

SALUTI TO NEW BEGINNINGS



Wedding packages



**LA VECCHIA**  
ristorante

# OUR LOVE *story*

For over 29 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.



# HORS D'OEUVRES

## *Priced per dozen*

Traditional Bruschetta - diced Roma tomatoes, garlic, parsley, onion	42
Honey, ricotta peach crostini with crispy pancetta.	48
Mini Caprese skewers, balsamic.	48
Prosciutto, fig jam, mascarpone, crostini.	48
Crostini, mascarpone, pear, walnuts, honey.	48
Mini Crostini chicken, tomato basil, melted mozzarella.	48
Grilled zucchini ribbon - Smoked salmon, whipped cream cheese, dill.	50
Grilled and marinated Chicken Spiedini.	50
Antipasto skewers - Slices salami, artichoke, bell peppers, zucchini, mini bocconcini.	55
Braised short rib crostini with fior di latte.	55
Oven baked mushroom crostini with garlic cream reduction topped with truffle oil.	60
Shrimp spiedini with bomba mayo.	60
Lamb spiedini with balsamic jus.	60
Mini Melanzana slider with tomato basil and buffalo cheese.	60
Mini Polpette slider.	65
Tuna Tartar – Yellowfin tuna with mango salsa on a taro chip.	65

*We recommend 1 - 2 pieces of each Hors D'oeuvres per person.*



# PIZZA



*Our Pizzas*  
*8 slices per pizza*

## **B U F A L A • 23**

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

## **L A V E C C H I A • 22**

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

## **M A R G H E R I T A • 18**

Tomato sauce, fior di latte, fresh basil

## **F U N G H I • 22**

Mozzarella and mixed mushrooms, truffle essence and shaved parmigiano

## **V E G E T A R I A N A • 19**

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



# MENU ONE

3 course meal \$90

## ANTIPASTI *select 2*

### CREMA DI ASPARAGI

Asparagus Cream Soup with a Goat Cheese Crumble

### SALMONE AFFUMICATO

House cured salmon served with shaved fennel and frisée salad in Sicilian olive oil, lemon and capers

### INSALATA CAPRESE

Mozzarella di bufala with vine ripe cherry tomatoes, basil infused oil and balsamic reduction

### INSALATA DI RUCCOLA

Baby arugula, Parmigiano shavings, dressed with a lemon extra virgin olive oil

### MELONE DI PROSCIUTTO

Thinly sliced Parma prosciutto on fresh cantaloupe

## SECONDI *select 2*

### RISOTTO ALLA MILANESE

Saffron infused arborio rice served with sweet peas and Pecorino cheese

### GNOCCHI POMODORO

Potato dumplings in a rustic tomato basil sauce

### PENNE ALL'ARRABBIATA

Spicy tomato sauce with black olives & green onions

### POLLO SAVIOA

Pan seared chicken breast scaloppine topped with red peppers, onion and mushrooms in white wine sauce. Served with roasted potatoes and seasonal vegetable

### SCALOPPINE ALLA MARSALA

Pan seared veal scaloppine in a mushroom Marsala sauce. Served with roasted potatoes and seasonal vegetable

### BRANZINO ALLA LIVORNESE

Pan seared fillet of Mediterranean Sea Bass with a cherry tomato, black olives and caper sauce. Served with roasted potatoes and seasonal vegetable

## DOLCE *Choice of*

SORBETTO OR PANNA COTTA





# MENU TWO

*4 course meal \$100*

## ANTIPASTI

### STRACCIATELLA SOUP

Chicken broth with egg drop topped with Parmigiano cheese

### FRUTTI DI MARE

Calamari, octopus, shrimp, carrots, celery and red peppers marinated in a lemon and olive oil 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

### PROSCIUTTO & BUFALA

Bufala Mozzarella wrapped with prosciutto set on a bed of arugula with cherry tomato and radish

### ARANCINI

Sweet pea risotto balls stuffed with mozzarella, served with tomato sauce and topped with shaved Parmigiano

### INSALATA CAESAR

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

## PRIMI *select 1*

### CASARECCE RAGU

Traditional Bolognese sauce tossed with casarecce pasta topped with pecorino cheese

