

Antipasto

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Wine cured salami, prosciutto, pepperoni, olive tapenade, tomato, pepperocini, artichokes and specialty cheeses served with croccantini.

\$9.00

Pesto Olive Cheese Bread 🌿

A blend of fontina & romano cheeses melted on foccacia bread with Kalamata olives and basil pesto, topped with fresh basil & herbs and served with a side of warm marinara sauce.

FULL ORDER (10 PC) - \$7.00
HALF ORDER (5 PC) - \$4.00

Seared Scallops

Sea scallops sautéed in a white wine cream sauce with capers and tomatoes, topped with basil & herbs and served with toasted bread for dipping.

\$11.00

Beef Gulasch

Pieces of beef shoulder with whole mushrooms, sliced onions and red peppers, topped in a creamy gorgonzola sauce with cilantro and herbs.

\$11.00

Bruschetta 🌿

Toasted chianella bread with a garlic/red pepper flake/olive oil base, diced roma and sun-dried tomatoes, green peppers, and a variety of olives topped with romano and fontina cheeses and fresh basil & herbs.

\$8.00

Garlic Cheese Bread 🌿

Toasted foccacia or rustic bread topped with garlic-herb butter and provolone, topped with herbs and served with a side of warm marinara sauce.

Full order (10 pc) - \$7.00
Half order (5 pc) - \$4.00

Gorgonzola Meatballs

Five smaller versions of our signature homemade meatballs with a creamy gorgonzola center, served in a red wine sauce, served with toasted bread for dipping.

\$7.00

Caprese 🌿

Fresh mozzarella, roma tomatoes, and extra virgin olive oil topped with fresh basil & herbs.

\$8.00

Sautéed Calamari

Sautéed calamari in extra virgin olive oil, garlic, white wine, lemon butter, tomato and mushrooms served with croccantini and topped with fresh basil & herbs.

\$9.00

Contorni

Side dishes may be ordered as starters or served as accompaniments. add to any of our Signature Veloce or Traditional Italian Pastas, Pizzas or Salads.

Primavera Vegetables 🌿

Side of cooked carrots, cauliflower, red peppers and broccoli.

\$4.00

Sea Food Combo

Dungeness crab, scallops and shrimp sautéed in white wine.

\$10.00

Sautéed Mushrooms 🌿

Side of sautéed mushrooms.

\$2.00

Shrimp or Clams

Six shrimp sautéed in white wine and our signature scampi oil, or a side of sautéed clams.

\$6.00

Veloce Signature Meatballs

Our signature homemade meatballs served with warm marinara and a topping of parmesan cheese.

3 Meatballs – \$5.00 / 1 Meatball – \$2.00

Spicy Italian Sausage

Your choice of ground fennel sausage or sliced andouille sausage sautéed to order.

\$4.00

Shredded Roast Beef

Slow-cooked shredded roast beef, the perfect hearty addition to any of our pastas. Try with the Hang 'em High Pasta, a Veloce Favorite!

\$5.00

Veal Parmesan

Breaded veal pan fried in oil.

The *entrée* version of this dish comes in a marinara, caper, mushroom and port sauce over your choice of noodles or a side of primavera vegetables.

Side Dish – \$10.00
Veal Parmesan Entrée – \$19.00

Sautéed Chicken

A side of chicken sautéed in our signature scampi oil.

\$4.00

Maple Glazed Pork Shanks

Two pork shanks baked with a maple glaze and toasted almonds.

\$9.00

Chicken Parmesan

Breaded chicken breast pan fried in oil.

The *entrée* version of this dish comes in a marinara and mushroom sauce over your choice of noodles or a side of primavera vegetables.

Side Dish – \$8.00
Chicken Parmesan Entrée – \$17.00

Insalata

All salads can be ordered individual ly or shared as starters.

Vinaigrette

Fresh romaine with sliced tomato, olives, red onions, and artichoke hearts with our homemade balsamic vinaigrette dressing, topped with fresh parmesan.

