

**GROUP**

**LUNCH**

**MENUS**



**LA VECCHIA**  
*r i s t o r a n t e*

# **MENU**

## *Lunch 1*

### **ANTIPASTO**

**-SELECT ONE-**

#### **SOUP**

Puree of roasted zucchini and spinach

#### **INSALATA**

Tomato and boconcini garnished with mixed greens olive oil and fresh basil

### **SECONDO**

**-SELECT ONE-**

#### **PENNE**

Penne tossed in spicy tomato basil sauce with black olives, and green onions

#### **POLLO**

Pan seared chicken breast with artichoke hearts, black olives and diced Roma tomato in a white wine sauce served with roasted potatoes

#### **VITELLO**

Pan seared veal scaloppini in mushroom Marsala sauce served with seasonal vegetables

**Price per person \$35.00 plus applicable taxes and gratuities**

# **MENU**

## *Lunch 2*

### **ANTIPASTO**

**-SELECT ONE-**

#### **BRUSCHETTA**

Toasted Calabrese bread topped with pickled button mushrooms and Parmesan cheese

#### **INSALATA**

Mixed green, cherry tomato and julienne carrots tossed in balsamic vinaigrette

## **SECONDO**

**-SELECT ONE-**

#### **PESCE**

Pan seared Mahi Mahi with salsa verde (capers, parsley, lemon and anchovies) served with a salad of tomatoes, black olives and purple onions in balsamic vinaigrette

#### **VITELLO**

Veal scaloppini in a lemon essence with seasonal vegetables and roasted potatoes

#### **PASTA AL FORNO**

Oven baked Rigatoni primavera gratinata in cream sauce

**Coffee & Tea**

**Price per person \$40.00 plus applicable taxes and gratuities**



# **MENU**

## *Lunch 3*

### **ANTIPASTO**

**-SELECT ONE-**

#### **INSALATA**

Arugula and orange tossed in balsamic vinaigrette topped with shaved Crotonese cheese

#### **SMOKED SALMON CROSTINI**

Smoked salmon on crostini with black olive tapenade

### **SECONDO**

**-SELECT ONE-**

#### **PESCE**

Pan seared Tilapia fillet in a lemon, garlic and white wine sauce served with a medley of greens tossed in balsamic vinaigrette

#### **POLLO**

Pan seared chicken breast sautéed in a mushroom white wine sauce served with seasonal vegetables

#### **RISOTTO**

Seasonal vegetables in a roasted cherry tomato sauce and topped with goat cheese

**Espresso, Cappuccino, Coffee & Tea**

**Price per person \$45.00 plus applicable taxes and gratuities**



**LA VECCHIA**  
*ristorante*

# **MENU**

## *Lunch 4*

### **ANTIPASTO**

**-SELECT ONE-**

#### **INSALATA**

Radicchio, arugula fresh orange tossed in balsamic vinaigrette and topped with shaved Crotonese cheese

#### **BEEF CARPACCIO**

Beef Carpaccio – thinly sliced marinated beef tenderloin in a truffle essence and fresh lemon juice topped with Parmesan shavings and baby arugula

### **PRIMO**

**-SELECT ONE-**

#### **RISOTTO**

Shrimp and spinach in a light tomato sauce

#### **PASTA**

Rigatoni with smoked chicken, Portobello mushroom in tomato cream sauce topped with goat cheese

## **SECONDO**

**-SELECT ONE-**

#### **PESCE**

Poached Branzino fillet “European sea bass” topped with diced Roma tomato and purple onions served with a salad of mixed greens in balsamic vinaigrette

#### **VITELLO**

Veal scaloppini in tomato sauce topped with prosciutto cotto and Asiago shaving served with roasted potatoes

**Price per person \$50.00 plus applicable taxes and gratuities**

