

SHARE

BAKED OLIVE MEDLEY GARLIC CONFIT **8**

BREAD ROTATED WEEKLY **6**

TRUFFLE FRIES LEMON AIOLI **11**

MEATBALLS BEEF & PORK, POMODORO, PESTO RICOTTA, GRANA PADANO **17**

OCTOPUS CARPACCIO ROASTED, HERB OIL, CITRUS **19**

CRISPY CALAMARI GRILLED LEMON, SPICY LEMON AIOLI, POMODORO (ADD CALABRIAN CHILES) **17**

CROQUETAS DE JAMON POMODORO, GRANA PADANO **17**

CAULIFLOWER ZA'ATAR LEMON AIOLI, PEPITAS, TZATZIKI **15**

HUMMUS CLASSIC **13** | MUSHROOM **16** | SPICED BEEF **16**

HAM E BURRATA PROSCIUTTO, BURRATA, HERB OIL, BREAD **25**

SALADS

GREEK SALAD CUCUMBER, TOMATO, ONION, FETA, ROASTED RED PEPPER, OLIVE **16**

CHICKEN CAESAR SALAD HOUSE-MADE CROUTONS, GRANA PADANO **19**

MEDITERRANEAN CHOPPED SALAD ROMAINE, SLICED PEPPERONI, MARINATED CHICKPEAS, SHREDDED FONTINA, RED ONION, CITRUS VINAIGRETTE, GRANA PADANO **16**

CHICKEN +7 | SHRIMP +7 | SNAPPER +15 | FILET KABOB +11

ENTREES

KABOB CHICKEN | SHRIMP | VEGGIE | FILET +4 (+1 KABOB **7**) GRILLED PITA, HUMMUS, GREEK SALAD, TZATZIKI, FETA **18**

GORGONZOLA CRUSTED FILET 8oz, BROCCOLINI & COUSCOUS **47**
DINNER ONLY

SNAPPER COUSCOUS, BROCCOLINI, GREEK SALAD, HERB OIL **31**

GRILLED OYSTER MUSHROOM HERBED COUSCOUS **18**

FRENCH ONION BURGER FONTINA, CARAMELIZED ONIONS **22**

SIDES

PATATAS BRAVAS **7** | **BROCCOLINI** **8** | **CUCUMBER SALAD** **6**

PIZZA

MARGHERITA

BASIL, BURRATA, BALSAMIC
21

PROSCIUTTO & HOT HONEY

CURED EGG YOLK, CRISPY LEEKS
23

SPICY PEPPERONI & SAUSAGE

CALABRIAN CHILES
23

BIANCA

SOTTOCENERE, FONTINA, MOZZ
21

FUNGHI

FONTINA, FETA, GORGONZOLA
22

CHEESE

POMODORO, MOZZARELLA
17

PEPPERONI

POMODORO, MOZZARELLA
21

PASTA

RIGATONI

CACIO E PEPE
19

SPAGHETTI

WHITE WINE, CITRUS, SHRIMP,
CALABRIAN CHILES
26

CAVATAPPI

PESTO, CHICKEN
25

SPAGHETTI & MEATBALLS

PORK & BEEF MEATBALLS,
POMODORO
25

20% gratuity may be added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition

BRUNCH

AVOCADO TOAST

Truccione, avocado mash, fried eggs, tomato, red onion

TORTILLA ESPANOLA

Spanish egg and potato omelette, citrus crema

FRENCH TOAST

Focaccia, macerated berries, pepitas, vanilla whipped cream

AMERICANA

Two eggs, bacon, patatas bravas, truccione

SHAKSHUKA PIZZA

Pomodoro, mozzarella, baked eggs, avocado

SANGRIA SUNDAYS

EVERY SUNDAY 11-3PM

BOGO SANGRIA

LIVE MUSIC

14

14

14

13

19

DRINKS

BOTTOMLESS BOOZY BRUNCH

Choice of endless Mimosas or Bloody Mary's when you purchase a brunch or lunch item! *(2.5 hour limit)*

