



LA VECCHIA

ristorante



PLAN YOUR EVENT WITH US!

lavecchia.ca

ABOUT US

La Vecchia restaurant was founded in 1996, in the fashionable Yonge and Eglinton district, and has been at the forefront of traditional Italian cuisine since. Our classic, time-honoured recipes along with our 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.

In 2019, we expanded with a second location, La Vecchia Lakeshore, located along the shores of Lake Ontario. This venue brings a vibrant and modern atmosphere to our traditional approach to Italian dining.

In 2025, a further venture began north of the city, La Vecchia Thornhill, which pairs our continued commitment to detailed design with a family friendly atmosphere. We continue offering traditional quality Italian food with an avant garde twist.

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

Our objective is to always provide an exceptionally welcoming ambiance, great service, and the best classic Italian cuisine. Whether you are looking for an intimate dining experience, a chic celebration space or looking to impress your clients, La Vecchia is the place for your next event.

UPTOWN

2405 YONGE ST A
(416) 489-0630

LAKESHORE

90 MARINEPARADE DR
(416) 251-5999

THORNHILL

8700 BATHURST ST
COMING SOON

OUR MENUS

HORS D'OEUVRES



Carne (Meat)

Mini marinara beef and veal polpette	40 / dozen
Petite lamb chops, red wine sauce with fresh mint	120 / dozen
Grilled chicken spiedini cacciatorre	
Steak spiedini with Madagascar peppercorn sauce	
Barese sausage, a mix of beef, pork and lamb	55 / dozen

Frutti di mare

	65 / dozen
	50 / dozen

(Seafood)

Prosciutto wrapped scallop with tomato caper olive oil	85 / dozen
Grilled calamari bites	
Shrimp spiedini with bomba mayo	70 / dozen
Seafood arincini	
Smoked salmon crostini with horseradish mascarpone	85 / dozen
Mini shrimp cocktail	50 / dozen
	70 / dozen
	65 / dozen

Vegetariana / Vegana (Vegetarian)

Pear and mascarpone cheese crostini topped with walnuts and honey	50 / dozen
Polenta bites with sun-dried tomatoes & olives	45 / dozen
Potato croquette with smoked provolone & green peppercorn aioli	
Mushroom tartlets with Grana Padano & truffle essence	50 / dozen
Home made focaccia topped with roma tomato and fresh herbs	65 / dozen
Mini arancini- fried risotto balls	50 / dozen
	55 / dozen

LUNCH MENUS



Group Lunch Menu One

Antipasti

-Choice of-

INSALATA

Arugula salad with shaved Parmigiano cheese in a house dressing

BRUSCHETTA

Homemade focaccia bread topped with diced Roma tomato
and shaved Parmigiano cheese

Secondi

-Choice of-

CARNE

Veal scaloppine in a white wine lemon sauce served with
roasted potatoes and seasonal vegetable

POLLO

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

PASTA

Penne with garden vegetables in a tomato basil sauce

Cafe

Espresso, Americano & Tea

\$45 / Person + Tax + Gratuity

*Only available for groups up to 20,
Available Monday - Friday

Add primo course for an additional \$10 per person

Group Lunch Menu Two

Antipasti

-Choice of-

INSALATA

Seasonal spring mix, Roma tomatoes, fennel, carrots, radish, and house vinaigrette

ARANCINI

Sweet pea risotto ball stuffed with smoked provolone served with tomato sauce topped with grated Parmigiano cheese

Secondi

-Choice of-

PESCE

Oven baked organic salmon filet, crusted with seasoned Italian bread crumbs, served with roasted potatoes and seasonal vegetable

POLLO

Chicken breast in a brandy mushroom cream sauce served with roasted potatoes and seasonal vegetable

PASTA

Rigatoni tossed in a tomato sauce with homemade bomba peppers and black olives

\$55 / Person + Tax + Gratuity

Only available for groups up to 20,

Available Monday - Sunday

Add primo course for an additional \$10 per person

Group Lunch Menu Three

Antipasti

-Choice of-

INSALATA

Baby arugula, radish, crumbled gorgonzola, Bartlett pears and toasted walnuts tossed in balsamic vinaigrette

