

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
${f Bruschetta}$ Tomatoes, basil, confit garlic ${f V/GF}$	14.50
Add Buffalo Mozarella	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

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Spaghetti Aglio e olio e peperoncino Olive oil, chilli, parsley, garlic	18
Add Prawns	33
Spaghetti Marinara Snapper, mussels, squid, prawns tomato sauce, basil	34
Spaghetti Bolognese Classic bolognese sauce	25
Spaghetti Pomodoro Tomato sauce	22
Spaghetti Carbonara: Bacon, egg, parmesan	27
Your choice with or without cream	
Rigatoni 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
Fettuccine ai Gamberi Crab meat, prawns, cherry tomato, garlic, in a white wine sauce GF	34

Handmade Pasta

Standmade 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
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
Beef Scaloppine Marsala Mushroom, Prosciutto, Marsala sauce. Served with mash and seasonal veget GF	ables 32
Scaloppine alla Crema White wine, cream and mushroom sauce	
Served with mash and seasonal vegetables GF Your choice of chicken and beef	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