

Pizza ~ Romana Style

MARGHERITA Tomato Sauce, fior di latte, basil and olive oil	16
NAPOLITANA Tomato sauce, anchovies chopped garlic and oregano	17
VEGETARIANA Tomato sauce, grilled eggplant, zucchini roasted red peppers, mushrooms and spinach topped w/ Goats cheese	18
CAPRICCIOSA Tomato sauce, fior di latte, spicy italian salami, mushrooms and roasted red peppers	19
BUFALA Tomato sauce, mozzarella di bufala topped w/ arugula, prosciutto and shaved parmigiano cheese	21
TONNO Tomato sauce, fior di latte, tuna and spanish onions	19
LA VECCHIA Tomato sauce, fior di latte, spicy italian sausage and mixed mushrooms	20
SAN SIRO Tomato sauce, fior di latte, sundried tomatoes topped w/ goats cheese and pesto	18
QUATRO FORMAGGI Tomato sauce, Asiago cheese, fior di latte, crotonese and parmigiano cheese	20
CASTELLO Tomato sauce, Gorgonzola cheese, oyster mushrooms, sundried tomatoes and pesto	18
DIAVOLA Tomato sauce, fior di latte, spicy italian salami, jalepeno peppers, black olives and goats cheese ...	19
QUATTRO STAGIONI Tomato sauce, fior di latte, artichoke hearts, black olives, mushrooms and prosciutto cotto	19
CONTANDINA Tomato sauce, fior di latte, grilled chicken, spinach, goats cheese and pesto	19
FRUTTI DI MARE Tomato sauce, calamari, octopus, shrimp celery, red peppers, chopped garlic and parsley ...	23
FUNGHI Tomato sauce, fior di latte and mixed mushrooms	18
PROSCIUTTO E FUNGHI Tomato sauce, fior di latte prosciutto cotto and mixed mushrooms	19

Pizza ~ Bianca

SALSICCIA Fior di latte, smoked provolone, italian sausage, rapini and bruchetta tomato	20
PERA Gorgonzola cheese and bartlett pear topped w/ honey	18
STIVA Fior di latte, cherry tomatoes topped w/ prosciutto crudo, arugula and parmigiano cheese	21

Calzone ~ Folded Pizza

SALSICCA E RAPINI Tomato sauce, fior di latte, spicy italian sausage and rapini	20
PROSCIUTTO E FUNGHI Tomato sauce, fior di latte prosciutto cotto and mixed mushrooms	21

Panini ~ Available until 3pm daily

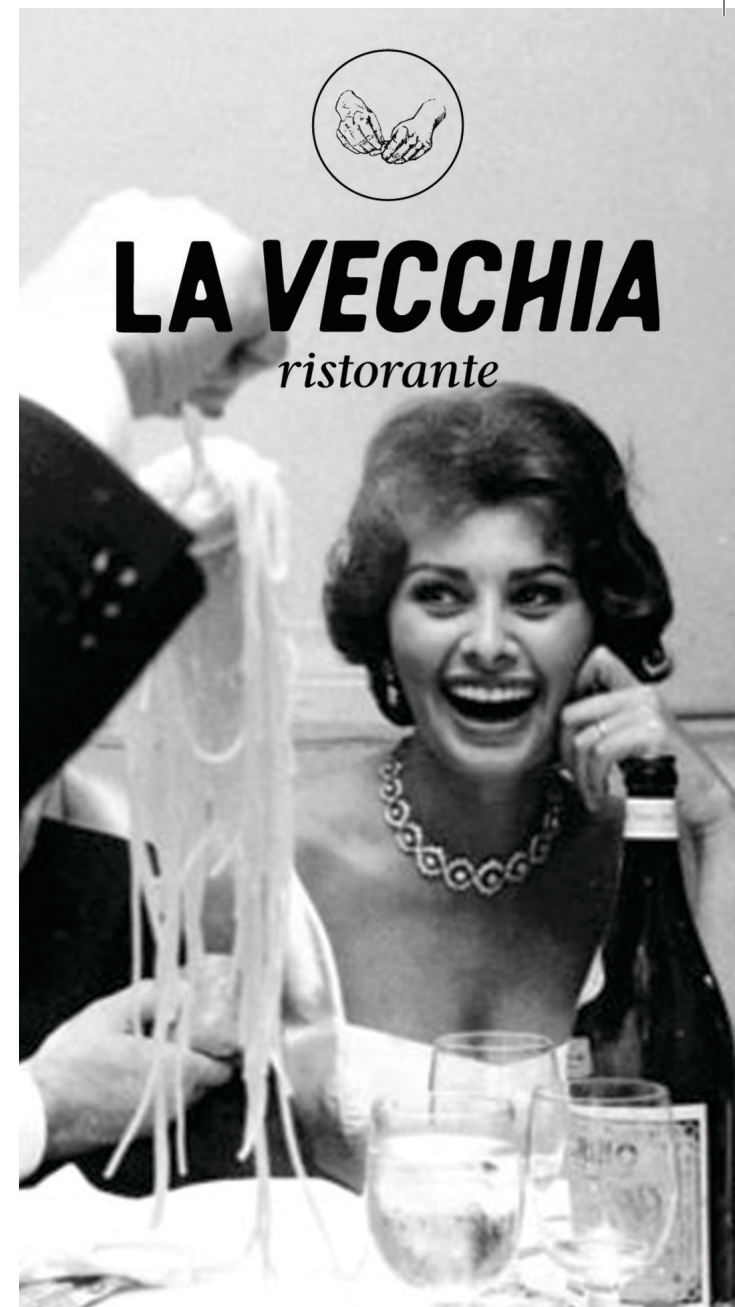
[All Sandwiches are served w/ a side of mixed greens]

