day, lemon oil dressing, rosemary potatoes and salad GF	39

Sides

Rosemary Potatoes	9
Creamy Mash	9
Seasonal steamed vegetables	9
Chips with aioli	9
Caprese Salad	Tomato, fior di latte, basil, balsamic 12
Italian Salad	Garden salad, olive, mozzarella 10

