

# Antipasto

## Garlic Cheese Bread

Toasted rustic chianella bread with garlic-herb butter, melted provolone cheese, and a side of marinara sauce. Half - \$6 / Full - \$11

## Pesto Olive Cheese Bread

Fontina & romano cheeses melted on focaccia bread with Kalamata olives and basil pesto, and a side of marinara. Half - \$6 / Full - \$11

## Bruschetta

Toasted chianella bread with a garlic, red-pepper flake and olive oil base, with diced roma & sun-dried tomatoes, pepperoncini, green peppers, a variety of olives, romano and fontina cheese, basil & herbs. \$10

## Scallops Beurre Blanc

Sea scallops sautéed in a white wine cream sauce with capers and tomatoes, served with toasted bread for dipping. \$14

## Gorgonzola Meatballs

Five smaller gorgonzola-filled versions of our signature homemade meatballs in a red wine-marinara sauce, served with toasted bread for dipping. \$12

# A La Carte

## Veloce Signature Meatballs

Our Cafe Veloce Signature homemade meatballs served with marinara and a topping of parmesan cheese. 3 Meatballs - \$6 / 1 Meatball - \$2

## Chicken Parmesan

Side order of our breaded chicken breast pan fried in oil topped with marinara sauce, parmesan cheese and basil & herbs. \$10

# Beverages

## Flying Bird Botanicals

Loose Leaf Hot Teas - \$3  
English Breakfast  
White Lemon Ginger  
Lavender Orange Grey  
Old Town Berry\*  
\*Decaffeinated

## Italian Sodas

Soda water with Syrup and Cream, topped with Whipped Cream. Flavors: Blueberry, Cherry, Lime, Orange, Strawberry, Raspberry or Vanilla. - \$4

## San Pellegrino Products

Acqua Panna Natural Spring Water - \$3  
San Pellegrino Natural Sparkling Water - \$3  
San Pellegrino Sparkling Flavored Beverages - \$2  
Flavors: Pomegranate & Orange, Lemon, or Blood Orange

## Fountain Drinks

Include Free Refills - \$3  
Coke  
Diet Coke  
Sprite  
Dr Pepper  
Root Beer  
Iced Tea  
Lemonade



⇒ VEGETARIAN ITEMS ⇐

## Chicken Scampi

Lemon butter alfredo sauce over spaghetti pasta with sautéed chicken, mushrooms and sun-dried tomatoes, all topped with parmesan cheese, green onions & herbs. \$19

## Shrimp Scampi

Lemon butter alfredo sauce over fettuccine pasta with sautéed shrimp, mushrooms, and sun-dried tomatoes all topped with parmesan cheese, green onions & herbs. \$23

## Penne Aglio

Penne pasta with diced roma tomatoes sautéed in olive oil and garlic, topped with romano cheese, basil & herbs. \$12

## Pesto

Bowtie pasta in a creamy blend of alfredo and pesto with a dollop of marinara at the bottom, mushrooms, garlic, parmesan cheese, pine nuts, basil & herbs. \$14

## Mediterranean

Seashell pasta, roma and sun-dried tomatoes, a variety of olives, pepperoncini, green peppers, marinara, with feta cheese, basil & herbs. \$15

## Beef Bolognese

Fettuccine pasta with our Homemade Bolognese Sauce: a tomato-based sauce with Italian sausage, ground beef and diced vegetables, all topped with parmesan cheese, basil & herbs. \$19

## Gino

Spaghetti pasta, baby clams, Italian sausage, garlic, mushrooms, green peppers, sun-dried tomatoes, red onions, white wine pesto-tomato sauce, parmesan, basil & herbs. \$21

## La Buona Donna

Penne pasta sautéed in olive oil, roma tomatoes, artichokes, anchovies, garlic, and black olives, topped with provolone, feta, basil & herbs. \$13

## Barbeque Italiano

Penne pasta with sautéed chicken, red and green peppers, garlic, red onions, Italian barbeque sauce, topped with gouda and provolone, green onions, sesame seeds & cilantro. \$16

## Beef & Gorgonzola

Seashell pasta with shredded beef, sautéed red and green julienne peppers, gorgonzola cream sauce, topped with fontina cheese, basil & herbs. \$21

# Pasta Dishes

## Dungeness Scallopini

Dungeness crab, scallops, shrimp, mushrooms and garlic over fettuccine pasta, sautéed in a creamy white wine alfredo sauce topped with parmesan cheese, basil & herbs. \$25

