

FRESH JUMBO CHICKEN WINGS

CHOICE OF...

\$9.5

TUSCAN STYLE

(6 PER ORDER)

served with caramelized onions & Mediterranean seasonings

OR

BUFFALO STYLE

(6 PER ORDER)

served with our authentic "Louisiana style" spicy buffalo sauce & side of creamy bleu cheese

HOMEMADE SOUPS

\$6.5

SOUP OF THE DAY

"HOME-STYLE" CHICKEN NOODLE

(1 PINT)

ALCOHOLIC BEVERAGES

TAP WINES (5 OZ GLASS) 6.5

> REDS

Pinot Noir

Cabernet Sauvignon

> WHITES

Pinot Grigio

Chardonnay

BEER ON TAP (16 OZ GLASS) 5.5

Stella Artois

Blue Moon

Goose Island IPA

CPT. Lawrence (seasonal)

COLD BEVERAGES

UNLIMITED FOUNTAIN SODAS & DRINKS 2.25

JONES New York (PURE CANE SUGAR SODA & DRINKS)

BOTTLED BEVERAGES (20 OZ BOTTLES)

Coke 2

Diet Coke 2

Sprite 2

Dr. Pepper 2

Minute Maid Lemonade 2

Snapple Teas & Fruit Juices 2.25

Dasani (Purified Water) 2

San Pellegrino (Imported Sparking) 500 ml 2.5

Acqua Panna (Imported Still) 500 ml 2.5

GRAB & GO DESSERT

homemade mini cannoli (2 per order)

\$3.75

OUR STORY

As our name suggests, our philosophy is to prepare amazingly delicious artisanal pizzas & chef designed salads at today's expeditious pace.

As a company we aim to say goodbye to fast food as we know it & introduce a new fast casual experience using only the freshest & most authentic ingredients. From our homemade mozzarella to our locally grown vegetables, we strive to maintain the integrity & purity of most of our products.

Here at Veloce you decide!! Pick from one of our signatures or bring your own culinary creation to life. There is never a right or wrong combination. This is all an indication of our pledge to only use the finest, most healthful ingredients.

During the Veloce experience you will witness some of Naples oldest traditions. It all begins with the art of hand rolling of artisanal dough, the pulling of homemade fresh mozzarella & the hand crushing of our imported "San Marzano" tomatoes, a process one can only be justified by finishing it in our hand crafted 800° rotating oven. This all attributes to a product worthy to be considered a true culinary masterpiece!!

• buon appetito •



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**PIZZERIA
VELOCE**

WHITE PLAINS

PERSONALIZED PIZZAS & SALADS

914.449.4444 / 19 Court Street White Plains, NY 10601

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BUILD YOUR OWN SALAD

\$9

STEP 1 CHOOSE YOUR FARM FRESH GREENS

romaine hearts	mesclun field greens	arugula +.75
iceberg & romaine mix	baby spinach	baby kale

STEP 2 CHOOSE UP TO (4) TOPPINGS: Additional Topping: +.75

> **FRUITS & VEGGIES**

flame roasted pepper	avocados +2.00	english cucumbers
grilled artichokes +.50	red onions	bruschetta tomatoes
julienne red bell peppers	diced roasted beets	shredded carrots
kalamata olives	marinated mushrooms	diced granny smith apples
sliced black olives	grape tomatoes	dried cranberries
broccoli florets	banana peppers	roasted corn

> **GRAINS & BEANS**

tri-color quinoa	italian farro	black beans	chick peas
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> **CHEESE/DAIRY**

feta cheese	crumbled goat cheese	cotija cheese	gorgonzola crumbles	shredded mozzarella	shaved parmigiano cheese	fresh homemade mozzarella	hard boiled egg +1.00
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> **CRUNCH**

california walnuts	sliced almonds	honey roasted pecans	focaccia croutons	fried onions	crispy asian noodles	tri-color tortilla strips
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> **PROTEINS**

COLD

panko chicken +3	"spicy" buffalo chicken +3	oven roasted chicken +3	applewood smoked bacon +1.25
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HOT

fresh grilled balsamic chicken +4	marinated grilled shrimp +6
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STEP 3 CHOOSE YOUR DRESSING

> **CREAMY CREATIONS**

classic "Cardini" caesar	maytag blue cheese	buttermilk ranch	honey dijon
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> **VELOCE VINAIGRETTES**

balsamic vinaigrette	veloce italian vinaigrette	sesame ginger vinaigrette	mediterranean red wine vinaigrette
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> **SPICY SELECTIONS**

chile avocado goddess (low-fat)	southwest ranch	sweet & smoky baja
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> **ALTERNATIVES**

red wine vinegar	fresh squeezed lemon	fresh squeezed lime	balsamic vinegar	extra virgin olive oil	red wine vinegar & E.V.O.O.
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COMBO MEALS

SALAD & PIZZA COMBO 14
Includes: choice of junior garden salad or junior caesar salad, any classic neapolitan pizza crust w/ choice of any (1) topping & fountain beverage (Excludes \$1.5 topping)

SALAD & SOUP COMBO 12
Includes: choice of junior garden salad or junior caesar salad, choice of any soup & fountain beverage

PIZZA & SOUP COMBO 14
Includes: any classic neapolitan pizza crust w/choice of any (1) topping & choice of any soup & fountain beverage

TUSCAN OR BUFFALO STYLE WINGS & SALAD COMBO 15
Includes: tuscan or buffalo style wings with choice of junior garden salad or junior caesar salad & fountain beverage

SIGNATURE SALADS

GREEK MEDITERRANEAN (CHOPPED) 10
romaine hearts, grape tomatoes, english cucumbers, julienne red bell peppers, red onions, kalamata olives & feta cheese
> SUGGESTED DRESSING: mediterranean red wine vinaigrette