POLLO Roasted chicken breast, goats cheese, roasted red peppers, baby spinach and garlic aioli	15
LA VECCHIA Prosciutto crudo, baby arugula, shaved parmigiano cheese, fresh tomatoes, artichoke and black olive tapenade	16
SALMONE Homemade cured salmone, capers, spanish onions, arugula and goats cheese	16
SALSICCIA Ground Italian sausage, saute'd rapini and smoked paprika aioli	16
VEGETARIANO Giardinieri style eggplant, roasted red peppers, portebello mushrooms, artichoke and sun dried tomatoes topped w/ goats cheese and arugula	16

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*OFFER ENDS FEBRUARY 1ST, 2021

Zuppa e Insalata ~ Soups & Salads

MINISTRONE <i>A medley of vegetables in a light tomato broth</i>	12
CAPRESE <i>Mozzaarella di Bufala stacked w/ vine ripened tomatoes finished w/ olive oil and a balsamic reduction atop a bed of arugula</i>	18
CAESAR <i>Crisp romaine lettuce tossed in a homemade dressing w/ herbed croutons and finished w/ shaved parmigiano</i>	15
MEDITERRANEA <i>A Cherry tomatoes, cucumber, black olives and red onions tossed with a lemon vinaigrette then finished w/ goats cheese</i>	15
CAVOLO NERO <i>kale, pine nuts and dried cranberries tossed with a lemon vinaigrette then finished with shaved pecorino</i>	17
PERA <i>Baby arugula, radish, crumbled gorgonzola, Bartlett pears, toasted walnuts tossed in a balsamic vinaigrette</i>	16

Antipasti ~ Appetizers

BRUSCHETTA <i>Toasted housemade foccacia topped with roma tomatoes, scallion, fresh basil and shaved parmigiano</i>	8
PROSCIUTTO & BUFALA <i>Mozzarella di bufala wrapped in Prosciutto sitting atop arugala, finished with a balsamic reduction</i>	19
MELANZANA ALLA PARMIGIANA <i>Breaded eggplant w/ fior di latte and parmigiano cheese finished w/ tomato sauce and fresh basil leaves</i>	16
FUNGHI DI BOSCO <i>Herb marinated portobello and king oyster mushrooms, grilled then served atop arugula then finished with goats cheese and balsamic reduction ...</i>	17

Pasta Grano Duro ~ Wheat Pasta

Whole Wheat Pasta add \$2 / Gluten Free Pasta add \$2

PENNE ALL' ARRABBIATA <i>Spicy tomato sauce w/ black olives and green onions</i>	18
CAPELLINI SARDI <i>Sauteed shrimp, sea scallops, black olives, artichoke hearts, green onions and diced roma tomatoes in a aglio e olio sauce</i>	25
LINGUINE PESCATORE <i>Shrimp, sea scallops and calamari in a white wine and tomato sauce</i>	26
RIGATONI GORGONZOLA <i>Tomato, cream and pesto sauce with ground italian sausage and gorgonzola cheese</i>	17
PENNE ALLA VODKA <i>Sauteed pancetta and green onions tossed in a tomato and cream sauce with vodka</i>	21
RIGATONI ROMANI <i>Smoked chicken and portabello mushroom in a tomato cream sauce, finished with goat cheese</i>	24

Pasta Fresca ~ Fresh Pasta

TAGLIATELLE AI FUNGHI PORCINI <i>Egg tagliatelle tossed with porcini, mixed mushrooms, baby spinach in a aglio e olio, topped with shaved parmigiano cheese</i>	25
GNOCCHI AI QUATTRO FORMAGGI <i>Potato dumplings tossed in a silky cream sauce w/ gorgonzola, asiago parmigiano and mozzarella cheese</i>	24
AGNOLOTTI DI MONTE <i>Half-moon shaped pasta filled w/ ricotta cheese and spinach in a sundried tomato rose sauce w/ pecorino cheese and fresh basil</i>	22
TAGLIATELLE AL RAGU <i>Traditional bolognese sauce tossed in egg tagliatelle then finished with parmigiano cheese</i>	22
RAVIOLONI DE NIRO <i>Large ravioli filled w/ braised beef brisket in a wild mushroom butter sauce finished w/ truffle essence</i>	24

Secondi ~ Entrees

POLLO SAVOIA <i>Pan seared chicken breast scaloppine topped with red peppers, onion and mushrooms in a white wine sauce served with roasted potatoes and vegetables</i>	27
SCALOPPINE DIANO MARINA <i>Veal scaloppine in a mushroom cream sauce served with roasted potatoes and seasonal vegetables</i>	28
SCALOPPINE AL LIMONE <i>Veal scaloppine in a white wine and lemon sauce served with roasted potatoes and seasonal vegetables</i>	27
SALMON AL FORNO <i>Oven baked salmon fillet on a bed of scalloped potatoes and smoked provolone cheese caramelized onions and cheery tomatoes</i>	31
LAMB SHANK <i>Slow braised lamb shank in a house made tomato sauce w/ caramelized onions served on a bed of cauliflower puree and sweet peas</i>	38
BRANZINO ALLA LIVORNESE <i>Pan seared fillet of mediterranean sea bass in a cherry tomato, black olive and caper sauce w/ roasted potatoes and vegetables</i>	35

Contorni ~ Side Dishes

<i>Roasted Potatoes w/ Rosemary</i>	7
<i>Mixed Greens</i>	7
<i>Seasonal vegetables</i>	8
<i>Pasta aglio e olio w/ Pecorino cheese and fresh parsley</i>	8
<i>Pasta in a tomato basil sauce</i>	8

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