Antipasti

TAGLIERE DI SALUMI E FORMAGGI 35
Selection of cured meats and cheeses

BURRATA E PROSCIUTTO 29
Whole Burrata served with Prosciutto di Parma and home made artisan bread

MELANZANE ALLA PARMIGIANA (vegetarian) 18
Baked eggplant with tomato sauce, parmesan, basil, fior di latte mozzarella.

SUPPLI' AL TELEFONO each 8
Roman street food - Lightly fried ball of rice stuffed with mozzarella fior di latte. The rice is cooked with a beef-based tomato sauce.

HOUSE MADE PANE ALL'AGLIO (vegetarian) 13
Artisan garlic bread

PIZZA FRITTA (vegetarian) 15
Lightly fried pizza dough topped with San Marzano tomato sauce and parmesan cheese

GREEN OLIVES 8
Sicilian green olives marinated in E.V.O.O., orange zest, chilli, black pepper

LEEK & POTATO CROQUETTES (serve of 2 – vegetarian) 12
Potatoes, sauteed leeks, grated parmesan, eggs, breadcrumbs.

Sides

INSALATA VERDE (gf/vegan) 12
Green leaves salad

POTATO CHIPS (gf/vegan) 12

Velvet Set Menu

$54 p/p compulsory for groups over 12 people

Sharing antipasti plate
Unlimited pizza
Salads
(to be consumed on the premises)

Sharing house made desserts +15

Sharing pasta platters +15

Pizze

Gluten free base +4

TONNO E CIPOLLA 27
San Marzano tomato, mozzarella fior di latte, tuna from Sicily, red onion, roasted capsicum
Add olives +3

SALMONE E RUGHETTA (pizza or calzone) 27
Mozzarella fior di latte, fresh rocket, Tasmanian cold smoked salmon, dill, cherry tomatoes

SMOKY 31
Mozzarella fior di latte, smoked scamorza, roasted zucchini, prosciutto di parma, balsamic glaze

SALSICCIA 26
Mozzarella fior di latte, Italian sausage mince, roasted capsicum, extra virgin olive oil

COTTO 26
Mozzarella fior di latte, leg ham, baked potatoes, extra virgin olive oil

DIAVOLA 28
San Marzano tomato, mozzarella fior di latte, spicy pecorino cheese, nduja, spicy salame, black olives (might have pits)

BOSCAIOLA 27
San Marzano tomato, mozzarella fior di latte, swiss brown mushroom, italian sausage mince, parmesan cheese

CALZONE 26
Ricotta, mozzarella fior di latte, spicy salame, leg ham, fresh rocket

MORTAZZA 29
Mozzarella fior di latte, mortadella, whole burrata, crushed pistachio

VEGETARIANS

MARGHERITA 24
San Marzano tomato, mozzarella fior di latte, basil, extra virgin olive oil
Add buffalo mozzarella +6.0
Add spicy salame +4

CAPRESE 26
Buffalo mozzarella, sliced tomato, sun-dried tomato, oregano, extra virgin olive oil, basil

ROSSA 24
San Marzano tomato, cherry tomato confit, sun-dried tomato, grated pecorino, basil

PARMIGIANA 26
San Marzano tomato, mozzarella fior di latte, fried eggplants, parmesan, basil

6 CHEESES 27
Mozzarella fior di latte, parmesan, smoked scamorza, buffalo mozzarella, blue cheese, brie
Add sliced pear +4

A Surcharge of 15% applies on all public holidays

VEGAN

SPAGNOLA 24
Asparagus, sauteed leeks, swiss brown mushrooms, extra virgin olive oil

MARINARA 19
San Marzano tomato, oregano, extra virgin olive oil

We use Stoneground flour for our pizza dough at Blue Velvet.

11 inch pizza for 1 person (Individual price)



Pizza alla Pala for 2 people $54 (Can do half/half)



The "biga" ferments naturally in our leavening chamber for a whole day, then the remaining ingredients are added.
The maturation process takes roughly 72 hours to complete, making the dough super easy to digest enhancing its organoleptic properties.

Paste

CASERECCE RAGÙ 31
Caserecce with slow cooked pork & veal ragù

CASERECCE ALLA NORMA 29
Tomato sauce, fried eggplant, ricotta salata

HOUSE MADE PUMPKIN & POTATO GNOCCHI 33
Pumpkin and potato Gnocchi with mushroom and blue cheese sauce.

Functions?

Yes, we do!
Ask our staff or visit our website for more info.

