



LA VECCHIA

ristorante



PLAN YOUR EVENT WITH US!

lavecchia.ca

ABOUT US

For over 27 years La Vecchia restaurant, located in the fashionable Yonge and Eglinton district, has been at the forefront of traditional Italian culinary experiences in Toronto. Our classic, time honoured recipes combined with genuine Italian ambiance allow our guests to experience Italy without leaving Toronto.

In 2018, La Vecchia restaurant was granted the prestigious Ospitalita Italiana seal of excellence, which is a testament to our dedication to Italian gastronomic culture.

Most recently we welcomed the addition of our second location, La Vecchia on the Lake. Located along the shores of Lake Ontario, this new venue brings a vibrant and modern atmosphere to our traditional approach to Italian dining.

Our two unique locations offer different experiences while respecting the classic recipes delivered by our Chefs.

Our objective is to always provide an exceptionally welcoming ambiance combined with great service, while delivering the best of classical Italian cuisine. Whether you are looking for an intimate dining experience, a chic celebration, or looking to impress your corporate clients, La Vecchia is the place for your next event.

UPTOWN

2405 YONGE ST A TORONTO
(416) 489-0630

LAKESHORE

90 MARINE PARADE ETOBICOKE
(416) 251-5999

OUR MENUS

HORS D'OEUVRES

We recommend 1 – 2 pieces of each
Hors D'ourves per person.



Traditional Bruschetta - diced Roma tomatoes, garlic, parsley,
onion
42/ dozen

Honey, ricotta peach crostini with crispy pancetta
48/ dozen

Mini Caprese skewers, balsamic
48/ dozen

Prosciutto, fig jam, mascarpone, crostini
48/ dozen

Crostini, mascarpone, pear, walnuts, honey
48/ dozen

Mini Crostini chicken, tomato basil, melted mozzarella
48/ dozen

Grilled zucchini ribbon - Smoked salmon, whipped cream
cheese, dill
50/ dozen

Grilled and marinated Chicken Spiedini
50/ dozen

Antipasto skewers - Slices salami, artichoke, bell peppers,
zucchini, mini bocconcini
55/ dozen

Braised short rib crostini with fior di latte
55/ dozen

Oven baked mushroom crostini with garlic cream reduction
topped with truffle oil
60/ dozen

Shrimp spiedini with bomba mayo
60/ dozen

Lamb spiedini with balsamic jus
60/ dozen

Mini Melanzana slider with tomato basil and buffalo cheese
60/ dozen

Mini Polpette slider
65/ dozen

Tuna Tartar – Yellowfin tuna with mango salsa on a taro chip
65/ dozen

Our Pizza's – Pan Size \$72.00
24 Bite Size Pieces per pizza

BUFALA

tomato sauce, mozzarella di bufala, prosciutto crudo, fresh arugula

LA VECCHIA

tomato sauce, fior di latte, mixed mushrooms, spicy Italian sausage

MARGHERITA

tomato sauce, fior di latte, fresh basil

FUNGHI

mozzarella and mixed mushrooms, truffle essence and shaved
parmigiano

VEGETARIANA

tomato sauce, grilled eggplant, zucchini, roasted red peppers,
mushrooms, and spinach topped with goat cheese

Menu One

Antipasti

-Choice of-

INSALATA CAPRESE

Mozzarella di bufala stacked with vine ripe tomatoes topped with arugula, basil infused oil and balsamic reduction

BRUSCHETTA

Toasted homemade focaccia bread topped with diced Roma tomato and shaved parmigiano

Secondi

-Choice of-

BRANZINO ALLA LIVORNESE

Pan seared Mediterranean Seabass fillet with cherry tomato, black olives and caper sauce served with roasted potatoes with seasonal vegetable

POLLO SAVOIA

Pan seared chicken breast in a white wine sauce with mushrooms, red peppers and green onions, served with roasted potatoes and seasonal vegetable

Dolce

-Choice of-

VANILLA CREPE SORBETTO

Served with: Coffee & Tea

\$75 / Person + Tax + Gratuity

*Prices subject to change

Menu Two

Antipasti

-Choice of-

INSALATA CAESAR

Crisp romaine lettuce tossed in homemade dressing with herbed croutons, topped with shaved parmigiano

FRUTTI DI MARE

Cuttlefish, octopus, shrimp, carrots, celery, and red bell peppers marinated, in a lemon and olive oil vinaigrette