Full - \$7.00 / Side - \$4.00

Caesar

Fresh romaine and croutons, tossed to order with our homemade zesty anchovy, parmesan and garlic Caesar dressing, topped with fresh parmesan.

Full - \$7.00 / Side - \$4.00

Athena

Fresh romaine with sliced tomato, kalamata olives, red onions and feta, topped with a pepperocini and our homemade balsamic vinaigrette dressing.

Full - \$9.00 / Side - \$5.00

Capri

A variety of mixed exotic European salad greens, with walnuts, goat cheese and our special creamy poppy seed dressing.

Full - \$9.00 / Side - \$5.00

Chicken Pasta

Sautéed chicken with bowtie pasta, sun-dried tomatoes, croutons and walnuts on romaine, topped with parmesan, and our house vinaigrette dressing.

\$11.00

Antipasto Chop Salad

Chopped ham, salami, red onion, black olive, kalamata olive, green olive, and artichoke on shredded romaine hearts tossed in a lemon balsamic vinaigrette dressing, topped with provolone, parmesan and tomatoes.

\$11.00

Shrimp and Shroom

Sautéed shrimp and mushrooms in our signature scampi oil with sun-dried tomatoes, served on a bed of fresh European greens topped with our creamy poppy seed dressing and shredded parmesan.

\$12.00

Zuppa

Sicilian Black Bean

Hearty and rich vegetarian black bean soup, served with feta cheese and green onion garnish.

Cup - \$3.00 / Bowl - \$7.00

Minestrone

Traditional vegetarian Italian tomato, herbs, bean and pasta soup, served with freshly grated parmesan and basil & herb garnish.

Cup - \$3.00 / Bowl - \$7.00

Petite Tasting

Minimum of two people. Three shared courses.

\$25 per person with wine pairing or \$22 per person with beer pairing.

Seared Scallops

Sea scallops sautéed in a white wine cream sauce with capers and tomatoes, topped with basil & herbs and served with toasted bread for dipping.

Wine Pairing: Monte Tondo, Soave Classico, 4oz.

Floral bouquet laced with scents of exotic fruits, full-bodied with a long finish.

Beer Pairing: Racer 5, IPA, 12oz.

Tropical bouquet with subtle bitterness.

Hang 'Em High with Shredded Beef

Black beans, hominy, onions, red and green peppers, garlic, shredded roast beef, and red chili sauce, topped with sour cream, cheddar, cilantro and tortilla chips.

Wine Pairing: Marchesi, Al fieri Barbera Superiore, 4oz.

Dark ruby red in color, with an intense and complex bouquet. Well balanced with a long fruity finish.

Beer Pairing: Odin's Gift, 8oz.

Ruby ale with juniper berries, Full malt flavor with a crisp finish.

Almond Torte

A gluten-free delight with layers of rich chocolate and almond crème topped with chocolate and flakes of almonds.

Wine Pairing: Kopke 20 Year Tawny 1.5oz.

Sweet, but not overly so, balanced with notes of vanilla with nutty overtones.

Beer Pairing: Lindeman's Lambic, Framboise 6oz.

Spontaneously fermented Belgian beer with raspberries.

Café Veloce Specialties

Pastas and Pizzas can be ordered as individual entrees, or as a shared entree.

Order a side Caesar or Vinaigrette Salad with your Entrée for only \$4.00

Barbeque Italiano

Sautéed chicken, onions, peppers, garlic, green onions, sesame seeds, red pepper flakes, Italian barbeque sauce, gouda and provolone cheeses, topped with onion and cilantro.

Penne Pasta - \$14.00 / Pizza - \$13.00
Panini - \$10.00

Mediterranean 🌿

Roma and sun-dried tomatoes, a variety of olives, pepperocini, green peppers, and feta in marinara sauce and basil & herbs.

Seashell Pasta - \$12.00 / Pizza - \$11.00

Criolo

Cajun andouille sausage and chicken with onions, peppers, Creole sauce, garlic, topped with smoked gouda, provolone, green onions and red pepper flakes.

