



LE VELE Dinner Menu

Address: 147 North Church Street

Phone: (345) 745 8353

Cuisine: Seafood, Traditional Italian & Gourmet Pizza

Delivery terms: See Let's Eat and Bento apps for terms and conditions.

Delivery times: Mon-Sat: 11.30am-3.30pm and 4pm-9pm

APPETIZERS

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| Italian Style Seafood Salad | CI\$20.95 |
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Blanched Octopus, Shrimp, Calamari, Mussels in Olive oil Lemon Vinaigrette

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| Fritto Misto | CI\$16.95 |
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Fish Cake, Mini Calzone and Mixed Seafood. Served with Jerk Mayo and Marinara.

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| Beef Carpaccio | CI\$15.95 |
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Thinly Sliced Beef with Arugula Salad, Shaved Parmesan, Olive Oil and a Lemon Dressing

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| Polpo & Patate | CI\$17.95 |
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Steamed Octopus served with Potato, Cannellini Beans and Fresh Tomato

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| Guazzetto Di Pesce | CI\$16.95 |
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Calamari, Shrimp and Scallops, Sautéed with Fresh Tomato, Garlic and Olive Oil. Served with Paprika Croutons

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| Mozzarella and Local Tomatoes | CI\$17.50 |
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Fresh Buffalo Mozzarella, Local Tomatoes and San Daniele Ham. Served with Extra Virgin Olive Oil and Balsamic Vinegar

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| Eggplant & zucchini parmigiana | CI\$18.95 |
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Oven baked with mozzarella, tomato sauce and basil

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| ?Grilled portobello mushroom | CI\$16.95 |
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stuffed with parma ham and fontina cheese, oven baked

SALADS

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| Caesar Salad | CI\$8.5 |
| Romaine Lettuce, Served with Housemade Croutons & Caesar Dressing, topped with Parmesan Cheese | |
| Holiday Salad | CI\$8.95 |
| Local Greens, Grapefruit, Swiss cheese, Avocado, Spring Onions & a Poppy Seed Vinaigrette | |
| Vele Salad | CI\$8.95 |
| Mixed Greens , Crumbled Blue cheese, Peruvian Pepper, Cucumber, Tomatoes with a Citrus Dressing | |
| QUINOA & ROASTED VEGETABLE SALAD | CI\$13.95 |

ADD Chicken \$6 ADD grilled fish \$8 Add grilled shrimp \$9

PASTA AND RISOTTI

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| Risotto Le Vele | CI\$36 |
| Le Vele Signature Dish. A Delicate Trio of Risotti, Pesto Sauce and Shrimp, Champagne and Scallops, Lobster and Tomato Sauce | |
| Risotto Ai Funghi | CI\$27.95 |
| Slow Cooked Carnaroli Risotto with Porcini and Mixed Mushrooms, Topped with Seared Foie Gras | |
| Lobster and Shrimps Orecchiette | CI\$28.95 |
| Orecchiette Pasta, Saute?ed with Lobster, Shrimp, Garlic and Local Callaloo. In a Light, Spicy Butter Sauce with Shaved Parmesan | |
| Penne Mare e Monti | CI\$30.95 |
| Penne Pasta served with Lobster, Beef Tenderloin Tips and Leeks in a Brandy Cream Sauce | |
| Linguine Al Frutti Di Mare | CI\$29.95 |
| Homemade Fresh Linguine, served with Shrimp, Scallops and Lobster In a Saffron Tomato Veloute | |
| Casoncelli Bergamaschi | CI\$24.95 |
| Traditional Dish from Bergamo. Homemade Beef Ravioli Saute?ed with Guanciale, Sage Butter and Parmesan Cheese | |
| Gnocchi Al Gorgonzola | CI\$23 |
| Homemade Potato Dumplings, served with Creamy Gorgonzola and Tomato Sauce. Tossed with Walnuts | |
| Breadfruit Gnocchi | CI\$21 |
| House made local breadfruit gnocchi with toamto basil sauce | |

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| Fettuccine Piemonte | CI\$26.95 |
| Fusilli sauteed with Italian Sausage, Fresh Mushroom, Truffle Oil and Shaved Parmesan | |
| Cheese tortellini | CI\$21 |
| prosciutto ,Mushrooms, Peas Tomato sauce | |
| SPAGHETTI CON GAMBERI | CI\$23.95 |
| Spaghetti tossed with shrimp, zucchini, fresh tomatoes, roasted garlic and olive oil | |
| Risotto Allo Scoglio | CI\$23.95 |
| rice with scallops, Shrimps, Lobster, Mussels and Clams when available | |

TRADITIONAL DISHES ALSO AVAILABLE

Bolognese, Lasagna, Amatriciana, Carbonara, Gnocchi, Cannelloni, fettuccine alfredo ect..

Family size portions of some items can be made with 24 hours notice.

I.E. Lasagna, Cannelloni, salads

MAINS

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| Lamb Shank | CI\$29.50 |
| Slow Braised Lamb Shank served with Pappardelle, Mushrooms, Mixed Vegetables and Natural Lamb Jus | |
| Veal Scaloppine | CI\$27.95 |
| Tomato Sauce, Oregano and Fresh Mozzarella, served with Spaghetti Aglio, Olio e Peperoncino | |
| New York Steak | CI\$35.95 |
| Grilled 10oz CAB Striploin served with Mash Potatoes, Grilled Vegetables with a Barolo Demi Glaze | |
| Filetto Al Pepe Verde | CI\$39.95 |
| 8oz Pan Fried Beef Tenderloin served with Scalloped Potatoes, Sautéed Asparagus and Green Peppercorn Demi Cream Sauce | |
| Grilled Grouper | CI\$35.95 |
| Grouper Filet served with Grilled Vegetables, Roast Potato and a Lemon Chardonnay Sauce | |
| Baked Snapper | CI\$39 |
| (whole when available) \$29.95 Filet This local Classic is oven baked whole Red Snapper served with Potatoes and Cherry tomatoes | |

Salmone Al Cartoccio**CI\$28.95**

Foil wrapped Oven Steamed Atlantic Salmon Steak with Mixed Vegetables and Housemade Linguine with Fresh Tomato Sauce

Zuppa Di Pesce**CI\$39.95**

Lobster, Shrimp, Scallop, Catch of the Day, Mussels and Clams (when available) Sautéed with Garlic and White Wine in a Light Seafood Broth. Served with Garlic Bread

TUNA TAGLIATA**CI\$30.96**

Seared Local Tuna thinly sliced served with sautéed Spinach and Seaweed, roast Potatoes, and a spicy chili oil

A 15% Gratuity will be added to all Checks

Last updated: Tue 11 Jan, 2022