Primi

GNOCCHI ALLA RUSTICA

Gnocchi with tomato basil sauce

Secondi

-Choice of-

SALMONE ALLA GRIGLIA

Grilled Salmon fillet with mini roasted potatoes, seasonal vegetable topped with lemon butter sauce

COSTATA DI VITELLO (Colour Medium)

Grilled 12oz veal chops with creamy mashed potatoes, seasonal vegetable topped with porcini mushroom reduction

Dolce

-Choice of-

DECADENT CHOCOLATE CAKE MIXED SORBETTO

\$85 / Person + Tax + Gratuity

*Prices subject to change

Menu Three

Antipasti

-Choice of-

INSALATA PERA

Baby arugula, radish, crumble gorgonzola, bartlett pears and toasted walnuts, tossed in balsamic vinaigrette

FUNGHI DI BOSCO

Grilled herb marinated Portobello and King Oyster mushrooms set on a bed of baby arugula and radicchio topped with goat cheese and balsamic reduction

Primi

Orecchiette Calabrese – roasted sausage, white wine butter, rapini pesto topped with pickled chilies, pine nuts

Palette Cleanser

Lemon Sorbetto

Secondi

-Choice of-

MERLUZZO NERO ALLA GRIGLIA

Black Cod fillet grilled with mini roasted potatoes, seasonal vegetable topped with gremolata sauce

BISTECCA DI FILETTO (Colour: Medium)

Pan roasted 8oz tenderloin steak, served creamy mash potatoes, seasonal vegetable, topped with creamy peppercorn jus

Dolce

-Choice of-

**CHEESECAKE
SORBETTO**

\$95 / Person + Tax + Gratuity

*Prices subject to change

Children's Menu

(12 and under)

Antipasti

-Choice of-

INSALATA CAESAR

Crisp romaine lettuce tossed in homemade dressing with herbed croutons topped with shaved Parmigiano

BRUSCHETTA

Toasted house made focaccia bread topped with diced Roma tomato and Parmigiano

Secondi

-Choice of-

PIZZA

Tomato sauce and mozzarella cheese

PASTA

Penne – Tossed in a choice of tomato, rose, butter or cream sauce

CURSORE

Meatball slider served with roasted potatoes

Dolce

VANILLA GELATO

\$35 per child + tax and 20% gratuity

*Prices subject to change

BEVERAGES

Non-Alcoholic Beverages

(No time Limit)

Flat & Sparkling Water \$7.50 | Soda \$6 | Coffee & Tea \$4

Liquor Service

In compliance with Federal and Provincial laws and regulations, La Vecchia restaurant reserves the right to a professional service of alcohol. The wait staff will refuse the service of alcohol to all minors as well as any guest deemed to be intoxicated.

Alcoholic Packages

GOLD

\$55 per person | 3-hour time limit

WINE | Choose one White and red from our select listed list of wines

APERTIVO /DIGESTIVE | Campari, Vermouth & Amaro Montenegro

LIQUOR – BAR RAIL | Vodka, Rye, Tequila, Gin, Bourbon

WHISKEY | Jack Daniels

SCOTCH | Johnnie Walker Red, J&B

PLATINUM

\$85 per person | 3-hour time limit

WINE | Choose one White, and red from our select listed list of wines

APERTIVO/DIGESTIVE | Amaro Amara, Grappa Sarpa di Poli, Port Taylor
Fladgate LBV

LIQUOR – PREMIUM BAR RAIL | Grey Goose Vodka, Crown Royal Rye,
Premium Tequila, Tanqueray Gin, Woodford Reserve Bourbon

SCOTCH | Black Label, Glenfiddich 12

COGNAC | Hennessy VS, Curvosier VS

BRANDY | St Remy VS

*Prices subject to change

ROOM CAPACITY AND MINIMUM SPENDS

Uptown Ristorante

GROTTA

Maximum Guests = 18-20
\$150 Setup Fee

CAVERNA

Maximum Guests = 35-40
\$250 Setup Fee

ENTIRE SPACE

Maximum Guests = 60
\$400 Setup Fee

*Prices subject to change



MINIMUM SPEND REQUIREMENTS

All food, Alcoholic & non-alcoholic go towards the minimum fee.

*Taxes, gratuity, gift cards, and room setup fees are not part of the minimum spend.

