

# LA VELA

## RESTAURANT

OPEN TUESDAY TO SUNDAY 5.30PM TIL LATE  
78 SCARBOROUGH BEACH RD, SCARBOROUGH 6019

PHONE 93412362

### BREADS

<b>Italian Crusty Bread</b> With butter, olive oil and balsamic vinegar	\$6.50
<b>Herb Bread</b> 4 slices warmed crusty Italian bread	\$6.50
<b>Garlic Bread</b> 4 slices warmed crusty Italian bread	\$6.50
<b>Bruschetta al Pomodoro</b>	
2 slices crusty warmed bread with traditional topping & shaved parmesan...	\$11.00
2 slices crusty warmed bread with Italian sausage...	\$13.00
<b>Mixed Bread Plate</b> Fresh plain, garlic, and flat bread with black olive Tapenade, semi sun-dried tomato pesto, olive oil & balsamic vinegar.	\$16.00

### STARTERS

<b>Italian Sausage Plate</b> Serves two people	\$23.00
Italian sausage, olives, bocconcini cheese, semi sun-dried tomatoes, Toasted bread, marinated eggplant & white bean dip	
<b>Minestrone soup</b> traditional mixed vegetable & pasta soup	\$9.00
<b>Oysters Natural</b> Freshly shucked served with fresh lemon	\$3.25ea
<b>Oysters Kilpatrick</b> grilled with bacon & Kilpatrick sauce	\$3.25ea
<b>Oysters Diavolo</b> grilled with tomato, chilli sauce, herbs & parmesan cheese	\$3.25ea
<b>Garlic Prawns</b> WA tiger prawns cooked in garlic butter or cream, served with Jasmine rice	\$19.00
<b>Mixed Seafood Plate</b> Serves two people	
Oysters Kilpatrick, crumbed prawns with salsa verde Mayo, seared scallops & smoked salmon salad	\$28.00
<b>Arancini Balls</b> rice balls stuffed with mozzarella on Bolognese sauce & Parmesan, drizzled with olive oil	\$16.00
<b>Chilli Mussels</b> cooked in a rich tomato & chilli sauce	\$19.00

ALL PRICES ARE INCLUSIVE OF GST

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# PASTA

		<u>ENTRÉE</u>	<u>MAINS</u>
<b>Spaghetti Bolognese</b>	Traditional spaghetti Bolognese	\$14.00	\$20.00
<b>Spaghetti Aglio e Olio</b>	Spaghetti served with chilli, garlic, Parsley & olive oil	\$14.00	\$18.00
<b>Spaghetti Carbonara</b>	Spaghetti served with smoked bacon, White wine, eggs, pepper, parmigiano & cream sauce	\$17.00	\$24.00
<b>Spaghetti Marinara</b>	Spaghetti served with mixed seafood & Napolitano sauce	\$20.00	\$29.00
<b>Fettuccini Alfredo</b>	Fettuccini served with diced chicken , Mushrooms, Bacon, in your choice of tomato or cream sauce	\$18.00	\$27.00
<b>Rigatoni Arrabiata</b>	Rigatoni pasta served with hot Italian sausage, Napolitano sauce, olives, garlic & basil	\$18.00	\$26.00
<b>Lasagna</b>	Traditional homemade lasagna with ham & Boiled egg	\$16.00	\$25.00
<b>Tortellini alla Pana</b>	Tortellini served with bacon, mushroom, Parmigiano & cream sauce, topped with Truffle oil	\$17.00	\$27.00
<b>Spinach &amp; Ricotta Ravioli</b>	Ravioli served with tomato & basil Sauce & topped with bocconcini cheese	\$17.00	\$26.00
<b>Gnocchi Portofino (Homemade)</b>	Homemade potato dumplings served with spinach, prawns, tomato & cream cheese sauce	\$20.00	\$29.00
<b>Gnocchi Alfredo (Homemade)</b>	diced chicken, mushrooms & bacon In your choice of tomato or cream sauce	\$19.00	\$27.00

