

## ZUPPA

**SICILIAN BLACK BEAN** - Hearty and rich black bean soup, served with feta cheese and green onion garnish  
Cup \$3.00 Bowl \$7.00

**MINESTRONE** - Traditional Italian tomato, herbs, bean and pasta soup, served with freshly grated parmesan and basil garnish  
Cup \$3.00 Bowl \$7.00

## INSALATA

**ANTIPASTO CLOP SALAD** - Chopped ham, salami, tomato, 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. \$11.00

**CAESAR** - Fresh romaine and croutons, tossed to order, with our homemade zesty anchovy, parmesan and garlic caesar dressing, topped with fresh parmesan. (Chicken \$10.00 Shrimp \$12.00) Full \$9.00 Half \$5.00

**VINAIGRETTE** - Fresh romaine with sliced tomato, olives, red onions, artichoke hearts and herb dressing, topped with fresh parmesan. (Chicken \$10.00, Shrimp \$12.00) Full \$9.00, Half \$5.00

**ATIENA** - Fresh romaine with sliced tomato, kalamata olives, red onions and feta, topped with a pepperocini and our homemade vinaigrette dressing. Full \$9.00 Half \$6.00

**CAPRI** - A variety of mixed exotic European salad greens, with walnuts, goats cheese and our creamy poppyseed dressing. Full \$9.00 Half \$6.00

**SHRIMP AND SHROOM** - Sautéed shrimp and mushrooms in a garlic lemon butter sauce with sun-dried tomatoes, served on a bed of fresh European greens with poppyseed dressing and shredded parmesan \$12.00

**CHICKEN PASTA** - Sautéed chicken with bowtie pasta, sun-dried tomatoes, croutons and walnuts on romaine, with parmesan, basil and our vinaigrette dressing and parmesan \$11.00

## PASTAS

add a side of caesar or vinaigrette salad \$4.00

**MARINARA** - Traditional rich tomato sauce over spaghetti with freshly shredded parmesan and basil \$10.00 or 1/2 \$7.00

**PENNE AGLIO** - Penne pasta sautéed with diced roma tomato, olive oil and garlic, freshly grated romano cheese, basil and herbs \$10.00 or 1/2 \$7.00

**FETTUCINI ALFREDO** - Mushrooms, garlic, alfredo and parmesan on fettucini \$10.00 or 1/2 \$7.00

**CHICKEN SCAMPI** - Sautéed chicken, garlic and mushrooms in a creamy lemon butter sauce, on spaghetti with sun-dried tomatoes topped with parmesan and green onions & sprinkled red pepper flakes \$13.00

**QUATTRO FORMAÇCI** - A creamy combination of alfredo with fontina, provolone, parmesan, crumbled blue cheese and a touch of marinara on penne pasta \$11.00

**PESTO PASTA** - Bowtie pasta and mushrooms in a creamy pesto sauce with a touch of marinara, topped with fresh parmesan, basil and pine nuts \$11.00

**LA BUONA DONNA** - Penne pasta with artichokes, anchovies, garlic, black olives and roma tomatoes with provolone and feta cheese, sautéed in olive oil \$12.00

**ADRIATIC** - Seashell pasta, olives, pepperocini, sun-dried tomatoes and garbanzo beans topped with feta cheese, tzatziki, in a marinara sauce \$12.00

**MEDITERRANEAN** - Seashell pasta with roma and sun-dried tomatoes, a variety of olives, pepperocini and green peppers, topped with feta cheese and basil with a marinara sauce \$12.00

**HANÇ EM LIĞLI** - Spirelli pasta with black beans, hominy, onions, peppers, garlic and red chili sauce, topped with sour cream, cilantro, tortilla chips and cheddar \$12.00

**PRIMAVERA** - Tri-color spirelli with broccoli, carrots, cauliflower, red peppers, mushrooms and garlic in a creamy pesto alfredo sauce, topped with provolone, romano and sesame seeds \$12.00

**SPINACCI LASAÇNA** - Layers of spinach, mushrooms, artichokes, ricotta cheese and lasagna noodles with a marinara, topped with mozzarella & parmesan \$11.00

**BARBEQUE ITALIANO** - Sautéed chicken with onions, peppers and garlic, on penne pasta with Italian barbeque sauce, topped with green onions, cilantro, sesame seeds, red pepper flakes and gouda and provolone cheeses \$14.00