## Chicken Parmesan

Breaded, pan-fried chicken breast with a marinara-mushroom sauce, with fettuccine or spaghetti, or a side of primavera vegetables, topped with parmesan, basil & herbs. \$20

## Marinara

Traditional rich tomato sauce over spaghetti pasta, topped with parmesan cheese, basil & herbs. \$12

## Fettuccini Alfredo

Sautéed mushrooms and garlic in a creamy alfredo sauce with fettuccine pasta, with parmesan, basil & herbs. \$14

## Quattro Formaggi

Penne pasta in a creamy alfredo sauce with a dollop of marinara at the bottom of the dish, topped with a combination of fontina, provolone, parmesan and bleu cheeses, basil & herbs. \$14

## Primavera

Tri-color spirilli pasta with steamed broccoli, carrots, cauliflower, red peppers, mushrooms and garlic in a creamy pesto-alfredo sauce, topped with provolone, romano cheese, sesame seeds, basil & herbs. \$15

## Criolo

Spirilli pasta, Cajun andouille sausage, chicken, red onions, red and green peppers, garlic, Creole sauce, smoked gouda, provolone cheese & green onions. \$19

## Salcito

Spirilli pasta with sautéed Italian sausage, garlic, red onions, red and green peppers in a marinara sauce, topped with green onions and parmesan cheese. \$17

## Muffaletta

Penne pasta sautéed in olive oil with ham, wine cured salami and a variety of olives, topped with mozzarella and provolone cheese, sesame seeds, basil & herbs. \$15

## Clam Giulio

Seashell pasta, baby clams, mushrooms and garlic sautéed with alfredo sauce, topped with romano cheese, basil & herbs. \$19

## WINE FLIGHTS AND EVENTS

SIGN UP FOR OUR WEEKLY EMAIL LIST TO RECEIVE DETAILS ON DINE-IN AND ZOOM-IN WINE FLIGHTS AND DINNERS!



# Beers ON TAP

Pint - \$6 Schooner - \$3

Birra Peroni - Peroni Nastro Azzurro  
Black Raven Brewing - Trickster IPA  
Boundary Bay Brewery - Scotch Ale  
Rotating Handle - Seasonal Selection

## BOTTLED

Bear Republic Racer 5 IPA (12oz) - \$5  
Dogfish Head 90 Minute IPA (12oz) - \$6  
Diamond Knot Industrial IPA (22oz) - \$10  
Rogue Dead Guy Ale (12oz) - \$5  
Orval Trappist (12oz) - \$9  
Buckler Non-Alcoholic (12oz) - \$5  
Lindemans Lambic Framboise (375ml) - \$8

## CHECK OUT OUR FULL MENU ONLINE

INCLUDING MORE BOTTLED BEERS,  
COCKTAIL MENU AND FULL WINE LIST:

[CAFEVELOCE.COM](http://CAFEVELOCE.COM)

# Baked Dishes

## Lasagna

Layers of Italian sausage, homemade bolognese sauce, and lasagna noodles with a vegetable base, ricotta, fontina, and provolone cheeses, topped with mozzarella cheese. \$16

## Lamb Lasagna

Layers of lamb, Italian sausage, lasagna noodles, and homemade bolognese sauce, ricotta, and provolone cheeses, baked and topped with mozzarella cheese. \$16

## ⇒ Eggplant Parmesan

Layers of breaded and baked eggplant, marinara, ricotta and mozzarella cheese, topped with parmesan cheese. \$14

## Pasta Additions:

Sautéed Chicken - \$5	Veloce Signature Meatballs - \$6
Chicken Parmesan - \$10	Gorgonzola Meatballs - \$8
Sautéed Shrimp - \$8	Mild Italian Sausage - \$5
Seafood Combo - \$12	Andouille Sausage - \$5
Mushrooms - \$2	Bolognese Sauce - \$6
Broccoli - \$2	Primavera Vegetables - \$5

## Noodle Substitutions:

Gluten-Free Penne - \$1 extra  
Whole Wheat Spaghetti - \$1 extra  
Primavera Veggies - \$2 extra  
Side of Extra Sauce (3 oz) - \$2  
Side of Extra Cheese (2 oz) - \$1

**SERVICE OPTIONS**  
CURBSIDE TAKEOUT  
PRE-ORDER FOR DINE-IN  
ONLINE ORDERING

# Insalata

## Caesar Salad

Romaine and croutons, tossed to order with our homemade zesty anchovy, parmesan and garlic Caesar dressing, topped with parmesan cheese. Half - \$6 / Full - \$11