25

VELA BLOODY MARY

Tito's Vodka, house-made mix, lime, tajin, garden garnish

10

VELA SPRITZ

St. Germain, lemon, lavender honey, prosecco, Fever Tree club soda

10

TOUR DE TOWER

Pineapple Rum, Amaro Tropical, citrus juice, coconut syrup

12

ROSA ROSA

Lemon gin, Campari, grapefruit, mint syrup, Fever Tree tonic

12

MIMOSA

Prosecco with choice of orange, cranberry, peach or pineapple

8

PANUOZZO 17

ITALIAN PIZZA SANDWICH
AVAILABLE EVERYDAY 11-3PM

MORTADELLA & BURRATA PISTACHIO, PESTO, LEMON ZEST

HOUSE MADE MEATBALL BURRATA, BASIL, MOZZARELLA, GRANA PADANO, BASIL

PROSCIUTTO & BURRATA SPINACH, BALSAMIC, ROASTED RED PEPPER

CHICKEN CAESAR SALAD HOUSEMADE CROUTONS, ROMAINE
ADD ANCHIOVIES +2

GREEK SPRING MIX, TZATZIKI, CUCUMBER, TOMATOES, RED ONION
CHOICE OF CHICKEN OR SHRIMP

PEPPERONI & BURRATA PESTO, HOT HONEY, POMODORO

HAPPY HOUR

M-F 4-7 PM

\$4 PERONI

\$6 HOUSE WINE & SANGRIA

\$8 COCKTAILS

OLD FASHIONED | MARGARITA | NEGRONI | MOJITO

\$8 CICCETTI PLATE

OLIVES, PROSCIUTO, FONTINA, BREAD

1/2 OFF SELECT APPS

CLASSIC HUMMUS | BREAD | TRUFFLE FRIES | CAULIFLOWER

\$20 OFF CELLAR BOTTLES

MONTHLY EVENTS

**SANGRIA SUNDAY BRUNCH
EVERY WEEK 11-3PM**

Two for one Sangria all day & live music
Reservations recommended

**TASTING TUESDAYS
LAST TUESDAY OF EACH MONTH**

Taste four wines or spirits, get a glass
of your favorite! \$20

Tickets at velatavern.com

COCKTAILS

ALMOND-FI COAST 12

Flor de Cana Rum, orgeat, lime, honey, cinnamon rim

CELLO, CIAO! 13

Buffalo Trace, limoncello, berry, Fever Tree Ginger Beer, rosemary

MEZCAL MARINO 14

Los Vecinos Mezcal, pineapple jalapeño shrub, lime, Ancho Verde

LA BREZZA 13

Tanqueray Gin, strawberry shrub, lemon, basil

SPANISH GIN & TONIC 14

enGINE Spanish gin, Fever Tree Mediterranean Tonic, juniper, rosemary, lemon

MONTE CARLO 14

jalapeno-infused Corazon Tequila, mint, lime, cucumber

ESPRESSO MARTINI 16

vanilla-infused Wheatley, brown sugar, espresso, Grind, nutmeg

SMOKED OLD FASHIONED 16

Old Forester, demerara syrup, house smoked mix

SUMMER OF SPRITZ

FEELING SPRITZY 13

Wheatley Vodka, Aperol, lemon, lavender honey, prosecco

STRAWBERRY SPRITZ 13

infused Aperol, Fever Tree Club Soda, prosecco

CAMPARI SPRITZ 13

Campari, Fever Tree Grapefruit, prosecco

LIMONCELLO SPRITZ 13

mint, Fever Tree Club Soda, prosecco

CUCUMBER GIN SPRITZ 13

Malfy Gin, lemon, cucumber, basil, prosecco

RED SANGRIA 12

red wine, brandy, prosecco, lime,
strawberry & orange liqueurs

WHITE SANGRIA 12

white wine, prosecco, lemon, peach &
orange liqueurs

WINE

SPARKLING

CAVA Peñalba Lopez, Brut Nature, Ribera del Duero, Spain	13/52
PROSECCO ROSÉ La Gioiosa Brut Rosé – Veneto, Italy	12/48
LAMBRUSCO Cantina di Sorbara “Emma” Lambrusco – Emilia Romagna, Italy	11/44