	GROTTA	CAVERNA	ENTIRE SPACE
LUNCH (Sunday - Thursday)	\$1,000	\$1200	\$2200
DINNER (Sunday - Thursday)	\$1200	\$1600	\$2800
ENTIRE NIGHT (Sun – Thu)	\$2200	\$2600	\$4800
LUNCH (Friday to Saturday)	\$1200	\$1400	\$2600
DINNER (Friday to Saturday)	\$1400	\$2000	\$3400
ENTIRE NIGHT	\$2400	\$4000	\$6400

FOR FULL RESTAURANT AND PATIO BUY OUT, PLEASE CONTACT OUR EVENTS MANAGER

Minimum spends are subject to change due to public holiday and special days (i.e., Christmas day, New Year's Eve)

SEATING TIMES	First Seating	Second Seating
Lunch Seating	12-3 PM	1-4 PM
Dinner Seating	5-8 PM	8:30PM - Close
Entire Night	5PM - Close	

*Prices subject to change

THE POLICY



Deposit

TO CONFIRM A RESERVATION, A DEPOSIT IS REQUIRED. THE AMOUNT OF THE DEPOSIT REQUIRED WILL BE PROVIDED TO YOU IN ADVANCE. YOUR RESERVATION IS CONFIRMED ONCE THE DEPOSIT IS RECEIVED

Cancellation & rescheduling

IN CASE OF CANCELLATION, THE DEPOSIT IS FULLY REFUNDABLE PROVIDING THAT CANCELLATION IS RECEIVED SEVEN (7) BUSINESS DAYS IN ADVANCE OF THE SCHEDULED EVENT. IN ALL OTHER CIRCUMSTANCES THE RESTAURANT RECEIVES THE RIGHT TO KEEP THE DEPOSIT. SINGLE REQUEST TO RESCHEDULE AN UPCOMING EVENT IS PERMITTED ONLY IF IT IS RECEIVED MORE THAN SEVEN (7) BUSINESS DAYS PRIOR TO THE SCHEDULED EVENT DATE. IN SUCH CIRCUMSTANCES THE DEPOSIT WILL BE APPLIED TOWARDS THE RESCHEDULED EVENT. IF THE RESTAURANT IS PROVIDED WITH LESS THAN SEVEN (7) DAYS' NOTICE, THE RESTAURANT MAY KEEP THE INITIAL DEPOSIT AND REQUEST ANOTHER.

THE POLICY



Menu selection

PLEASE NOTE THAT OUR CHEFS STRIVE TO STAY TRUE TO ITALIAN SELECTION CUISINE WHILE REFLECTING SEASONAL CHANGES AND WORKING WITH ITALIAN AS WELL AS LOCAL INGREDIENTS. OUR MENU SUGGESTIONS HAVE BEEN SELECTED WITH CARE TO FIT ALL TASTES AND MOST DIETARY RESTRICTIONS. IF YOU WOULD LIKE ANY CHANGES TO BE MADE, PLEASE BOOK AN APPOINTMENT WITH OUR EVENT MANAGER WHO WOULD ADVISE AND GUIDE YOU ON OUR MENU SELECTION.

Confirmation of booking & guests

THE FINAL NUMBER OF GUESTS MUST BE CONFIRMED AT LEAST SEVEN (7) DAYS PRIOR TO THE EVENT DATE. ONCE THE GUEST COUNT IS CONFIRMED THE RESTAURANT ALLOWS UP TO 2 GUEST NO SHOWS AT NO CHARGE. ADDITIONAL NO SHOWS WILL BE CHARGED AT THE SELECTED MENU RATE.



Gratuity 20% gratuity will be added to all private events.

Audio The Private rooms at Lakeshore location are equipped with sound systems that can be used separately to the restaurant.

Please bring any device with a 3.5mm Headphone jack or with Bluetooth capability and a charger if needed.

Video Our private dining rooms are equipped with a Projector that can be used for your event. Bring your laptop with an external HDMI. If you require, we are able to accommodate with additional supplies.



Damages

Upon the completion of the event the room will be inspected for any damages. The client is fully responsible for any damages that occur during the event. The client will be provided with a bill for repairs and replacements. The credit card on file will be charged to cover these amounts.

Deliveries

We ask that flowers and cakes be delivered in the morning of the event date. Any additional decorative can be delivered 24 hours in advance of the event, providing that permission has been obtained from Event Manager.

Parking

TargetPark 2401 Yonge Street

Accessibility

Our Lakeshore location is fully accessible with private dining rooms and washrooms located on street level.

Table arrangement and setup

We advise that you meet with our Event's Manager regarding specific setup arrangement request for your event.

Photography

Photography is permitted on premise at no additional cost.



HOURS OF
OPERATION

UPON REQUEST