

## Pasta Grano Duro [Wheat Pasta]

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

<b>PENNE ALL' ARRABBIATA</b> Spicy tomato sauce with black olives and green onions	20
<b>RIGATONI CROCANTE</b> Crispy fried pork-belly with red onions and capers in a tomato sauce	26
<b>PENNE ALLA VODKA</b> Sautéed pancetta and green onions tossed in a tomato cream sauce with vodka	23
<b>RIGATONI ROMANI</b> Smoked chicken and Portobello mushrooms in a tomato cream sauce, topped with goat cheese	25
<b>PENNE ALLA SALSICCIA</b> Italian sausage and rapini in a tomato sauce Finished w/ pecorino cheese	21

## Pasta Fresca [Fresh pasta]

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<b>CASARECCE AL SALMONE</b> Brandy flambéed salmon tossed with casarecce pasta in a rose sauce with baby spinach, sundried tomatoes, and green onions	26
<b>TAGLIATELLE AI FUNGHI</b> Egg tagliatelle, tossed with Porcini and mixed mushrooms and baby spinach, in an aglio e olio sauce, topped with shaved Parmigiano	28
<b>LASAGNA</b> Traditional Meat Lasagna made with a veal and beef ragu, mozzarella and tomato sauce	22
<b>GNOCCHI AI QUATTRO FORMAGGI</b> Potato dumplings tossed in a silky cream sauce with Gorgonzola, Asiago, Parmigiano and Mozzarella cheese	26
<b>CASARECCE AL RAGU</b> Traditional Bolognese sauce with casarecce pasta, topped with Pecorino cheese	25
<b>TAGLIATELLE AL POLLO</b> Sautéed chicken and sundried tomatoes tossed in a creamy basil pesto sauce topped with Parmigiano cheese	23

## Italiana Panini [Toasted Sandwiches]

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<b>VEAL</b> Whole roasted veal, sliced, with caramelized onion, arugula, radish, balsamic glaze, Dijon mustard and smoked Provolone cheese	17
<b>POLLO</b> Grilled chicken breast, goats cheese, roasted red peppers, baby spinach and garlic aioli	16
<b>VEGETERIANO</b> Giardiniera style eggplant, roasted peppers, zucchini, portobello mushroom, sundried tomato topped w/ goats cheese and arugula	16
<b>SALSICCIA</b> Grilled Italian sausage, sauteed rapini and smoked paprika aioli	16

## Pizza

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<b>MARGHERITA</b> Tomato sauce, fior di latte, fresh basil and olive oil	18
<b>VEGETARIANA</b> Tomato sauce, grilled eggplant, zucchini, roasted red peppers, mushrooms and spinach topped with goat cheese	19
<b>SAN SIRO</b> Tomato sauce, fior di latte, sundried tomatoes topped with goat cheese and pesto	20
<b>MELANZANA</b> Tomato sauce, fior di latte, eggplant, Parmigiano cheese and fresh basil	19
<b>QUATTRO FORMAGGI</b> Tomato sauce, Asiago, fior di latte, Crotonese and Parmigiano cheeses	22
<b>CONTADINA</b> Tomato sauce, fior di latte, grilled chicken, spinach topped with goat cheese and pesto	21
<b>CAPRICCIOSA</b> Tomato sauce, fior di latte, spicy Italian salami, mushrooms and roasted red peppers	21
<b>PROSCIUTTO E FUNGHI</b> Tomato sauce, fior di latte, prosciutto cotto and mixed mushrooms	21
<b>BUFALA</b> Tomato sauce, mozzarella di bufala, topped with arugula, prosciutto and shaved Parmigiano cheese	23
<b>QUATTRO STAGIONI</b> Tomato sauce, fior di latte, artichoke hearts, black olives, mushrooms and prosciutto cotto	22
<b>LA VECCHIA</b> Tomato sauce, fior di latte, spicy Italian sausage and mixed mushrooms	22
<b>DIAVOLA</b> Tomato sauce, fior di latte, spicy Italian salami, jalapeno peppers, black olives and goat cheese	21

