

LA VECCHIA

RISTORANTE

Italian Cuisine

modern italian comfort food

775.825.1113
lavecchiareno.com

DINNER

Appetizers

- MELANZANE... .. 8
Fried eggplant stacked with Tomato sauce, goat cheese and Basil pesto.
- COZZE E VONGOLE OREGANATA... .. 9
Fresh Mussels and Clams steamed with olive oil, garlic, fire roasted Tomatoes, white wine and basil served with grilled "Ciabatta".
- ANTIPASTO MISTO... .. 10
A selection of our imported cold cuts and cheese, with grilled vegetables and marinated Olives.
- FRITTO MISTO... .. 9
Deep fried Calamari, shrimps, zucchini and artichokes served with a spicy tomato basil sauce.

Salads

- INSALATA DI MARE CON FAGIOLI E CIME DI RAPA 10
Warm baby squid, scallops and shrimps salad with Fava beans and Broccoli rabe.
- INSALATA DI TONNO CRUDO E FINOCCHIO 10
Marinated rare sushi grade Tuna, served with shaved Fennel, mix greens pickled red onions, Parmigiano and Balsamic/ Sesame vinaigrette.
- INSALATA DI CESARE... .. 6
Fresh Romaine hearts with Caesar dressing and herb croutons.
- INSALATA DELLO CHEF... .. 6
Spinach, radicchio and arugula salads with apple, toasted walnuts and goat cheese served with a raspberry vinaigrette.
- INSALATINA DI SPINACI, PERE, GORGONZOLA... .. 6
Spinach, roasted pear, pistachios, red wine vinaigrette and Gorgonzola.
- PANZANELLA SALAD... .. 5
Campari tomatoes, cucumbers, pickled red onions, basil grilled Ciabatta Croutons virgin olive oil and aged balsamic vinegar

Pasta

All pasta is fresh and made in house

- RAVIOLI "MISTO BOSCO" 16
Homemade mushrooms ravioli, served with a sautéed mushrooms, and shallots cream sauce.
- RAVIOLI "FIORENTINA"... .. 15
Homemade spinach and ricotta ravioli, served with a brown butter and sage sauce.
- RAVIOLI DI PESCE... .. 16
Homemade ravioli filled with seafood, served with a creamy tomato and lemon zest sauce.

RAVIOLI DI ZUCCA E RICOTTA (PIACENZA STYLE)... .. 15
Homemade pumpkin and ricotta cheese ravioli, served with toasted Italian sausage, and brown butter sage sauce.

AGNOLOTTI DI CARNE ALLA "BOLOGNESE"... .. 15
Homemade ravioli filled with meat, Prosciutto, Parmesan, served with meat sauce.

LASAGNA... .. 14
Homemade Lasagna with béchamel, meat sauce and Parmesan.

ORECCHIETTE ALLE CIME DI RAPA (PUGLIESE STYLE)... .. 15

Spicy "little ears" pasta served with garlic, olive oil, anchovies, broccoli rabe and toasted bread crumb; a classic southern Italian dish (anchovies optional but highly recommended).

CASERECCI CON VERZA, SALAME E PECORINO... .. 15
Homemade caserecci pasta with spicy salame Calabrese, cabbage, Shaved Pecorino, garlic and olive oil.

CAPELLINI "POMODORO BRUCIATO E BASILICO"... .. 13
Angel hair pasta with extra virgin olive oil, garlic, basil and fire roasted tomato sauce.

RIGATONI CON PANCETTA E FAGIOLI... .. 14
Homemade rigatoni with Pancetta, red onions, Fava beans, garlic and smoked mozzarella.

RIGATONI ALLA "NORMA"... .. 14
Homemade rigatoni with fresh garlic and oregano tomato sauce, served with fresh soft mozzarella and fried eggplant.

LINGUINE "VONGOLE VERACI"... .. 17
Homemade linguine with clams, served with a choice of garlic white wine sauce or garlic basil tomato sauce.

LINGUINE "ADRIATICA"... .. 18
Homemade linguine with clams, mussels, shrimp, calamari and scallops served with a choice of garlic white wine sauce or garlic basil tomato sauce.

GNOCCHETTI DI PATATE 15
Homemade potato dumplings, served with a choice of Creamy Gorgonzola, brown butter-sage, Creamy Porcini sauce or Tomato basil sauce.

RISOTTO DELLO CHEF... .. 23
Chef's daily special "Risotto".

PAELLA VALENCIANA (min.2 people)... .. 25
Per Person

A Southern Spain style "risotto" with saffron, chicken, pork, calamari, scallops, shrimps, clams and mussels, peppers, peas, served in a paella pan.

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DINNER (CON'T)

Fish & Meat

CIOPPINO (from CIUPPIN, fish stew in Genovese dialect) ... 25
A lightly spicy mix of Shrimps, Scallops, Calamari, Clams, Muscles, Salmon and white fish, stewed with wine, garlic, basil, oregano, roasted peppers, tomato and olive oil.

SALMONE ALL'ACQUA PAZZA E FINOCCHIO ... 19
Fillet of Atlantic Salmon, poached with Fennel, wine and Olive oil, dusted with orange gremolata and served with steam potatoes

IPPOGLOSSO IN CROSTA DI PATATE 21
Fresh fillet of wild Alaskan Halibut roasted with a potato crust and served with a fire-roasted peppers aioli and caperberries.

POLLO "PARMIGIANA" ... 15
Breaded and pan fried breast of chicken, topped with tomato sauce and mozzarella, finished in the oven.

POLLO "PICCATINA" ... 15
Sautéed Breast of chicken, served in a classic "Piccata" sauce with capers and Meyer lemon.

SCALOPPINE DI VITELLO "PORCINI" ... 18
Veal scaloppine with wild Porcini mushrooms, cream, white wine sauce.

SCALOPPINE DI VITELLO "EMILIANA" ... 18
Veal scaloppine topped with roasted eggplant, Prosciutto and mozzarella with a roasted tomato-white wine sauce.

Side Dishes

CIME DI RAPA ... 4
Broccoli rabe sautéed with garlic and olive oil.

FINGERLING POTATOES ... 4
With garlic, herbs and lemon zest.

POLENTA CON GORGONZOLA E NOCI ... 6
Baked polenta with Gorgonzola and walnuts.

SPINACI AL SALTO ... 5
Spinach sautéed with garlic, butter and Parmigiano