KALE CAESAR (CHOPPED) 11
baby kale, diced granny smith apples, crumbled goat cheese, parmesan shavings, focaccia croutons, panko fried chicken
> SUGGESTED DRESSING: classic "Cardini" caesar

MEXICAN FARRO (CHOPPED) 10
baby kale, farro grains, black beans, grape tomatoes, avocado, scallions, cotija cheese, roasted corn, tri-color tortilla strips, cilantro, fresh squeezed lime
> SUGGESTED DRESSING: chile avocado goddess

ASIAN CHICKEN 10.5
oriental lettuce blend, julienne red bell peppers, shredded carrots, scallions, cilantro, snow peas, crispy asian noodles, roasted peanuts, roasted chicken pcs, black sesame seeds
> SUGGESTED DRESSING: sesame ginger vinaigrette

BAJA (CHOPPED) 11.5
baby kale, avocado, roasted corn, black beans, tri-color quinoa, cotija cheese, tri-color tortilla strips, panko fried chicken
> SUGGESTED DRESSING: sweet & smoky baja

GARDEN (CHOPPED) 10
iceberg & romaine blend, julienne red bell peppers, english cucumbers, carrots, grape tomatoes, marinated mushrooms, red onions, sliced black olives, shredded mozzarella cheese
> SUGGESTED DRESSING: veloce italian vinaigrette

FARMERS MARKET 10.5
mesclun field greens, dried cranberries, honey roasted pecans, crispy fried onions, crumbled goat cheese, grape tomatoes
> SUGGESTED DRESSING: balsamic vinaigrette

COBB (CHOPPED) 11
romaine hearts, avocado, applewood smoked bacon, grape tomatoes, hard boiled egg, roasted chicken pcs, gorgonzola crumbles
> SUGGESTED DRESSING: honey dijon + maytag blue cheese

HUDSON VALLEY BEET 10
oven roasted beets, mesclun field greens, arugula, red onions, california walnuts, crumbled goat cheese
> SUGGESTED DRESSING: balsamic vinaigrette

BUFFALO CHICKEN 11
romaine hearts, celery, grape tomatoes, red onions, shredded carrots, buffalo chicken pieces, gorgonzola crumbles
> SUGGESTED DRESSING: maytag blue cheese

ADD TO ANY SIGNATURE SALAD

CHOICE OF:
fresh grilled balsamic chicken 4
marinated grilled shrimp 6

*Please alert us of any food allergies



BUILD YOUR OWN PIZZA

\$8

STEP 1 CHOOSE YOUR DOUGH

CLASSIC NEAPOLITAN 8
ULTRA-THIN WHOLE WHEAT 8.5
GLUTEN FREE 9.5

STEP 2 PICK YOUR SAUCE (PRICE INCLUDED IN DOUGH PRICE)

CLASSICO: "san marzano" italian tomato sauce
BIANCA: béchamel cream sauce
VERDE: "homemade" basil pesto

STEP 3 CHOOSE YOUR CHEESE (PRICE INCLUDED IN DOUGH PRICE)

HOMEMADE FRESH MOZZARELLA
SHREDDED MOZZARELLA

STEP 4 CHOOSE YOUR TOPPING

1 TOPPING 1.25 • 2 TOPPINGS 2.25 • 3 TOPPINGS 3.00 • 4 TOPPINGS 3.75

flame roasted peppers	shredded mozzarella
hot cherry peppers	grilled artichokes
julienne red bell peppers	sautéed broccoli
red onions	sautéed fresh spinach
caramelized vidalia onions	anchovies
kalamata olives	applewood smoked bacon
sliced black olives	rosemary ham
mushrooms	"italian style" baby meatballs
organic tomatoes	sweet fennel sausage
julienne fresh basil n/c	pepperoni
fresh chopped garlic	imported fontina cheese
sundried tomatoes	Imp. prosciutto di "parma" +1.5
diced pineapple	"spicy" buffalo chicken +1.5
fresh arugula	fresh grilled chicken +1.5
shaved parmigiano	BBQ chicken & onion mix +1.5
fresh homemade mozzarella	white truffle oil drizzle +1
imported provolone cheese	

SIGNATURE PIZZAS

3 CHEESE PIZZA 10
imported fontina & provolone cheeses, shredded mozzarella

CARBONARA 10.5
béchamel cream sauce, rosemary ham, sliced red onions, fresh mushrooms, homemade fresh mozzarella

PROSCIUTTO ARUGULA 11.5
homemade fresh mozzarella, imported fontina, "parma" prosciutto, fresh arugula, shaved reggiano cheese, white truffle oil drizzle

SALAD PIZZA 10
shredded mozzarella, chopped "mista" salad, veloce italian vinaigrette
> ADD: fresh grilled balsamic chicken +1.5

VEGGIE 10.5
"san marzano" italian tomato sauce, sautéed fresh spinach & broccoli, fresh mushrooms, flame roasted peppers, shredded mozzarella

SUPREMO 11
"san marzano" italian tomato sauce, crumbled fennel sausage, pepperoni, "italian style" meatballs, rosemary ham, applewood smoked bacon, shredded mozzarella

BUFFALO CHICKEN 10.5
"louisiana style" spicy buffalo chicken, shredded mozzarella, creamy blue cheese sauce

VERDE 11
pesto di basilico sauce, homemade fresh mozzarella, sliced organic tomatoes, fresh sliced "parma" prosciutto, reggiano cheese shavings

BBQ CHICKEN 10.5
smoke house BBQ chicken, caramelized onions, imported provolone, shredded mozzarella