FUNGHI BOSCO

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

Secondi

-Choice of-

PESCE

Pan Seared filet of Mediterranean sea bass, in a lemon parsley pesto, served with arugula and orange salad in a citrus vinaigrette topped with shaved Parmigiano cheese

CARNE

Veal scallopine in a creamy mushroom marasala sauce served with roasted potatoes and seasonal vegetable

PASTA

Fresh Casarecce tossed with slow-braised ground beef and veal in a tomato sauce topped with Pecorino cheese

\$65 / Person + Tax + Gratuity

Only available for a group up to 20,

Available Monday - Sunday

Add primi course for an additional \$10 per person

DINNER MENUS



Dinner Menu One

Antipasti

-Choice of-

INSALATA

Seasonal spring mix, roma tomatoes, fennel, carrots, and house vinaigrette

SALMONE CRUDO

Thinly sliced salmon with radish, purple beets, capers & arugula topped with goat cheese & crispy shallots dressed with lemon olive oil dressing

Secondi

-Choice of-

PESCE

Pan seared Orata fillet finished with fresh lemon gremolata, served with Mediterranean fregola salad

CARNE

10oz veal chop, in a mushroom marsala sauce, served with roasted potatoes and seasonal vegetable

Dolce

-Choice of-

Gelato Or Mixed Sorbetto

Options to change:

• **Pollo:** Chicken breast in a white wine sauce with mushrooms, red peppers and green onions served with roasted potatoes and seasonal vegetables.

Vegetarian:

• **Melanzana alla Parmigiana:** Breaded eggplant layered with fior di latte & Parmigiano cheese in a homemade tomato sauce topped with basil infusion

• **Risotto:** Arborio rice with porcini and mixed mushrooms, truffle essence topped with shaved Parmigiano cheese

• **Add primi course for an additional \$10 per person**

\$75 / Person + Tax + Gratuity

*Prices subject to change

Dinner Menu Two

Antipasti

-Choice of-

INSALATA

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

FUNGHI DI BOSCO

Grilled herb marinated portobello & king oyster mushrooms set on baby arugula and radicchio topped with goat cheese and balsamic reduction

Primi

PASTA

Penne in a light tomato sauce with pancetta and red onion

Secondi

-Choice of-

PESCE

Pan seared fillet of Mediterranean Sea Bass, with cherry tomatoes, black olives and caper sauce served with roasted potatoes and seasonal vegetable

CARNE

10oz AAA Dry Aged Ribeye Steak (cooked medium) with green peppercorn reduction, served with roasted potatoes

Dolce

-Choice of-

Cheesecake Or Mixed Sorbetto

Options to change:

- Pollo: Chicken breast in a brandy mushroom cream sauce served with roasted fingerling potatoes
- **Vegetarian:** Melanzana alla Parmigiana: Breaded eggplant layered with fior di latte & Parmigiano cheese in a homemade tomato sauce topped with basil infusion
- Risotto: Arborio rice with porcini and mixed mushrooms, truffle essence topped with shaved Parmigiano cheese

\$85 / Person+Tax+Gratuity

*Prices subject to change

Dinner Menu Three

Antipasti

-Choice of-

INSALATA

Baby Gem lettuce, radicchio, crispy prosciutto, radish, homemade creamy

Caesar vinaigrette

ANTIPASTO

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

Primi

PASTA

Fresh home made Agnolotti filled with spinach and ricotta cheese in a rosé
brandy sauce

Secondi

-Choice of-

PESCE

6oz black cod, served with roasted fingerling potatoes and seasonal vegetable
topped with lemon vermouth butter sauce

CARNE

8oz Angus beef tenderloin, red winebeefreduction, served with roasted potatoes
and seasonal vegetable (cooked medium)

Dolce

-Choice of-

Tiramisu Or Mixed Sorbetto

Options to change:

- Carne: Beef short Ribs braised in a chianti reduction, served with mashed potatoes and seasonal vegetable

- Pollo: Chicken supreme with mushroom red wine reduction, heirloom carrots and rapini

Vegetarian:

- Melanzana alla Parmigiana: Breaded eggplant layered with fior di latte & Parmigiano cheese in a homemade tomato sauce topped with basil infusion
- Risotto: Arborio rice with porcini and mixed mushrooms, truffle essence topped with shaved Parmigiano cheese