## Caprese

Sliced mozzarella and roma tomatoes drizzled with extra virgin olive oil and topped with fresh basil & herbs. Half - \$6 / Full - \$10

## Vinaigrette Salad

Romaine, sliced tomato, olives, red onions, and artichoke hearts with our homemade balsamic vinaigrette dressing and parmesan cheese. Half - \$6 / Full - \$11

## Athena Salad

Romaine with sliced tomato, kalamata olives, red onions and feta, with herbs, pepperoncini and our homemade balsamic vinaigrette dressing. Half - \$6 / Full - \$11

## Capri Salad

A variety of mixed European greens with walnuts, goat cheese and our creamy lemon-poppseed dressing. Half - \$6 / Full - \$11

## Antipasto Chop Salad

Chopped ham, salami, red onion, a variety of olives, and artichoke on shredded romaine hearts with a lemon balsamic vinaigrette dressing, topped with provolone, parmesan and tomatoes. \$14

## Chicken Pasta Salad

Sautéed chicken, bowtie pasta, sun-dried tomatoes, croutons and walnuts on romaine, topped with parmesan and our house vinaigrette dressing. \$14

## Shrimp & 'Shroom Salad

Sautéed shrimp and mushrooms in our signature scampi oil with sun-dried tomatoes on mixed European greens with our creamy lemon-poppseed dressing and shredded parmesan cheese. \$16

# Pizza

## Classic Moto

Sautéed Italian sausage, pepperoni, red onions, marinara, parmesan and provolone cheeses. \$15

## Benelli

Italian sausage, mushrooms, garlic and marinara, topped with provolone and fontina cheeses, basil & herbs. \$15

## Moped

Traditional pepperoni and marinara, with mozzarella and provolone cheese, basil & herbs. \$13

## Veloce Special

Ham, Italian sausage, pepperoni, mushrooms, black olives, green peppers, roma tomatoes, marinara sauce, provolone, mozzarella, and fontina, basil & herbs. \$18

Choose Regular or Thin Crust.  
Pizzas are Ten Inches and Feed 1-2 People.  
Substitute Gluten-Free Pizza Crust - \$1 extra

## Margherita

Diced tomatoes sautéed in garlic, on olive oil base with mozzarella & romano cheese, basil & herbs. \$12

## Meatball

Sliced Veloce Signature Meatballs, pepperoni and marinara sauce topped with provolone cheese, basil & herbs. \$15

## Lambretta Chicken

Sautéed chicken, mushrooms, red peppers, pesto spread, sun-dried tomato, pine nuts, and provolone cheese. \$14

## Muffaletta

Olive oil base with smoked ham, salami, olive tapenade, mozzarella and provolone cheeses topped with sesame seeds, basil & herbs. \$14

## Salad Additions:

Sautéed Chicken - \$5  
Sautéed Shrimp - \$8

# Zuppa

## Minestrone

Traditional Italian Minestrone soup with vegetables, herbs, tortellini noodles, grated parmesan and fresh basil garnish. 4oz Cup - \$5 / 12oz Bowl - \$8

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CAFEVELOCE.COM

# Glasses of Wine

## WHITE

Kiona Riesling, 2016, Columbia Valley, WA - \$7 / \$25  
Alverdi Pinot Grigio, 2018, Friuli, Italy DOC - \$7 / \$25  
Villa Maria Sauvignon Blanc, 2018, Marlborough, NZ - \$8 / \$28  
Delille Chaleur Estate Blanc, 2016, Columbia Valley, WA - \$12 / \$37  
Hahn Estates Chardonnay, 2016, Santa Lucia Highlands, CA - \$9 / \$30

## RED

La Fiera, Montepulciano, 2017, Abruzzo, Italy IGT - \$7 / \$25  
Novelty Hill, Syrah, 2016, Columbia Valley, WA - \$10 / \$35  
Cavatappi, Sangiovese, 2018, Columbia Valley, WA - \$8 / \$28  
Santa Cristina, Chianti Superiore, 2016, Tuscany, Italy DOCG - \$10 / \$35  
Kiona, Cabernet - CabSauv/CabFranc/PetitVerdot/Merlot, 2016, Red Mountain, WA - \$10 / \$35  
Delille Cellars, Metier - Grenache/Mourvedre/Syrah/Cinsault, 2017, Columbia Valley, WA - \$15/\$39

