

LA VECCHIA

RISTORANTE

Italian Cuisine

modern italian comfort food

775.825.1113
lavecchiareno.com

LUNCH

Appetizers

- ANTIPASTO MISTO ALL'ITALIANA 7
A selection of Italian cold cuts, IMPORTED cheese and grilled vegetables.
- COZZE E VONGOLE OREGANATA. 9
Fresh Mussels and Clams steamed with olive oil, garlic, fire roasted Tomatoes, white wine and basil.
- MOZZARELLA CAPRESE 5
Fresh mozzarella, served with Campari tomatoes, basil, oregano and olive oil.
- CARPACCIO CLASSICO. 6
Paper thin filet mignon, served RAW with arugula, capers, shaved parmesan, lemon juice and olive oil.
- INSALATA DI CAMPO 5
Mixed baby green salad, Campari tomatoes, marinated olives and feta with balsamic vinaigrette.
- FINOCCHIO E TONNO CRUDO 8
Pan seared rare sushi grade tuna, served with shaved fennel, mix greens pickled red onions, shaved parmigiano

Salads

- INSALATA DI CESARE 4
Fresh Romaine hearts with Caesar dressing
with grilled CHICKEN 7
with BLAKENED SALMON. 8
with SCAMPI 9
- INSALATA DELLO CHEF 6
Baby spinach, radicchio and arugula, with apple, toasted sweet walnuts and feta with raspberry vinaigrette.
- INSALATA TIEPIDA AL GORGONZOLA. 6
Oven baked Romaine hearts topped with Gorgonzola, toasted walnuts, olive oil.
- INSALATA NIZZARDA (nicoise). 7
Romaine hearts, green beans, tuna, tomatoes, gorgonzola, potatoes, olives & artichokes with a light lemon/olive oil dressing.

Panini (hot)

- GRILLED CIABATTA 6
With Tuscan salame, Provolone, Ligurian Olives tapenade, Campari tomatoes.
- VEGETARIANO 6
Grilled zucchini, eggplants, yellow squash, fire roasted peppers, fresh mozzarella, Basil Pesto. Served on grilled sweet French bread.
- PROSCIUTTO & FONTINA. 6.5
Parma Prosciutto, Fontina cheese, artichokes hearts, baby mix greens on sliced sourdough bread.

Pasta/Entrees

- All pasta is fresh and made in house
- Add a soup or small salad for 2
- RIGATONI ARRABBIATA. 8
Fresh rigatoni pasta with spicy pomodoro sauce.
- GNOCCHI AL GORGONZOLA 8
Potato dumplings with a creamy Gorgonzola sauce.
- CAPELLINI POMODORO E BASILICO 7
Angel hair pasta with roasted garlic, basil and fire-roasted tomato sauce.
- FETTUCCINE AL RAGU 8
Homemade fettuccine with meat sauce Bolognese style.
- LINGUINE VONGOLE VERACI. 10
Homemade linguine with clams, with a choice of garlic white wine sauce or garlic basil tomato sauce.
- SPAGHETTI ALLA CHECCA 8
Spaghetti with fresh tomatoes, garlic, basil and olive oil, served with fresh mozzarella.
- FETTUCCINE ALL'ALFREDO 7
Fresh fettuccine with classic, garlicky Alfredo sauce.
With chicken 10
With salmon 11
- RAVIOLI "MISTO BOSCO" 9
Homemade ravioli filled with wild mushrooms served with a mushrooms cream sauce.
- RAVIOLI "FIORENTINA" 8
Homemade spinach pasta ravioli, filled with ricotta, spinach, served with brown butter sage sauce.
- RAVIOLI DI MARE 10
Homemade ravioli, filled with seafood, served with a lemon zest garlic, tomato-cream sauce.
- RAVIOLI DI CARNE ALLA BOLOGNESE. 9
Homemade ravioli, filled with meat and Prosciutto and Parmesan, served with meat sauce.
- RAVIOLI DI RICOTTA E ZUCCA. 9
Homemade ravioli, filled with ricotta and roasted pumpkin, served with sausage, brown butter and sage.
- PESCE DEL GIORNO "LA VECCHIA" 12
Fresh catch of the day (ask your server for today preparation).
- POLLO "PARMIGIANA" 11
Breaded breast of chicken, sautéed, topped with tomato sauce and mozzarella and baked.