

# DINNER



# MENU

## STARTERS

- MEATBALLS** \$14  
Local Pork, house made mini Meatballs, with tomato sauce, parmesan cheese & toasted bread
- CHICKEN COTOLETTA** \$13  
Breaded Free range Chicken breast, tarragon crème fraiche, cabbage slaw, mixed laves & capers
- ZUPPA** \$7  
House made daily soup
- FRIED BRUSSEL SPROUTS** \$12  
Almond puree, mixed herbs, parmesan cheese and sundried tomato mayo (V)
- ONTARIO MUSHROOM BRUSCHETTA** \$12  
Mixed Forest mushrooms, local pearl onions, kale with burrata cheese on ciabatta toast (v)
- MEAT BOARD** \$15  
Selection of local meats and cheese, stone bread and preserves

## SALAD

- KINGWOOD FARM SQUASH SALAD** \$12  
Baby Kale, radicchio, Ontario feta cheese, sunflower seeds, maple balsamic vinaigrette (V)
- CESAR SALAD** \$12  
Grilled baby gem lettuce, mixed winter salad from Loco fields farm, smoked pancetta, parmesan cheese, croutons & house made Cesar dressing
- PORCHETTA** \$13  
Roasted, sliced Niagara pork, confit garlic and parsley sauce, mixed winter greens & fennel salad with crispy capers & hazelnuts
- Add chicken or salmon* \$6 \$7

## PASTA

- PAPPARDELLE BOLOGNAISE** \$20  
Slow cooked Pork and beef Ragu, tomato sauce with wide flat noddles
- Add meatballs* \$6
- MUSSEL TAGLIATELLE** \$19  
Ontario mussels, white wine & fennel sauce, black olives, capers & parsley with slim flat noodles
- MUSHROOM FUSILLI** \$20  
Mixed Ontario mushrooms, confit garlic, spinach & rosemary & thyme cream sauce with Twisted pasta (v)
- LEEK & CAULIFLOWER RISOTTO** \$21  
Creamy cauliflower & leek base, roasted cauliflower, pancetta & hazelnuts
- WILD BOAR GNOCCHI** \$24  
Slow cooked Braised wild boar Ragu and house made ricotta gnocchi
- LAMB AND RICOTTA LASAGNE** \$20  
House made Lamb & red wine sauce, ricotta & pecorino cheese sauce, layered with fresh pasta
- SPAGHETTI** \$12  
choice of sauce  
Pomodoro - Alfredo - Arrabiata (v)
- Add meatballs* \$6

Veloce Italian Kitchen is an independently run restaurant that strives to make everything possible in house using the best local ingredients and sources what we can't from local artisan producers. All our ingredients are local and of the highest quality and welfare.

## PIZZA

- MARGHERITA** \$14  
Tomato sauce, fior di latte cheese, basil, olive oil (v)
- QUATTRO FORMAGGI** \$16  
"4 cheese" Tomato sauce, For di Latte, Goat cheese, Mozzarella, Ricotta, Basil
- WILD MUSHROOM** \$17  
Alfredo sauce, mixed wild mushrooms, spinach, Goats cheese confit garlic, truffle oil
- PINGUE PROSCIUTTO** \$18  
Prosciutto made in Niagara, Tomato sauce, roasted cherry tomatoes, arugula, black olives, for di latte cheese
- ROAST CHICKEN** \$17  
Roasted garlic pesto base, free range chicken, spinach, sundried tomato, for di latte cheese
- FONOCCHIONA** \$17  
Ontario made Fennel salami, black olives, provolone cheese, tomato sauce
- SOPPRESSATA** \$18  
Spicy Ontario salami, roasted red pepper, spinach, pancetta bacon, mozzarella, tomato sauce, arugula
- ROAST PORK** \$17  
Niagara Roast pork, roast mushroom, caramelized shallots, cherry tomato, provolone cheese, tomato sauce

## FOURALL SUNDAE BAR

- CHOOSE FROM 6  
UNIQUE FLAVOURS
- 2 SCOOPS \$5  
3 SCOOPS \$7  
VELOCE SUNDAE \$9  
ADD TOPPING \$1



VELOCE