# Bottled Wine

## SPARKLING

Nicolas Feuillatte, Brut Réserve Champagne, NV, France - \$45

## WHITE

Château Ducasse, Bordeaux Blanc - Sémillon/Sauv Blanc/Muscadelle, 2017, France - \$30  
Jermann, Pinot Grigio, 2017, Friuli-Venezia Giulia, Italy IGT - \$41  
Orr Wines, Old Vine Chenin Blanc, 2018, Columbia Valley, WA - \$36

## RED

B.T.R. Cellars by Mark Ryan, "The Vincent" - Cab Sauv/Merlot/Malbec, 2017, Columbia Valley, WA - \$34  
Guardian Cellars, "Chalk Line" - Cab Sauv/Merlot/Syrah/Petit Verdot, 2017, Columbia Valley, WA - \$40  
L'Ecole, Cabernet Sauvignon, 2015, Walla Walla Valley, WA - \$55  
Chinook Cellars, Cabernet Franc, 2015, Yakima Valley, WA - \$39  
Northstar Winery, Merlot, 2013, Columbia Valley, WA - \$35

**TO OUR FOOD SENSITIVE GUESTS:**  
ALTHOUGH EVERY EFFORT WILL BE MADE TO PREPARE YOUR DISH ALLERGY SAFE,  
WE ASK THAT YOU BE AWARE THAT YOUR ALLERGEN MAY BE PRESENT IN OTHER AREAS  
OF OUR ESTABLISHMENT. PLEASE MAKE YOUR DINING DECISIONS ACCORDINGLY.

# Cocktails



## APEROL SPRITZ

One of Italy's creations.  
Prosecco, Aperol, Soda. \$11

## NEGRONI (OR BOULEVARDIER)

Gin (or Whiskey), Campari, Sweet  
Vermouth with an Orange Peel,  
poured over a large ice cube. \$11

## MANHATTAN

A drink made for sipping, with  
Whiskey, Sweet Vermouth, Bitters,  
and a Brandied Cherry. \$11

## FRENCH 75

Keep it Classy - Gin, Lemon,  
Simple Syrup, Prosecco. \$11

## LIMONCELLO MARTINI

Made with Homemade Limoncello. \$11

## VELOCE OLD FASHIONED

Our spin on a classic - Rye or Bourbon,  
Disaronno, Cacao Bitters and Orange  
Bitters with an Orange Peel and Brandied  
Cherry, poured over a large ice cube. \$11

## HAPPY HOUR

Daily Until 6:00pm - Take \$10 off Bottles of Wine  
\*Non-Glass-Pour Bottles Only

## RETAIL WINE

Take \$10 off All Bottles of Wine To-Go!

**SERVICE OPTIONS**  
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⇒ VEGETARIAN ITEMS ⇐

# Desserts

## Tiramisu "Pick Me Up"

Delicate espresso drenched cake layers enhanced with mascarpone cheese mousse, topped with cocoa sugar and a light drizzle of chocolate syrup. \$6

## Chocolate Soufflé

Moist chocolate cake with a heart of creamy molten chocolate. This one takes about 8 minutes to bake. \$7\*

\*We recommend this one with a scoop of  
Vanilla Ice Cream for just \$2 more

## Limoncello Flute

Refreshing limoncello flavored sorbet swirled  
with custard, served in a champagne flute  
which is yours to take home. \$8

## Ice Cream

Choice of Vanilla or Spumoni. \$4  
Kid's Size (One Scoop) - \$1



## Caffé D'arte Italian Coffee

Abruzzo Medium Roast Drip - \$3  
Decaf Drip - \$3

# Lunch Menu

Served Till 4pm

## ⇒ Half Pastas \$11

Half portion of the pastas listed below, with  
your choice of either a cup of Minestrone  
Soup or a side Salad.

## Penne Aglio

## Marinara

## Pesto

## Quattro Formaggi

## Pasta Additions:

Vegetables - \$5 Shrimp - \$8  
Italian Sausage - \$5 Chicken - \$5  
Andouille Sausage - \$5 Meatballs - \$6

## Giuseppe Panini \$11

Smaller sandwiches on a Macrina Giuseppe loaf,  
with your choice of a cup of soup or side salad.

## Italiano Giuseppe

Prosciutto, salami, provolone, red onion,  
roasted red peppers, olive oil & pesto spread.

## Meatball Giuseppe

Sliced Veloce Signature Meatballs,  
marinara, pepperoni and provolone,  
with a side of marinara for dipping.

## ⇒ Caprese Giuseppe

Roma tomatoes, fresh mozzarella, romaine,  
basil pesto and herbed olive oil, with a side  
of balsamic vinegar. Add Ham - \$1 extra