

VELLA

Appetizers

GRILLED OCTOPUS

Potato, Fennel, Cuitlacoche, Aioli, Jicama Piquillo & Guajillo Chile
21

MOZZARELA AUBERGINE

Mozzarella, Tomato Coulls, pesto, Pinenuts
25

ANTIPASTO

Prosciutto, Speck, Fontina, Caprino, Gran Padano &
Cherry Tomato Marmalade
19

GARRA DE LEON SCALLOPS

Gremolata Minted
26

BRUSCHETTA TRILOGY

Prosciutto di Parma, Green Tomatoes & Eggplant Capponata
Olives Bread, Mushrooms, Pecorino—Nuts Bread, Tomato, Basil,
Speck, Fontina
18

BIG EYE TUNA TARTAR

Avocado, Citrus, Cilantro, Caviar, Capers, Chives, Quail Egg
21

PULPO & PATATAS BRAVAS

A la Gallega, Sepia Ink Romesco, Olive Oil Confite, Heirloom
Potatoes
22

45 DAYS DRY AGED BEEF *

Cured Egg, Grainy Mustard Aioli, Caper Relish Reggiano, Basil,
Chives
22

Soups & Salads

MINISTRONE

Chorizo, Kale, Buttermut Squash, White Beans, Paprika
16

ARUGULA SALAD

Dates, Honeydew, Almonds, Citrus Vinaigrette
20

BURRATA CAPONATA

San Marzano & Heirloom Tomatoes, Goose Berry, Oregano,
Cappers, Olives
23

STRACCIATELLA CAPRESE

Burrata, Baby Tomatoes, Basil & Tomato Vinaigrette, White Balsamic
22

Home Made Pasta & Grains

SHRIMP RAVIOLI

Pancetta, Butter & limoncello, Dill, Sage
34

LAMB RAGU PAPPARDELLE

Stew & Colorado Lamb Chops (2), Pecorino, Garlic, Chili
37

SPAGHETTI ALLA CARBONARA

Egg Yolk, Bacon, Grana Padano, Black Pepper
30

FRUTTI DI MARE

Scallops, Shrimp, Mussels, Tomatoes, Truffle Oil, Pepperoncino,
Roasted Garlic
36

CACCIO & PEPE

Tartufo, Chanterelle, Porcini
31

LASAGNA

Beef & Veal Ragu, Ricota, Bechamel, Grana Padano
32

SAN MARZANO

Mozzarella, Home Made Garganelli San Marzano Tomato,
Pecorino Romano
29

HAND ROLLED STROZZAPETRI

Jumbo Lump Crab, Basil, Chili pesto
33

LINGUINNE ALLA VONGOLE

Chione, Baja Clams, Baby squid, Arugula Lemon, Bread
Crumbles
31

SEAFOOD RISOTTO

Scallops, Mussels, Shrimp, Fresh Fish, Chorizo Español,
Calabacita
30

From the Land

FREE RANGE CHICKEN

430 g, Roasted Potato, Brussel Sprouts
32

45 DAYS AGED BEEF FILET

280 g, Potato Tart, Caramelized Onion, Roasted Cauliflower
44

BONE IN RIB EYE

550 g, Potato Gnocchi, Pomodoro, Portobello Puree,
Gremolata
52

ROASTED LAMB CHOPS

Beans, Gremolata, Basil, Ricotta, Chile, Fried Pancetta, Piquillo,
Cappers
60

From the Sea

TOTOABA PICCATA

200 g, Roasted Totoaba, Peperonata Mozzarella, Pesto, Lime
39

SCAMPI A LA GRIGLIA

Grilled Shrimp with Butter (6), Herb Roasted Cipollini, Lime Zest,
Tomato Risotto, Peperoncino
34

Prices are quoted in USD. Taxes are included.

* These foods may be raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, shellfish or eggs may increase your risk of foodborne illness.

Desserts

MANJARI 64 % CHOCOLATE

COFFE Ice Cream, Sacher & Cacao Nibs Biscuit-Whipped Ganache
Crispy Cake
14

FIG & GOAT CHESSE

Fig Almond Cake - Goat Cheese Cremeux Blueberry & Cherry
Gel Olive Oil Ice Cream - Merengue
14

CLASSIC TIRAMISU

Mascarpone Cremeux - Coffee Genovesa - Groun
Chocolate Amaretto Ice Cream
14

STRACCIATELLA TART

Almond P Pâte brisée - Pine Nuts - Honey Fig - Vainilla from
Madagascar Balsamic Glaze & Lemon Zest - Stracciatella Ice
Cream
14

CRÉME FRAICHE PANNA COTTA

Huckleberry Crostatta - Raspberry Syrup - Maple Butter
Ganache
14

ICE CREAM & SORBET

14

Daman Tiganes

TISANE DU ROY

Flavor Herbal Tea
9

CAMOMILLE

Chamomile Herbal Tea
Infusion Time 6 Min
9

MENTHE POIVRÉE

Peppermint Herbal Tea
Infusion Time 6 min
9

VAINILLE

Flavored Rooibos
Infusion Time 4/5 Min
9

4 FRUITS ROUGES

Flavored Black Tea
Infusion Time 4/5 Min
9