**SALCITO** - Spirelli pasta with Italian sausage, sautéed with garlic, red onions, green and red peppers, topped with green onions, parmesan and red pepper flakes in a marinara sauce \$14.00

**CLAM GIULIO** - Seashell pasta with baby clams, mushrooms, garlic, alfredo sauce with freshly grated romano cheese \$15.00

**MUFFALETTA** - Penne pasta sautéed with ham, salami, and pearl onion, diced roasted red peppers, a variety of olives, sautéed in olive oil, topped with mozzarella, provolone and sesame seeds. \$13.00

**PORTOFINO** - Baby clams, mushrooms and garlic, in a rich tomato sauce served on your choice of spaghetti or penne pasta topped with romano and fresh basil \$14.00

**CRIOLO** - Spirelli pasta with Cajun andouille sausage and chicken with onions, peppers and garlic, in a Creole sauce, topped with smoked gouda, provolone, green onions and red pepper flakes \$15.00

**ÇINO** - Baby clams and Italian sausage in a rich pesto tomato sauce with onions, mushrooms, green peppers and garlic, served on spaghetti, topped with parmesan and fresh basil \$16.00

**SHRIMP FETTUCINI** - Sautéed shrimp in a creamy lemon butter sauce with mushrooms and sun-dried tomatoes served on fettucini with fresh parmesan, red pepper flakes, and green onions \$17.00

**DUNGENESS SCALLOPINI** - Dungeness crab, scallops, and shrimp, with mushrooms and garlic, sautéed with white wine and creamy alfredo, served on fettucini, topped with romano, parmesan and basil \$20.00

**LASAÇNA** - Layers of a spicy Italian sausage, Bolognese sauce, ricotta cheese and lasagna noodles, topped with mozzarella & parmesan \$13.00

**CRAB RAVIOLI** - Pure Rock Crab blended with ricotta cheese, spinach, red onion and fresh herbs in a chive pasta; Ravioli is sautéed with mushrooms & garlic in a white wine alfredo sauce, topped with parmesan \$16.00

**CHICKEN PARMESAN** - Breaded chicken breast sautéed in olive oil with mushrooms and marinara, served on fettucini or primavera veggies topped with parmesan and mozzarella \$17.00

**VEAL PARMESAN** - Sautéed breaded veal with marinara, caper and orange sauce on spaghetti or primavera veggies with parmesan and mozzarella \$20.00

### Extras

Sauteed Chicken	\$4.00	Veloce Meatballs (3)	\$5.00
Spicy Italian sausage	\$4.00	Sauteed mushrooms	\$2.00
Shrimp or clams	\$6.00	Primavera Veggies	\$4.00

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## Pizzas

**MOPED** - Traditional pepperoni, marinara, mozzarella and provolone \$10.00

**MARÇHERITA** - Sliced roma tomatoes, melted with fontina and romano, topped with garlic, herbs and fresh basil \$9.00

**PESTO** - A creamy blend of alfredo, pesto and marinara, with garlic and mushrooms, topped with parmesan, pine nuts and basil \$9.00

**QUATTRO** - Marinara & alfredo base with a combination of fontina, provolone, parmesan and a touch of blue cheese \$9.00

**MEDITERRANEAN** - Marinara, roma and sun-dried tomatoes, olives and peppers, with feta and provolone \$11.00

**PRIMAVERA** - A variety of veggies, mushrooms and garlic with provolone, romano and sesame seeds on a creamy pesto sauce \$11.00

**BARBEQUE ITALIANO** - Sautéed chicken, onions, bell pepper and garlic with Italian barbeque sauce, topped with smoked gouda, provolone cheese, sesame seeds and cilantro \$13.00

**PALAZZO** - Parmesan, marinara, alfredo, and pesto with sautéed chicken, mushrooms, pine nuts and feta cheese \$13.00

**MEATBALL** - Sliced meatballs, pepperoni and provolone & marinara \$13.00

**SALCITO** - Italian sausage, onions, peppers, garlic and marinara with parmesan and green onions \$13.00

**BENELLI** - Italian sausage, mushrooms, garlic, marinara, provolone and fontina \$13.00

**MUFFALETTA** - Smoked ham, wine cured salami, roasted red pepper, a variety of olives, with melted mozzarella and provolone topped with roasted sesame seeds & pearl onions \$11.00

**SHRIMP AND SHROOM** - Sautéed shrimp and mushrooms in a garlic lemon butter sauce with pesto and sun-dried tomatoes topped with fontina and provolone \$15.00