Tiramisu Torronato *(sugar free – Raw honey instead)*

Coffee soaked layers of homemade Savoiardi biscuits, paired with a light cream made from pasteurised free range egg whites, raw unfiltered honey, SA artisan mascarpone, and tosted almonds. ***$17.00 (Take away $13)***

Pizza Nutella

Nutella pizza topped with strawberries and desiccated coconut, served with vanilla ice cream. ***$ 28.00***

Semifreddo al Pistacchio Pralinato (GF)

*Homemade pistacchio parfait made with caramelized pistacchio served with vanilla cream.****$18.00***

Tris di Bonta', Mini selection of our favourite desserts:

Tiramisu classico – Tiramisu torronato – Burnt Baque Cheesecake ***$ 24.00***

Affogato (GF)

*Vanilla ice cream served with coffee espresso & Frangelico liquor.****$19.00***

Ilenia's summer desserts

Blue Velvet is proud to offer you an array of delicious desserts made from scratch in house daily. We strive to source the best possible ingredients, to provide you with the better alternative.

Pandan Burnt Busque Cheesecake (GF)

Our version of the Burnt Basque cheesecake, made with Madagascar vanilla beans, delicately flavoured with fragrant pandan and coconut. ***$16.50 (Take away $13.00)***

Tiramisu Classico

Coffee soaked layers of homemade Savoiardi biscuits paired with a delicate cream made with pasteurized free range eggs and SA artisan mascarpone cheese. ***$16.50 (Take away $13)***

Berries soft Cheesecake

Layers of mix berries gelee', Philadelphia chantilly cream, almond crumble biscuits, topped with flambe' Italian meringue. ***$ 17.00 (Take away $14)***

Zeppola Vegana (VG)

Crispy and airy Italian doughnut, dusted with icing sugar & cinnamon, paired with creamy plant-based ice cream. ***$15.00***

.....There's more on the other side....

Wines

SPARKLING

Barristers Block Poetic Justice 48
Sparkling Blush - Adelaide Hills

Bottega 14/50
Prosecco - Treviso, Italy

Petalo Bottega 14/52
Moscato - Treviso, Italy

WHITE

Battle of Bosworth (Organic) 13/50
Sauvignon Blanc - McLaren Vale

Lobethal Road 14/52
Pinot Gris - Adelaide Hills

Atlas 45
Riesling - Watervale, Clare Valley

Spring Seed Four O'Clock 44
Organic Chardonnay - McLaren Vale

RED

Caldora 13/52
Sangiovese - Puglia, Italy

First Drop Mothers Milk 14/54
Shiraz - Barossa Valley

Nepenthe 50
Pinot Noir - Adelaide Hills

Botticella Gilea Organic 53
Nero D'Avola DOC -Sicily, Italy

Caldora 60
Montepulciano - Puglia, Italy

Samuels Gorge 78
Shiraz - McLaren Vale

Thistledown Gorgeous 48
Grenache - South Australia

ROSE

Lake Breeze Rosato 14/50
Langhorne Creek, SA

Drinks

BEER - CIDER

Ichnusa Pale Lager	14
Menabrea	14
Peroni Red	13
Peroni Leggera	12
Stone & Wood Pacific Ale	14
4 Pines Pale Ale	14
SA Apple Cider	15

COCKTAILS

Amalfizz 18
Organic white tea syrup, gin, prosecco, fresh lemon juice

Aperol Spritz 18
Aperol, prosecco, soda

Negroni 19
Gin, Antica Formula, Campari, orange peel

Strawberry Caprioska 18
Lime, strawberry syrup, raw sugar, vodka, soda

Blackberry Mojito Royal 17.5
Lime, mixed berries, raw sugar, prosecco, soda

Blue Velvet Mocktail 16
Orange, pineapple, blueberry juice

London Mule 19
Prohibition Gin, lime juice, ginger beer, fresh mint and cucumber

White Rum & Coke/Diet 14.9
Bacardi Carta Blanca

Vodka & Soda/Lemonade/OJ 14.9
Finlandia

Gin & Tonic/Soda/Ginger Beer 14.9
Prohibition Gin

Whiskey/Scotch & Coke/Diet/ Ginger Ale 14.9
Johnnie Walkeer Black, Jack Daniels, Jameson,Dewar's 12

SOFT DRINKS

Coke	7.0	**Lemonade**	7.0
Diet Coke	7.0	**Tonic Water**	7.0
Ginger Beer	7.0	**Soda Water**	7.0
LLB	7.0	**Apple Juice**	7.5
SLB	7.0	**Pineapple Juice**	7.5
Lemon Squash	7.0	**Orange Juice**	7.5
Blood Orange	7.0	**Chinotto Neri**	7.5
Ginger Ale	7.0		