## Pizza Bianca

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<b>PATATE</b> Mozzarella, roasted potatoes, spicy Italian sausage, 'nduja and red onions	21
<b>SALSICCIA</b> Mozzarella and smoked Provolone cheese, spicy Italian sausage and rapini	22
<b>FUNGHI</b> Mozzarella and mixed mushrooms, truffle essence and shaved Parmigiano cheese	22
<b>MAIALINO</b> Mozzarella, smoked provolone, crispy pork-belly, caramelized onions, sundried tomatoes and spicy Nduja	21

## Calzone

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<b>SALSICCIA E RAPINI</b> Tomato sauce, mozzarella, spicy Italian sausage and rapini	22
<b>PROSCIUTTO E FUNGHI</b> Tomato sauce, mozzarella, prosciutto cotto and mixed mushrooms	22

# La Vecchia Ristorante

Lavecchia.ca – 416 251 5999

Takeout Menu [ Effective Jan 5<sup>th</sup> 2022]

*For delivery, please order through UberEats*

## Secondi di Carne e Pesce [Main courses]

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<b>POLLO SAVOIA</b> Pan seared chicken breast scaloppine topped with red peppers, onion and mushrooms in a white wine sauce served with roasted potatoes and seasonal vegetables	29
<b>SCALOPPINE DIANO MARINA</b> Veal scaloppine in a mushroom cream sauce served with roasted potatoes and seasonal vegetables	31
<b>SCALOPPINE AL LIMONE</b> Veal scaloppine in a white wine and lemon sauce served with roasted potatoes and seasonal vegetables	30
<b>LAMB SHANK</b> braised in a tomato and red wine sauce with roasted potatoes and Seasonal vegetables	40
<b>SALMONE AL FORNO</b> Salmon fillet marinated with Calabrese chilies served with creamy fregola and sautéed kale	32

## Contorni [Side dishes]

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*\*Main course portion of pasta add \$7*

Roasted potatoes with rosemary	8
House mixed green salad – romaine, radicchio, cherry tomatoes, radish and fennel, balsamic vinaigrette	9
Seasonal vegetables	9
Sauteed rapini with Calabrese chillies	9
Linguine aglio e olio with fresh parsley	9*
Penne in tomato basil sauce	10*
Rigatoni in tomato cream sauce	12*

## Dolce [Dessert]

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<b>TIRAMISU</b> Traditional savoyardi biscuits dipped in espresso and layered w/ mascarpone cream	11
<b>CHEESECAKE</b> Chocolate brownie or Cherry	11
<b>FLOURLESS CHOCOLATE CAKE</b> Chocolate layer cake topped w/ fresh raspberry coulis	11

## Zuppa e Insalata [Soups, Salads & Appetizers]

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<b>MINESTRONE</b> Medley of vegetables in a light tomato broth	14
<b>STRACCIATELLA</b> Chicken broth w/ egg drop and parmesan cheese	12
<b>CAPRESE</b> Mozzarella di bufala stacked with vine ripe tomato, topped with arugula, basil infused olive oil and balsamic reduction	20
<b>CAESAR</b> Crisp romaine lettuce tossed in homemade dressing with herbed croutons, topped with shaved Parmigiano	18
<b>CAVOLO E RICOTTA</b> Kale greens, pomegranate, rutabaga, ricotta salata tossed in grapeseed vinaigrette	19
<b>ROSSA</b> Red and yellow beets, kohlrabi, goat cheese, arugula and shaved almonds tossed in an orange vinaigrette	18
<b>BRUSCHETTA</b> Toasted house made focaccia bread topped with diced Roma tomato and Parmigiano shavings	10
<b>ARANCINI</b> Sweet pea risotto balls stuffed with mozzarella, served with tomato sauce and topped with shaved Parmigiano	17
<b>MELANZANA PARMIGIANA</b> Breaded eggplant layered with fior di latte and Parmigiano cheese in a homemade tomato sauce topped with basil infused olive oil	18
<b>FUNGHI DI BOSCO</b> Grilled herb marinated Portobello and King Oyster mushrooms set on a bed of baby arugula and radicchio topped with goat cheese and balsamic reduction	20
<b>PROSCIUTTO &amp; BUFALA</b> Bufala mozzarella wrapped with prosciutto set on a bed of arugula with cherry tomatoes and radish	21