**VELOCE SPECIAL** - Smoked ham, Italian sausage, pepperoni, mushrooms, black olives, green peppers and sliced roma tomatoes, topped with mozzarella and fontina & marinara \$17.00

## ANTIPASTI

**SHRIMP CRIOLO** - Shrimp sautéed in a spicy white wine vinegar, and served on sliced cucumber & tomato with a side of criolo sauce \$10.00

**CALAMARI** - Sautéed calamari in extra virgin olive oil, garlic, white wine, lemon butter, tomato and mushrooms served with croccantini, and fresh basil \$9.00

**CAPRESE** - Fresh mozzarella, roma tomatoes, extra virgin olive oil and fresh basil \$8.00

**ANTIPASTO** - Wine cured salami, smoked ham, pepperoni, olives, tomato, artichokes & specialty cheeses served with vinaigrette dressing for dipping \$9.00

**BRUSCETTA** - Sun-dried tomato, variety of olives and peppers topped with provolone and served on herbed olive oil toasted chianella bread \$8.00

## PANINI

Served on baked Italian foccacia bread with a choice of side caesar or vinaigrette salad or a cup of soup

**VEGI MOTO** - A vegetarians' delight with tomato, artichoke, sweet red pepper, red onion with goats cheese, pesto, cucumber and kalamata olives \$9.00

**LAMBRETTA CHICKEN** - Sautéed chicken with mushrooms, sweet red pepper in a lemon pepper sauce with pesto, provolone, sun-dried tomatoes and pine nuts \$11.00

**CLASSIC MOTO** - Sautéed Italian sausage and red onions with pepperoni and marinara, melted with mozzarella, parmesan and herbs \$11.00

**BARBEQUE** - Sautéed chicken with green and red peppers, onions, provolone, smoked gouda and our own homemade barbeque sauce \$11.00

**SHRIMP MUSHROOM** - Sautéed shrimp and mushrooms in a lemon butter sauce with pesto, pine nuts and sun-dried tomatoes melted with fontina cheese \$12.00

**MUFFALETTA** - A Cajun special with smoked ham, wine cured salami, roasted red peppers, a variety of olives and pearl onions, melted with mozzarella, provolone & sesame seeds \$11.00

**MEAT BALL** - Sliced meatballs & pepperoni topped with melted provolone & marinara \$11.00

**AMERICANO** - Sliced ham and turkey with cheddar, roma tomato, red onion, romaine, dijon mustard and garlic butter, served on a baked sourdough baguette \$10.00

**ITALIANO** - sliced prosciutto and salami with provolone, roasted red pepper, red onion, olive oil and pesto, served on a baked sourdough baguette \$10.00

**CRESPELLE** - Flour tortillas served with choice of filling • olive tapenade with mozzarella • tomato, garlic and artichoke with smoked gouda and provolone • black beans, hominy and red chili sauce with cheddar \$8.00 served with a side of salsa & sour cream

**GARLIC CHEESE BREAD** - A toasty combination of parmesan & provolone with garlic & herb butter on a choice of foccacia or rustic bread served with a side of warm marinara Full \$7.00 Half \$4.00

**PESTO OLIVE CHEESE BREAD** - An exotic blend of fontina & romano melted on rustic bread with kalamata olives and choice of pesto • basil • sun-dried tomato • artichoke/lemon, served with a side of marinara \$7.00

## BEVERAGES

**SODA POPS** - Pepsi, Diet Pepsi, Dr Pepper, Sierra Mist, Mountain Dew, Lemonade, Iced Tea ..... \$2.00

**REPUBLIC OF TEA** - Iced bottled: Mango Ceylon, Pomegranate Green, Ginger Peach or Blackberry Sage ..... \$4.00

**THOMAS KEMPER** - Root Beer, Orange, Grape or Cream Soda \$2.25

**JUICES** - Apple, Orange or Cranberry ..... \$2.00

**MILK** - 2% or Nonfat ..... \$2.00

**HOT COCOA** - with whipped cream ..... \$2.25

**ITALIAN IMPORTED WATER** - San Pelligrino - carbonated ..... 16 oz \$2.50 Panna - non-carbonated ..... 16 oz \$2.50

**ITALIAN SODAS** - Cherry, Strawberry, Raspberry, Blueberry, Grape, Orange, Lime, Vanilla, Almond or Hazelnut served with cream..\$2.25