### PENNE ALLA VODKA

Sautéed pancetta and green onions tossed in a tomato cream sauce with vodka

### GNOCCHI POMODORO

Potato dumpling pasta tossed in a rustic tomato basil sauce

### RISOTTO AI FUNGHI PORCINI

Arborio rice with porcini mushroom and mixed mushrooms, truffle essence topped with shaved Parmigiano cheese

### AGNOLOTTI DI MONTE

Fresh half – moon shaped pasta filled with ricotta cheese & spinach in a rose sauce

## SECONDI *select 2*

### CHICKEN SCALOPPINE DIANO MARINA

Chicken scaloppine in a mushroom cream sauce. Served with roasted potatoes and seasonal vegetables

### SCALOPPINE AL LIMONE

Veal scaloppine in a white wine lemon sauce. Served with roasted potatoes and seasonal vegetables

### COSTOLETTE BRASATE

Beef short Ribs braised with chianti, candied root vegetables, roasted potatoes and seasonal vegetable

### OSSOBUCCO

Veal shank slowly braised in tomato sauce. Served with roasted potatoes and seasonal vegetable

### FILETTO DI PESCE

Arctic Char Fillet with tomatoes, black olives, caper lemon butter sauce. Served with roasted potatoes and seasonal vegetable.

### BRANZINO ALLA LIVORNESE

Pan seared fillet of Mediterranean Sea Bass with a cherry tomato, black olives and caper sauce. Served with roasted potatoes and seasonal vegetable

### MELANZANA PARMIGIANA

Breaded eggplant layered with fior di latte and Parmigiano cheese in a homemade tomato sauce topped with basil infusion. Served with a side salad.

## DOLCE *Choice of*

### TARTUFO

### DECADENT CHOCOLATE CAKE



# MENU THREE

*5 course meal \$110*

## ANTIPASTI *select 2*

### **POLLO ALLA GRILLIGLIA**

Grilled Moroccan octopus served with cherry tomato, black olives, warm fragola salad with sundried tomato pesto

### **ROSSA**

Heirloom beet salad, red and yellow beets, goat cheese, baby arugula and shaved almonds tossed in an orange vinaigrette.

### **PROSCIUTTO & BUFALA**

Bufala mozzarella wrapped with prosciutto set on a bed of arugula with cherry tomatoes and radish

### **CRÈME DI FUNGHI**

Cream of mushroom soup with Truffle Essence

### **CARPACCIO DI MANZO**

House cured, black peppercorn crusted beef tenderloin, pickled red onion drizzled with truffle essence and lemon juice, topped with shaved Grana Padano and baby arugula.

## PRIMI *select 1*

### **RISOTTO AI ASPERAGUS**

Arborio rice with asparagus and sweet peas, topped with Pecorino cheese and sun-dried tomato bomba garnish.

### **CASARECCE AL SALMONE**

Brandy flambeed salmon tossed with casarecce pasta in a rose sauce with baby spinach, sundried tomatoes and green onions

### **RISOTTO AI GAMBERI E CAPESANTE**

Saffron infused Arborio rice topped with scallops, shrimp and cherry tomatoes

### **AGNOLOTTI DI PORCINI**

Half-moon shaped filled pasta with porcini mushroom, tossed with a cream sauce, topped with sun-dried tomato bomba

## SGROPPINO *(palate cleanser)*

Lemon sorbet served with Prosecco



## SECONDI *select 2*

### **POLLO SCALOPPINE DIANO MARINA**

Chicken scaloppine in a mushroom cream sauce. Served with roasted potatoes and seasonal vegetables.

### **COSTATA DI VITELLO (COLOUR MEDIUM)**

Grilled 12oz veal chops with roasted potatoes, seasonal vegetable topped with porcini mushroom reduction.

### **AGNELLO AL FORNO**

Ontario lamb shank, slowly braised in a red wine tomato. Served with roasted potatoes and seasonal vegetables.

### **FILETTO DI MERLUZZO**

Icelandic Cod Filet crusted with Parmesan, cherry tomato caper lemon butter served with roasted potatoes and seasonal vegetables.

### **PESCE SPADA ALLA GRIGLIA**

Grilled fillet Swordfish topped with olive tapenade and lemon. Served with roasted potatoes and seasonal vegetables.

### **BRANZINO AL FORNO**

Oven baked fillet of Mediterranean sea-bass topped with olive oil, lemon and fresh parsley. Served with roasted potatoes and seasonal vegetables.

