

# Antipasti

<b>TAGLIERE DI SALUMI E FORMAGGI</b> Selection of cured meats and cheeses served with house baked artisan bread	25
<b>BURRATA E PROSCIUTTO</b> Whole burrata served with Prosciutto di Parma and home baked artisan bread	18
<b>CAPONATA (served cold - vegan)</b> A classic tangy & sweet Sicilian appetizer. It combines eggplants, celery, onion, tomatoes, capers and olives.	12
<b>SUPPLI' AL TELEFONO</b> Roman street food Lightly fried ball of rice stuffed with mozzarella fior di latte The rice is cooked with a beef-based tomato sauce	6 each
<b>HOUSE MADE PANE ALL'AGLIO</b> Artisan garlic bread	8
<b>PIZZA FRITTA (vegetarian)</b> Lightly fried pizza dough topped with San Marzano tomato sauce and parmesan cheese	7
<b>GREEN OLIVES</b> Sicilian green olives marinated in E.v.o.o. , orange zest, chilli, black pepper	8
<b>LEEK &amp; POTATO CROQUETTES (serve of 2 - vegetarian)</b> Potatoes, sauteed leeks, grated parmesan, eggs, breadcrumbs.	8

# Sides

<b>INSALATA VERDE (gf/vegan)</b> Green leaves salad	9
<b>POTATO CHIPS (gf/vegan)</b>	9

# Velvet Set Menu

\$45 p/p compulsory for groups over 12 people

Sharing antipasti plate  
Unlimited pizza  
Salads  
(to be consumed in the premises)

Sharing house made dessert  
+10

# Pizze

<b>TONNO E CIPOLLA</b> San Marzano tomato, mozzarella fior di latte, tuna from Sicily, red onion, roasted yellow capsicum paste	22	<i>Gluten free base +4</i>
<b>SALMONE E RUGHETTA (pizza or calzone)</b> Mozzarella fior di latte, fresh rocket, Tasmanian cold smoked salmon, dill, cherry tomatoes	24	<i>Add olives +2</i>
<b>SMOKY</b> Mozzarella fior di latte, smoked scamorza, roasted zucchini, prosciutto di Parma, balsamic glaze	23	
<b>SALSICCIA</b> Mozzarella fior di latte, italian sausage mince, roasted yellow capsicum paste, extra virgin oil	22	
<b>COTTO</b> Mozzarella fior di latte, leg ham, baked potatoes, extra virgin oil	21	
<b>DIAVOLA</b> San Marzano tomato, mozzarella fior di latte, spicy pecorino cheese, nduja, spicy salame, black olives (might have pits)	22	
<b>BOSCAIOLA</b> San Marzano tomato, mozzarella fior di latte, swiss brown mushroom, italian sausage mince, parmesan cheese	22	
<b>CALZONE</b> Ricotta, spicy salame, leg ham, fresh rocket	21	
<b>VEGETARIANS</b>		
<b>MARGHERITA</b> San Marzano tomato, mozzarella fior di latte, basil, extra virgin oil	19	<i>Add buffalo mozzarella +4</i> <i>Add casalinga salame +4</i>
<b>CAPRESE</b> Buffalo cheese, sliced tomato, sun-dried tomato pesto, oregano, extra virgin olive oil, basil	20	
<b>ROSSA</b> San Marzano tomato, cherry tomato confit, sun-dried tomato pesto, grated pecorino, basil	17	
<b>PARMIGIANA</b> San Marzano tomato, mozzarella fior di latte, fried eggplants, parmesan, basil	21	
<b>6 CHEESES</b> mozzarella fior di latte, parmesan, smoked scamorza, taleggio, blue cheese, brie	22	<i>Add sliced pear +4</i>

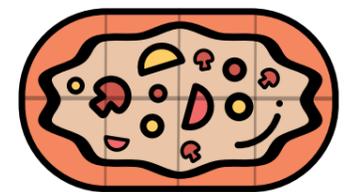
# VEGAN

<b>EARTHY</b> Beetroot cream, baked potato, parsnip, julienne carrots, crushed macadamia nuts, extra virgin olive oil	19
<b>SPAGNOLA</b> Asparagus, sauteed leek, swiss brown mushroom extra virgin olive oil	16
<b>MARINARA</b> San Marzano tomato, oregano, extra virgin olive oil	17

11 inch pizza for 1 person  
(individual price)



Pizza alla pala for 2 people  
(max 2 toppings) \$38



We use Stoneground flour for our pizza dough at Blue Velvet.  
The "biga" ferments naturally in our leavening chamber for a whole day,  
then the remaining ingredients are added.  
The maturation process takes roughly 72 hours to complete, making the dough  
super easy to digest enhancing its organoleptic properties.

Pasta Special  
on Friday, Saturday and Sunday

# Cocktails

<b>Aperol Spritz</b> Aperol, prosecco, soda, fresh orange	15	<b>Strawberry Caipiroska</b> Lime, strawberry syrup, raw sugar, vodka, soda	13
<b>Mojito</b> Lime, raw sugar, fresh mint, rum, soda	13	<b>Blackberry Mojito Royal</b> Lime, mixed berries, raw sugar, prosecco, soda	13
<b>Negroni</b> Gin, vermouth, campari, orange peel	13	<b>Blue Velvet Mocktail</b> Orange, pineapple, blueberry juice	10

# Beer-Cider

<b>Ichnusa Pale Lager</b>	12	<b>James Squire Golden Ale</b>	10
<b>Menabrea</b>	10	<b>4 Pines Pale Ale</b>	12
<b>Peroni Red / Leggera</b>	10	<b>Sidewood Organic (Apple Cider)</b>	11

\* Public holiday 10% surcharge

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