### FRESH ROASTED COFFEES FROM CAFFE DARTE

Regular Drip- "Medium Roast" ..... \$2.25

Espresso- "Firenze Blend" ..... \$2.00

Espresso or Americano ..... \$2.25

Latte or Cappuccino ..... \$3.00

Mocha or Flavor ..... \$3.00

All espresso drinks are served with your choice of 1 or 2 shots.  
Extra shot or flavor .50

**HOT TEA** - Loose leaf tea from Sochi \$2.75

Black Blended: English Breakfast

Scented Tea: Earl Grey and Passion Fruit

Green: Dragonwell and Jasmine

De-caf: English Breakfast • Herbal Tisanes: Chamomile

Fruit Tisanes: Berry Patch and Blood Orange

### DESSERTS

**TIRAMISU** - A delicate Italian dessert, alternating layers of marscapone cheese and espresso coffee and coffee liqueur laced white cake layers, topped with a dusting of cocoa sugar \$3.95

**TRUFFLICIOUS CAKE** - A layer of white chocolate truffle nestled on a layer of moist chocolate cake, topped with a feather light layer of dark chocolate mousse. All draped with a satiny smooth milk chocolate and circular drizzle of white chocolate \$4.25

**KEY LIME CHEESECAKE** - The zing of this refreshingly sweet/tart lime cheesecake, capped with a key lime enhanced fresh whipped cream topping is reminiscent of the Florida Keys \$4.25

**DESSERT SPECIALS** - Rotating dessert items, limited availability \$4.25

-Desserts ala mode add \$1.50

**SPUMONI OR VANILLA** - Two big scoops \$2.95

## ALCOHOLIC BEVERAGES

### RETAIL WINE

ALL OF THE WINES ON OUR WINE LIST ARE AVAILABLE FOR TAKE-OUT. MOST WINES RECEIVE A \$10.00 DISCOUNT PER BOTTLE AND AN EXTRA 10% DISCOUNT ON CASE PURCHASES.

ORDERS FOR LARGE QUANTITIES MAY BE PLACED ON A MONDAY FOR A FRIDAY PICK-UP.

REFER TO THE CAFÉ VELOCE WEBSITE: CAFEVELOCE.COM FOR UPCOMING WINE EVENTS AND CLASSES.

### BEER

Draft- Widmer Hefeweizen, Mac & Jack African Amber, Rogue Dead Guy Ale, Pike Tandem, 2 rotating seasonals

Bottle Domestic- Bud Light  
Gluten Free - Tolerance

Imported- Peroni, Moretti Lager and La Rossa  
-Non-Alcoholic- Buckler

Trappist

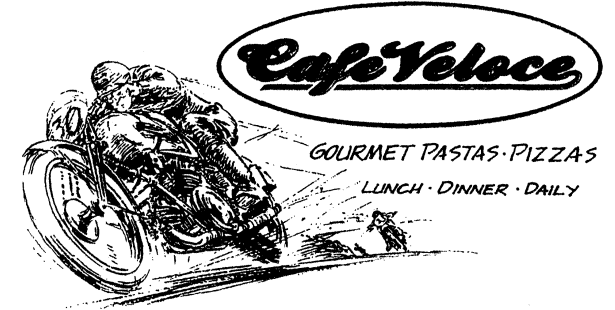
Trappist Ales are bottle conditioned ales brewed by monks of the Cistercian order known as Trappists. Seven of these breweries exist, each with its own unique style....

Style and price vary on brewery and availability, selection found on the specials list.

Lambic \$7.00

Lambic's are naturally fermented by airborne wild yeasts, then the beer is aged in wood. Finally fruit is added to balance the tart complex flavor of the wild yeast....

Flavors vary in fruit and can be located within the special sheets...yes it really is a beer...



12514 120th Ave. N.E., Kirkland, WA  
(Near the Totem Lake Cinemas)  
(425) 814-2972 • Fax (425) 823-5015

## HOURS

Monday-Thursday 11:00 am – 10:00 pm  
Friday 11:00 am – 10:00 pm  
Saturday 4:00 pm – 10:00 pm  
Sunday 4:00 pm – 9:00 pm

Restaurant available for after hour reservations

## INDIVIDUAL OR

## FAMILY STYLE

Pans of pasta and salad are available when ordering 3 or more of one entrée.

Each entrée serves 1-2 people

Small pan: 3 pastas-serves 5-7 people

Large pan: 7 pastas-serves 12-15 people are available for your catering needs.

Gift Certificates Available

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LARGE PARTIES WELCOME