**PLEASE NOTE ALL PASTA DISHES CAN COME WITH  
EITHER TOMATO OR CREAM SAUCE  
GLUTEN FREE PASTA AVAILABLE**

# SEAFOOD

	<u>ENTRÉE</u>	<u>MAINS</u>
<b>Grilled Fish of the Day</b> With chips, salad & lemon sauce	\$22.00	\$34.00
<b>Barramundi Special</b> served with prawns, squid, chips, salad & Lemon sauce		\$36.50
<b>Calamari</b> Tender fried squid lightly crumbed on a tomato, cucumber & red onion salad with white balsamic dressing & tartar sauce	\$16.00	\$26.00
<b>Gamberi alla Vela</b> WA tiger prawns marinated & cooked in tomato, chilli & herb sauce served with jasmine rice	\$19.00	\$29.00

# POULTRY

		<u>MAINS</u>
<b>Pepper Chicken Breast</b> Cooked With Green peppercorns, mustard, brandy & Cream sauce		\$30.00
<b>Chicken Scallopini</b> Chicken tenderloins cooked in mushroom & marsala sauce		\$28.00
<b>Chicken Parmigiano</b> Topped with sliced tomato, prosciutto, & napolitana sauce & melted bocconcini cheese		\$28.00
<b>Chicken Breast Lugano</b> cooked in white wine served with prawns, mushroom & garlic cream sauce		\$34.00
<b>Polla alla Vela</b> marinated in vinegar, wine, herbs, garlic & spices served on a sizzling plate (Half chicken)		\$29.00
<b>Chicken Diavolotto</b> marinated and grilled in chilli, olives, tomato, herbs & capsicum (Half Chicken)		\$29.00

# VEGETARIAN

<b>Eggplant Parmigiano</b>	Filled with Napolitano sauce & bocconcini, Zucchini, mushroom, spinach, sundried tomato pesto & cheese, served with salad	\$25.00
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# STEAK / MEAT

(Black Angus)

SCOTCH 300gm    EYE FILLET 250gm

<b>Pepper Steak</b> Cooked in Green peppercorns , mustard, Brandy, & Cream sauce	\$36.00	\$35.00
<b>Steak Lugano</b> cooked in white wine with prawns, mushrooms, In a garlic cream sauce topped with truffle oil	\$39.00	\$38.00
<b>Steak Dianne</b> cooked in tomato, garlic, gherkin, mushrooms, Dijon mustard, Worcestershire sauce and a dash of cream	\$36.00	\$35.00

## MAINS

<b>Grilled Lamb Fillets</b> on a salad of feta, tomato, cucumber, red onion with black olive tapenade	\$31.00
<b>Pepper Scallopini</b> cooked with green peppercorns, mustard, brandy, & cream Sauce with prawns	\$32.00
<b>Scallopini Capriciosa</b> cooked in tomato, chilli, garlic & herb sauce	\$28.50
<b>Scallopini alla Crema</b> tender beef cooked in white wine, cream & mushroom sauce	\$29.00
<b>Beef Parmigiano</b> crumbed beef topped with sliced tomato, prosciutto Napolitano sauce & melted bocconcini cheese	\$28.00
<b>Vienna Schnitzel</b> plain crumbed beef cutlet	\$27.00
<b>Bistecca alla Vela</b> beef filled with a mix of prawns, onions & cooked in a white wine , mushroom cream sauce	\$33.00
<b>Saltimbocca</b> beef filled with cheese and wrapped in prosciutto cooked In a sweet marsala sauce	\$31.00

**ALL MAIN MEALS ARE SERVED WITH VEGETABLES  
OR SALAD & POTATOES IN ROSEMARY SEA SALT  
(EXCLUDING PASTA DISHES )**

## **EXTRAS**

<b>Chips</b>	\$7.00
<b>Salad</b>	\$7.00
<b>Side vegetables</b>	\$7.00
<b>Side spaghetti</b>	\$8.50 (with choice of Bolognese Or napolitano sauce)

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