Spiral Pasta - \$15.00

Gino

Baby clams and Italian sausage, white wine and pesto-tomato sauce with onions, mushrooms, green peppers, and garlic, with sundried tomato, parmesan, fresh basil & herbs.

Spaghetti Pasta - \$16.00

La Buona Donna

Artichokes, anchovies, garlic, black olives and roma tomatoes with provolone and feta cheeses, sautéed in olive oil.

Penne Pasta - \$12.00

Stuffed Pork Loin

Pork loin with homemade stuffing, basil, herbs and parmesan, wrapped in Proscuitto served with a side of gnocchi, and topped with a red wine raisin cream sauce, fontina cheese, basil & herbs.

Pork Loin & Gnocchi Pasta - \$16.00

Palazzo

Parmesan, garlic, marinara, alfredo and pesto with sautéed chicken, mushrooms, pine nuts and red pepper flakes, topped with feta cheese, basil & herbs.

Pizza - \$13.00

Meatball

Sliced Veloce Signature meatballs, marinara, pepperoni and provolone served on either pizza crust or baked Italian Focaccia bread with a side of marinara for dipping. Pizza comes topped with basil & herbs.

Pizza - \$13.00
Panini - \$10.00

Classic moto

Sautéed Italian sausage and red onions with pepperoni, marinara, melted parmesan and provolone served on either pizza crust or baked Italian Focaccia bread.

Pizza - \$11.00
Panini - \$10.00

Muffalotta

Smoked ham, wine cured salami, a variety of olives, melted mozzarella and provolone, sesame seeds and basil & herbs.

Penne Pasta - \$13.00 / Pizza - \$11.00
Panini - \$10.00

Adriatic 🌿

Olives, pepperocini, sun-dried tomato and garbanzo beans in a marinara sauce, topped with feta cheese, tzatziki, and basil & herbs.

Chariot Wheel Pasta - \$12.00

Hang 'em High 🌿

Black beans, hominy, onions, red and green peppers, garlic and red chili sauce, topped with sour cream, cheddar, cilantro and tortilla chips. A Veloce Favorite.

Chariot Wheel Pasta - \$12.00

Beef & Gorgonzola

Shredded beef sautéed with julienne red and green peppers with a gorgonzola cream sauce, topped with fontina cheese, basil and herbs.

Seashell Pasta - \$15.00

Seared Scallops

Sea scallops sautéed in a creamy white wine alfredo sauce with capers and tomatoes, topped with basil & herbs.

Seashell Pasta - \$17.00

Veloce Special

Smoked ham, Italian sausage, pepperoni, mushrooms, black olives, green peppers, sliced fresh roma tomatoes, marinara sauce, provolone, mozzarella and fontina cheese topped with basil & herbs.

Pizza - \$17.00

Benelli

Italian sausage, mushrooms, garlic and marinara, topped with provolone, fontina, basil & herbs.

Pizza - \$13.00

Shrimp and Mushroom

Shrimp and mushrooms sautéed in our signature scampi oil with red pepper flakes, garlic and pesto sauce, topped with fontina, basil & herbs served on either pizza crust or baked Italian Focaccia bread.

Pizza - \$15.00
Panini - \$12.00

Lambretta Chicken

Sautéed chicken & mushrooms, red peppers, lemon-pepper sauce with pesto, provolone, sun-dried tomato and pine nuts, served on either pizza crust or baked Italian Focaccia bread.

Pizza - \$11.00
Panini - \$10.00

🌿 Vegetarian Dishes 🌿

(See Contorni section of the menu for our delicious Meat/Seafood additions).

Traditional Italian Dishes

Pastas and Pizzas can be ordered as individual entrees, or as a shared entree.

Order a cup of Minestrone or Black Bean soup with your Entrée for only \$3.00

Dungeness Scallopini

Dungeness crab, scallops and shrimp, with mushrooms and garlic, sautéed with white wine and creamy alfredo, topped with parmesan, fresh basil & herbs.

