


We are happy to make changes to suit your culinary needs and preferences whenever possible, please do not hesitate to ask. Many of our dishes could also be altered for vegetarians. If you would like us to create one of your favourite recipes, we will do our best to accommodate requests based on availability of ingredients

## ANTIPASTI STARTERS

<b>V Burrata di Andria DOP</b>	550
Imported burrata, roma tomatoes, pesto and rocket	
<b>V Insalata di Avocado e Feta</b>	450
Seasonal greens, avocado, feta cheese, red onions, cherry tomatoes and balsamic dressing	
<b>Carpaccio di Polpo</b>	600
Octopus carpaccio, pink pepper, celery and citronette	
 <b>Tartare di Salmone e Guacamole</b>	540
Fine chopped salmon marinated with shallot, capers, lemon oil, avocado and black squid ink crouton	
<b>Vitello Tonnato</b>	580
Slow braised veal topped with tuna sauce and capers	
<b>Affettati misti</b>	600
Imported prime Italian Cold Cuts	
<b>Fritto Misto</b>	420
Classic flour fried fish and seafood mixed	
<b>Capesante</b>	550
Pan seared Scallops on a white bean puree, micros greens drizzled and saffron dressing	

## ZUPPE @VELLUTATE SOUPS

<b>V Crema di Zucca con Gorgonzola e crostini</b>	280
Roasted pumpkin soup with gorgonzola and croutons	
<b>Pasta e Fagioli</b>	300
Traditional Italian Borlotti beans soup with pancetta	

## PASTE

<b>Linguine Vongole e Bottarga</b>	580
Clams – cherry tomato – garlic – white wine – sun dried mullet roe	
<b>V Spaghetti Aglio Olio e Peperoncino</b>	340
Garlic – chilli – parsley	
<b>Fettuccine al ragú d’Agnello</b>	640
Lamb ragout – onion – tomato – herbs – garlic	
<b>V Paccheri a la Norma</b>	440
Roast eggplant – garlic – onion – tomato – mozzarella	
<b>Spaghetti Carbonara</b>	380
Pancetta – egg – Pecorino Romano cheese	
<b>V Tortelloni ripieni di Porcini e Ricotta su crema di Pomodoro</b>	540
Homemade pasta – porcini mushrooms – ricotta – tomato – basil	
<b>V Penne Arrabbiata</b>	360
Garlic – chilli – tomato – parsley	
<b>Penne Amatriciana</b>	380
Pancetta – onion – tomato sauce – Pecorino Romano cheese	
<b>Lasagna di Carne</b>	440
Pasta layer – meat ragu – béchamel – parmesan – tomato	

Half portions are available on request

 **Signature Dish**      **V Vegetarian**

No MSG Added

Prices are subject to 10% service charge and 7% government tax.

03/15

## RISOTTI

Our risottos are made from Carnaroli rice and are always cooked from scratch, so your patience is much appreciated

**Risotto ai Porcini, Pancetta croccante, Pecorino e olio tartufato** 640  
Porcini mushroom – pancetta – pecorino romano cheese – truffle oil

 **Risotto al Nero di Seppia e Astice** 950  
Black squid ink – 1/2 main lobster – parmesan @ LOVE

**Risotto Taleggio, Radicchio e Noci** 540  
Taleggio cheese – bitter radicchio – roast walnuts

## SECONDI MAIN COURSES

### Gamberoni

King Prawns from the Amalfi coast simply tossed with garlic, white wine, touched of lemon and crusty ciabatta bread

### Branzino


Seabass braised with Tuscany spices, set on white bean puree and baked potatoes

### Tonno al Sesamo Nero

Red tuna steak in a black sesame crust and red bell pepper

### Ossobuco alla Milanese con Risotto allo Zafferano

Veal ossobuco served in a bed of Saffron risotto

 **Agnelo in crosta di Mandorle e salsa ai Frutti di Bosco e polenta**  
Lamb chops in almond crust served with mixed berries sauce and soft polenta

### Filetto di Manzo al Pepe Nero o al Gorgonzol

380

480

460

540

480

540

400

580

480

420

680

640

440

440



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