### **MELANZANA PARMIGIANA**

Breaded eggplant layered with fior di latte and Parmigiano cheese in a homemade tomato sauce topped with basil infusion. Served with roasted potatoes and seasonal vegetables.

## DOLCE *Choice of*

### **TIRAMISU OR CHEESECAKE**

## CONTORNI *additional sides \$5 each*

### **ASPERAGI ARROSTITI**

Roasted asparagus and drizzled with EVOO

### **VERDURE DI STAGIONE**

An assortment of fresh sautéed seasonal vegetables

### **MINI PATATE AL FORNO**

Mini roasted potatoes baked with fresh herbs

### **PURE DI PATATE CREMOSO**

Golden Yukon creamy mashed potatoes, mashed with garlic butter and cream

### **LA VECCHIA FAMILY- INSALATA DELLA CASA**

Mixed Organic greens with cherry tomatoes, green onions, radish, celery and carrots





## MIDNIGHT BUFFET

### **FORMAGGIO E FRUTTA**

\$50 Per Platter (Approx. 5 people)

### **TAGLIERE DI SALUMI**

\$70 Per Platter (Approx. 5 people)

### **INSALATA DI MARE**

\$80 Per Platter (Approx. 5 people)

### **CURSORI**

\$25 - 5 Homemade beef sliders

### **ARANCINI**

\$25 - 5 Homemade risotto balls filled with sweet peas and mozzarella

## CARVING STATION

### **PORKETTA • \$400**

Roasted Peppers, Ciabatta Buns, Caramelized Onion Mushrooms  
(Serves 12-15)

### **AAA STRIPLOIN ROAST & SIDES • \$900**

Slow roasted and served with Ciabatta Buns, Roasted Peppers, Caramelized Onion, Mushrooms, Horseradish, Peppercorn Sauce, Grainy Mustard and Fiore Di Latte (Serves 20)

### **OYSTER STATION • \$550/CASE**

Freshy Schuked Oysters served with Mignonette. Cocktail sauce and Lemons  
(120 Oysters/case)



# CHILDREN'S MENU

*\$35 (12 and under)*

## ANTIPASTI *select 1*

### BRUSCHETTA

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

### ARANCINI

Sweet pea risotto balls stuffed with smoked provolone served with tomato sauce topped with grated Parmigiano.

## MAIN *select 1*

### PIZZA

Tomato sauce and mozzarella cheese

### PASTA

Choice of tomato, rose, butter or cream sauce tossed with Penne

## DOLCE *select 1*

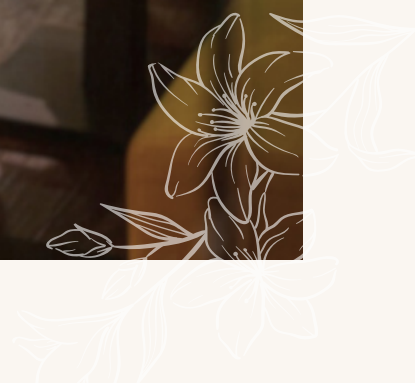
### VANILLA GELATO

### PANNA COTTA





# BEVERAGES



## NON-ALCOHOLIC BEVERAGES *no time limit*

**FLAT & SPARKLING WATER \$12**

**SPA WATER \$5**

**SODA \$8**

**COFFEE & TEA \$10**

## PREMIUM NON-ALCOHOLIC BEVERAGES

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**M O C K T A I L S** \$55 per person | 3-hour time limit

MILANO | HP Agave Tequila, Pink Grapefruit, Lime Juice, Soda.

TORINO | Oddbird Rose, San Pellegrino Aranciata, White Cranberry, Fresh Fruits, Soda.

FIRENZE | Oddbird Blanc de Blanc, Cipriani Peach Puree.

## 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.

## ALCOHOL PACKAGES

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**G O L D** \$70 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

**BEER** | Beer of your choice

**P L A T I N U M** \$100 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

**BEER** | Beer of your choice



# ROOM CAPACITY



# Wedding ROOMS

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*Please note that due to Covid 19 regulations, our capacity may be reduced, and our minimum spend has been changed accordingly. You may contact us for more details.*

LA GROTTA	LA CAVERNA	ENTIRE SPACE
Maximum Guests = 20	Maximum Guests = 40	Maximum Guests = 60
\$150 base setup fee	\$250 base setup fee	\$400 base setup fee

## MINIMUM SPEND REQUIREMENTS

All food and beverages go towards the minimum fee.

