



## LE VELE Dinner Menu

**Address:** 147 North Church Street

**Phone:** 1 (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

<b>Italian Style Seafood Salad</b>	<b>CI\$20.95</b>
Blanched octopus, shrimp, calamari, mussels in olive oil lemon vinaigrette	
<b>Fritto Misto</b>	<b>CI\$16.95</b>
Fish cake, mini calzone, mixed seafood. Served with jerk mayo and marinara	
<b>Beef Carpaccio</b>	<b>CI\$15.95</b>
Thinly sliced beef with arugula salad, shaved parmesan, olive oil, lemon dressing	
<b>Polpo &amp; Patate</b>	<b>CI\$17.95</b>
Steamed octopus served with potato, cannellini beans and fresh tomato	
<b>Guazzetto Di Pesce</b>	<b>CI\$16.95</b>
Calamari, shrimp, scallops sautéed with fresh tomato garlic and olive oil, served with paprika croutons	
<b>Meat and Cheese</b>	<b>CI\$19.95</b>
Parma ham, homemade bresaola, salami, mixed cheese, served with schiacciata	
<b>Mozzarella and Local Tomatoes</b>	<b>CI\$17.50</b>
Fresh buffalo mozzarella, local tomatoes, san daniele ham, served with extra virgin olive oil and balsamic vinegar	
<b>Swordfish and Salmon Carpaccio</b>	<b>CI\$16.95</b>
Thinly sliced octopus served with seasoning peppers and lemon	
<b>Eggplant &amp; Zucchini Parmigiana</b> <input type="checkbox"/>	<b>CI\$18.95</b>
Oven baked with mozzarella, tomato sauce and basil	
<b>?Grilled portobello mushroom</b> <input type="checkbox"/>	<b>CI\$18.95</b>
Oven baked with mozzarella, tomato sauce and basil	

## SALADS

Add: chicken CI\$7 / grilled fish CI\$8 / grilled shrimp CI\$9

<b>Quinoa &amp; Roasted Vegetable Salad</b> <span>Vegan</span>	<b>CI\$13.95</b>
<b>Vele Salad</b> <span>v</span>	<b>CI\$9.95</b>
Mixed greens, crumbled blue cheese, Peruvian pepper, cucumber, tomatoes, citrus dressing	
<b>Holiday Salad</b> <span>v</span>	<b>CI\$9.95</b>
Local greens, grapefruit, Swiss cheese, avocado, spring onions, poppy seed vinaigrette	
<b>Caesar Salad</b> <span>v</span>	<b>CI\$8.5</b>
Romaine lettuce, homemade croutons, Caesar dressing, parmesan cheese	

## PASTA AND RISOTTI

Traditional dishes also available: Bolognese, Lasagna, Amatriciana, Carbonara, Gnocchi, Cannelloni, Fettuccine Alfredo etc.

Family size portions of some items can be made with 24 hours notice, i.e. Lasagna, Cannelloni and Salads.

<b>Risotto Le Vele</b>	<b>CI\$36</b>
Le Vele signature dish - a delicate trio of risotti: pesto sauce and shrimp, champagne and scallops, lobster and tomato sauce	
<b>Risotto Ai Funghi</b> <span>v</span>	<b>CI\$27.95</b>
Slow cooked carnaroli risotto with porcini and mixed mushrooms	
<b>Lobster &amp; Shrimp Orecchiette</b>	<b>CI\$28.95</b>
Orecchiette pasta sautéed with lobster, shrimp, garlic and local callaloo, in a light spicy butter sauce with shaved parmesan	
<b>Penne Mare e Monti</b>	<b>CI\$30.95</b>
Penne pasta served with lobster, beef tenderloin tips and leeks in a brandy cream sauce	
<b>Linguine Al Frutti Di Mare</b>	<b>CI\$29.95</b>
Homemade fresh linguine with shrimp, scallops and lobster in a saffron tomato velouté	
<b>Casoncelli Bergamaschi</b>	<b>CI\$24.95</b>
Traditional dish from Bergamo - homemade beef ravioli sautéed with guanciale, sage butter and parmesan	

<b>Gnocchi Al Gorgonzola</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$23</b>
Homemade potato dumplings, served with creamy gorgonzola, tomato sauce tossed with walnuts	
<b>Breadfruit Gnocchi</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$21</b>
Housemade local breadfruit gnocchi with tomato basil sauce	
<b>Fettuccine Piemonte</b>	<b>CI\$26.95</b>
Fusilli sautéed with Italian sausage, fresh mushroom, truffle oil and shaved parmesan	
<b>Cheese tortellini</b>	<b>CI\$21</b>
Prosciutto, mushrooms, peas and tomato sauce	
<b>Spaghetti con Gamberi</b>	<b>CI\$23.95</b>
Spaghetti tossed with shrimp, zucchini, fresh tomatoes, roasted garlic and olive oil	
<b>Risotto Allo Scoglio</b>	<b>CI\$23.95</b>
Rice with scallops, shrimp, Lobster, mussels and clams (when available)	

## ENTRÉES

<b>Zuppa di Pesce</b>	<b>CI\$39.95</b>
Lobster, shrimp, scallops, mussels, clams and catch of the day, sautéed with garlic and white wine in a light seafood broth, served with garlic bread	
<b>Salmone al Cartoccio</b>	<b>CI\$28.95</b>
Foil wrapped, oven steamed Atlantic salmon steak with mixed vegetables and homemade linguine with fresh tomato sauce	
<b>Baked Snapper</b>	<b>CI\$39</b>
This local classic is oven baked whole red snapper served with potatoes and cherry tomatoes (whole when available)	
<b>Grilled Grouper</b>	<b>CI\$35.95</b>
Grouper fillet served with grilled vegetables, roasted potato in lemon chardonnay sauce	
<b>Tuna Tagliata</b>	<b>CI\$32.95</b>
Seared local tuna thinly sliced and served with sauteed spinach and seaweed, roasted potatoes and spicy chili oil	
<b>Filetto Al Pepe Verde</b>	<b>CI\$39.95</b>
8oz pan-fried beef tenderloin served with mashed potatoes, sauteed asparagus and green peppercorn demi cream sauce	

**New York Steak****CI\$35.95**

Grilled 10oz CAB striploin served with mashed potatoes, grilled vegetables with a barolo demi glace

**Veal Scaloppine****CI\$27.95**

Tomato sauce, oregano, fresh mozzarella, served with spaghetti aglio, olio e peperoncino

**Lamb Shank****CI\$29.50**

Slow braised lamb shank served with pappardelle, mushrooms, mixed vegetables and natural lamb jus

A 15% gratuity will be added to all checks

Last updated: Thu 01 Dec, 2022