Fettuccini Pasta - \$20.00

Crab Ravioli

Chive ravioli with Pure Rock Crab blended with ricotta cheese, spinach, red onion, and herbs. Ravioli is sautéed with mushrooms and garlic in a white wine alfredo, topped with parmesan cheese, fresh basil & herbs.

Crab Ravioli Pasta - \$16.00

Ci am Giulio

Baby clams, mushrooms, and garlic sautéed with creamy alfredo sauce and topped with romano cheese, fresh basil & herbs.

Seashell Pasta - \$15.00

Portofino

Baby clams, mushrooms, and garlic in a rich tomato sauce topped with romano cheese, sun-dried tomato and fresh basil & herbs.

Penne or Spaghetti Pasta - \$14.00

Salcito

Italian sausage, sautéed with garlic, red onions, red and green peppers in a marinara sauce and topped with green onion, parmesan and red pepper flakes.

Spirelli Pasta - \$14.00 / Pizza - \$13.00

Moped Pizza

Traditional pepperoni and marinara, topped with mozzarella and provolone cheeses, fresh basil & herbs.

Pizza - \$10.00

Scampi

Our creamy lemon butter sauce with mushrooms, sun-dried tomatoes, fresh parmesan, red pepper flakes and green onions.

Chicken Scampi with Spaghetti Pasta - \$14.00

Shrimp Scampi with Fettuccini Pasta - \$17.00

Quattro Formaggi 🌿

Combination of fontina, provolone, parmesan and blue cheeses, with alfredo and marinara, garnished with basil & herbs.

Penne Pasta - \$11.00 / Pizza - \$9.00

Penne Aglio 🌿

Diced roma tomatoes sautéed in olive oil and garlic, topped with grated romano cheese, basil and herbs.

**Penne Pasta - \$10.00
Margherita Pizza - \$9.00**

Pesto 🌿

A creamy blend of alfredo, pesto, and marinara with garlic and mushrooms, topped with parmesan, pine nuts and basil & herbs.

Bowtie Pasta - \$11.00 / Pizza - \$10.00

Primavera 🌿

Broccoli, carrots, cauliflower, red peppers, mushrooms and garlic with a creamy pesto-alfredo sauce, topped with provolone and romano cheese, sesame seeds, and fresh basil & herbs.

**Tri-col or Spirelli Pasta - \$12.00
Pizza - \$11.00**

Marinara 🌿

Traditional rich tomato sauce over spaghetti topped with fresh shredded parmesan, fresh basil & herbs.

Spaghetti Pasta - \$9.00

Fettuccini Al fredo 🌿

Sautéed mushrooms, garlic, creamy alfredo and parmesan on fettuccini noodles, topped with fresh basil & herbs.

Fettuccini Pasta - \$10.00

Eggplant Parmesan 🌿

Layers of breaded and baked eggplant, marinara, ricotta and mozzarella cheese, topped with parmesan cheese.

\$11.00

Spinach Lasagna 🌿

Layers of spinach, pesto, diced onion and tomato, mushrooms, artichokes, ricotta cheese and lasagna noodles with marinara, topped with mozzarella and parmesan cheeses.

\$11.00

Lamb Lasagna

Layers of lamb, lasagna noodles, spicy Italian sausage, bolognese sauce with diced carrots, onions and celery, ricotta, feta and provolone cheese all topped with cheddar and mozzarella cheeses.

\$14.00

Lasagna

Layers of spicy Italian sausage, bolognese sauce, lasagna noodles with a vegetable base, ricotta, fontina, feta and provolone cheeses, topped with cheddar and parmesan.

\$13.00

Noodle Substitutions for Pastas:

Gluten Free Noodles, Whole Wheat Noodles, Gnocchi, Primavera Vegetables (no extra charge)
Cheese Ravioli (\$1.00 extra) We also have Gluten Free Pizza Crust.