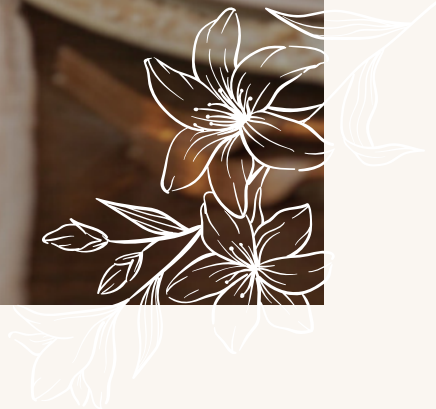
If minimum fee is not reached, then a room fee will be charged to make up the difference.

There is one bill plus 20% gratuity following the event.

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



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.

## MENU SELECTION

Please note that our chefs strive to stay true to Italian cuisine selection 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.

We highly encourage the guests with allergies or other dietary restrictions contact us directly to discuss their meal choices.

## CONFIRMATION OF BOOKING & GUESTS

The Final number of guests must be confirmed at least five (7) business 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 or at \$50 per person, whichever is greater.

## 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..

## GRATUITY

A 20% gratuity may be added to all Private Events.

## AUDIO & VIDEO

### AUDIO

Our Private rooms at Uptown location are equipped with sound systems that can be used separately to the restaurant. Please bring any device with a 3.5mm Headphone jack and a charger if required. Our rooms are also equipped with Bluetooth connection.

### VIDEO

Our private rooms are equipped with a Projector that can be used for your event. All you need to bring is a laptop with an external HDMI. If you require, we are able to accommodate with additional supplies. There is a Fee of \$50

## PARKING

Entrance to paid parking garage underneath the restaurant with access to the Events space is on Broadway Ave.

## ACCESSIBILITY

Our two private dining rooms at the uptown location as well as the restrooms are located on the lower level. Individuals with accessibility concerns can access the room via an elevator located in the medical building.

## TABLE ARRANGEMENTS & SETUP

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

## DELIVERIES

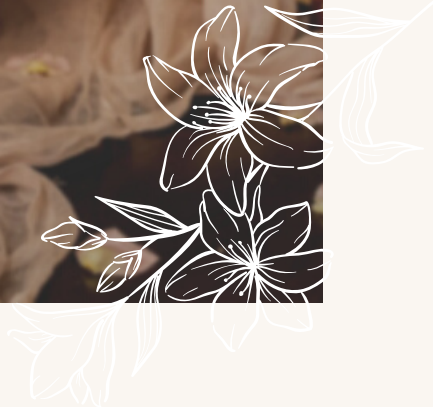
We ask that flowers and cakes be delivered in the morning of the event date. Any additional decorative can be delivered 24 hours in advance of the event, providing that permission has been obtained from Event Manager.

## PHOTOGRAPHY

Photography is permitted on premise at no additional cost.



HOURS



# HOURS OF OPERATION

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## LUNCH EVENTS

Unless otherwise instructed patrons booking lunch functions may have access to the room 30 minutes prior to the event and must vacate the premises at the specified lunch ending time.

### LA VECCHIA HOURS

From 11:30 Am till 3:30 Pm

## DINNER EVENTS

Unless otherwise instructed guests booking dinner functions may have access to the room 15 minutes prior to the event and must vacate the premises at the specified event end time.

### LA VECCHIA HOURS

- 5:00 Pm till 8:00 Pm
- 9:00 Pm till 12 Am
- 5 Pm till 12 Am

\*Please note that we can accommodate functions outside of the regular Lunch/Dinner hours, however we request that you receive a confirmation from our Events Manager.



# RECOMMENDED VENDORS

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## HAIR SALON

Salon Scavo - 416-964-1229

D square Salon – 416-925-2161

## BALLOONS & DECORATIONS

Superior Design 905 995 2596

## OFFICIANT

Ron Shants – 905 467 7483

## FLORIST

Flowers by Kata – 647 760 9939

More recommendations are available on request.





*Share the love*

LA VECCHIA UPTOWN  
2405 YONGE ST A, TORONTO

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