WHITE

GRILLO Poggio Anima “Uriel” – Sicily, Italy	10/40
SAUVIGNON BLANC Famille Baron - Foucher – Vin de France	13/52
RODITIS Mercouri “Foloi” – Peloponnese, Greece	12/48
NERELLO MASCALESE Terrazze dell’Etna “Ciuri” – Sicily, Italy	15/60
CHARDONNAY Castello della Sala “Bramito” – Umbria, Italy	14/56

ROSÉ

TEMPRANILLO

Finca Torremilanos “Montecastrillo” – Castilla y Leon, Spain	10/40
--	--------------

GRENACHE/CINSAULT

Peyrassol “La Croix,” Méditerranée, France	13/56
--	--------------

RED

GARNACHA Espelt Old Vines – Emporda, Spain	10/40
FRAPPATO Portelli- Sicily, Italy	14/56
SANGIOVESE Cafaggio Chianti Classico – Tuscany, Italy	13/52
SYRAH/GRENACHE Kermit Lynch – Languedoc, France	12/48
CABERNET SAUVIGNON Cru Cab - Paso Robles, California	13/52
SANGIOVESE Ridolfi Brunello di Montalcino - Tuscany, Italy	30/120

BEER

PERONI ITALY - LAGER 6

MAGNANIMOUS JUICE LORD TAMPA - IPA 8

HOEGAARDEN BELGIUM - WHITE WHEAT 8

PERONI 0.0 ITALY - NON-ALCOHOLIC 6

DESSERT

BAKLAVA CHEESECAKE	10
honey lemon cheesecake, pistachio, walnut, phyllo	
TIRAMISU	10
mascarpone custard, espresso, ladyfingers, cocoa dusting	
CRÈME BRÛLÉE	10
seasonal selection	

WINE BOTTLES

SPARKLING

130 Le Contesse Prosecco, Italy NV	60
113 Terrazze dell'Etna Blanc Brut, Italy NV	75

WHITE

Domaine Sigalas "Au" Assyritko-Monemvasia, Cyclades, Greece 2018	69
Chateau de Valcombe Blanc, Marsanne-Roussanne, Nimes, France 2021	60
Patrick Puize 1er Cru "Butteaux", Chablis 2020	132
Hanzell Estate, Sonoma Valley 2017	100

RED

Chateau Pradeaux, Bandol 2016	84
Charlottle & Aurelien Houillon Cinsault, Vin de France 2019	92
Figli Luigi Oddero, Barbera d'Alba 2017	66
Giacomo Conterno "Vigna Francia," Barbera d'Alba 2017	153
Cantina Povero 'Priore' Nebbiolo, Barolo 2019	78
Aldo Viola "Saignée," Terre Sicilane 2018	81
COS Frappato, Terra Sicilane 2018	75
Comando G "Rozas" Premier Cru Garnacha, Vinos de Madrid 2018	135
Nin-Ortiz "Plantes," Priorat 2017	108
Alpha Estate "AKIA" Syrah-Xinomavro, Macedonia, Greece 2019	60
Flowers, Sonoma Coast, California 2021	96
Loveblock, Pinot Noir, Central Otago, New Zealand 2020	90
Turley "Kirschenmann Vineyard," Zinfandel, Lodi 2020	99
Robert Sinskey 'SLD', Cabernet Sauvignon, Napa Valley	220

**SCAN FOR CELLAR
&
SPIRITS LIST**

