

**GROUP
DINNER
MENUS**



LA VECCHIA
ristorante

MENU

Dinner 1

STARTER

-SELECT ONE-

SOUP

Puree of summer green peas, touch of light cream and crispy pancetta

SALAD

Baby arugula, radicchio tossed in a lime vinaigrette with slices of pear and asiago cheese

MAIN

-SELECT ONE-

PESCE

Grilled Salmon fillet in a light cream sauce with capers and purple onion served with a salad of romaine, radicchio and tomato in balsamic vinaigrette

POLLO

Pan seared chicken breast in lemon rosemary essence served with potato confit and seasonal vegetable

RISOTTO

Shrimp and spinach, roasted cherry tomato white wine sauce

PASTA

Large bauletti pasta filled with wild mushrooms tossed in tomato cream sauce with sundried tomatoes, topped with goat cheese

Price per person \$55.00 plus applicable taxes and gratuities



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r i s t o r a n t e

MENU

Dinner 2

STARTER

-SELECT ONE-

SMOKED SALMON

Smoked salmon with capers and purple onions with a goat cheese crostini

SALAD

Bocconcini cheese, tomato, black olives and cucumbers olive oil and balsamic reduction

MAIN

-SELECT ONE-

PESCE

Poached Orata topped with purple onion and diced roma tomato, and finished with balsamic reduction served with spaghetti agli olio

VEAL

Veal Involtini Primavera stuffed with arugula and Grana Padano cheese sautéed in tomato sauce and served with mashed potato

POLLO

Pan seared chicken breast in a mushroom cream sauce served with seasonal vegetables

RISOTTO

Prosciutto cotto, sweet peas topped with Parmigiano cheese

PASTA

Gnocchi with fior di late cheese, roasted cherry tomato and garlic olive oil sauce with fresh basil

Price per person \$60.00 plus applicable taxes and gratuity



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MENU

Dinner3

STARTER

-SELECT ONE-

ANTIPASTO

Arugula, fresh bufala mozzarella, speck and olive oil

SOUP

Roasted mushroom puree with truffle essence

INSALATA

Marinated calamari tossed with seasonal vegetables in olive oil and lemon vinaigrette

MAIN

-SELECT ONE-

PESCE

Pan seared fillet of B.C. Cod topped with light lemon sauce and served with a lime infused risotto primavera

LAMB

Herb crusted rack of lamb, cooked medium and topped with rosemary red wine reduction, served with potato puree and seasonal vegetable

POLLO

Chicken breast in a mushroom Marsala wine sauce served with roasted potatoes and seasonal vegetables

RISOTTO

Sauteed radicchio and Asiago cheese

PASTA

Oven baked rigatoni al cartoccio, with ragu of shrimp, scallop, calamari and roasted cherry tomato and olive oil

Price per person \$65.00 plus applicable taxes and gratuity



MENU

Dinner 4

STARTER

ANTIPASTO PLATTER

A combination of our house specialty antipasto with seafood salad, pickled vegetable jardinière, bufala mozzarella, prosciutto crudo, smoked salmon wrapped with goat cheese, and bruschetta

PRIMO

-SELECT ONE-

RISOTTO

Porcini mushroom risotto in a truffle essence with Parmesan shavings

RAVIOLI

Fresh ravioli filled with Asiago cheese and grilled tomato in a butter and sage sauce topped with Parmigiano cheese

SECONDO

-SELECT ONE-

PESCE

Pan seared fillet of Branzino (Mediterranean Sea Bass) in a light lemon, garlic and white wine sauce served with a salad of arugula, beet root and orange.

BEEF

Medallion of beef tenderloin in a mushroom, white wine and butter essence served on a bed of mashed potatoes and seasonal vegetable

POLLO

Chicken breast topped with mozzarella di bufala, bruschetta tomato and pesto, oven baked and served with roasted potatoes

Price per person \$80.00 plus applicable taxes and gratuity



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