\$95 / Person + Tax + Gratuity

*Prices subject to change

Children's Menu

(12 and under)

Antipasti

-Choice of-

BRUSCHETTA

*Homemade focaccia bread topped with diced Roma
tomato and Parmigiano cheese*

ARANCINI

*Sweet pea risotto ball stuffed with smoked provolone served
with tomato sauce topped with grated Parmigiano cheese*

Secondi

-Choice of-

PIZZA

Tomato sauce and mozzarella cheese

PASTA

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

Dolce

-Choice of-

Vanilla Gelato Or Panna Cotta

\$35 per child + tax and gratuity

**Prices subject to change*

Carving Station

AAA Striploin Roast with sides (serves 20)

\$1250

Slow roasted and served with ciabatta buns, roasted peppers, caramelized onion, mushrooms, horseradish, peppercorn sauce, grainy mustard and fior di latte

Certified Angus Beef Tenderloin with sides (serves 14)

\$800

Slow roasted and served with ciabatta buns, roasted peppers, caramelized onion, mushrooms, horseradish, peppercorn sauce, grainy mustard and fior di latte

Prime Rib with sides (serves 20)

\$1150

Slow roasted and served with ciabatta buns, roasted peppers, caramelized onion, mushrooms, horseradish, peppercorn sauce, grainy mustard & fior di latte

Porchetta

\$650

Slow roasted and served with ciabata buns, roasted peppers caramelized onion, and mushrooms

Oyster Station (per case)

MP

Freshly shucked Oysters served with Mignonette cocktail sauce & lemon

Pasta Buffet Options

CASARECCE BOLOGNESE

Fresh Casarecce Bolognese slowly braised in a ground beef and ground veal in a tomato sauce topped with Pecorino cheese.

PENNE ALLA VODKA

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

RIGATONI ROMANI

Smoked chicken and portobello mushrooms in a tomato cream sauce finished with goat cheese

ORECHIETTE CALABRESE

Roasted sausage, white wine, butter, rapini pesto sauce, topped with pickled chillies, and pine nuts.

Half Tray

Full Tray

\$130

\$260

\$130

\$260

\$135

\$270

\$130

\$260

Salad Buffet Options

MISTA

Seasonal spring mix, fennel, cherry tomatoes, carrots, radish & citrus vinaigrette

\$80

CAPRESE

Mozzarella di bufala with vine ripe Roma tomatoes, arugula, basil infused olive oil and balsamic reduction

\$110

CAESAR

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

\$100

PERA

Baby arugula, radish, crumbled gorgonzola, Bartlett pears and toasted walnuts, tossed in balsamic vinaigrette

\$100

PASTA SALAD

\$160

HOUSEMADE POTATO SALAD

\$150

BLACK RICE SALAD WITH GARDEN VEGETABLES

\$170

Boards and Platters

S A L U M I & C H E E S E B O A R D

(Proscuitto/Genoasalami/Pecorino/Mixedolives/ Fresh focaccia/ Giardiniera)

\$200

Add each cheese or meat for \$5 per person*

(Chef's selection based on availability)

C O C K T A I L D I G A M B E R I

Poachedblacktigershrimpsservedwithseafood sauce

\$120

C A L A M A R I P L A T T E R

Friedcalamari servedwithlemonaoili

\$100

Dessert Buffet Options

M I N I B A B A (50 pcs)

\$65

M I N I B O M B O L O N I C A C A O N O C C I O L A (50 pcs)

\$105

C O P P A C A T A L A N A (12pcs)

\$180

B O M B O L O N I C A C A O N O C C I O L A (12pcs)

\$55

C A N T U C C I (50 pcs)

\$50

M I N I C H O C O L A T E T R U F F L E M O U S S E (12 pcs)

\$50

*Please let us know if you have any special requests

Assorted Pastries Package (57 pcs)

\$245

BEVERAGE PACKAGES

(Optional)

Non-Alcoholic Beverages

(No time Limit - Optional) Flat & Sparkling Water \$12 | Spa Water \$5 |
Soda \$8 | Coffee & Tea \$10

Premium Non-Alcoholic Beverages

MOCKTAILS

\$55 per person | 3-hour time limit
MILANO | HP non- alcoholic Gin.

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.

Alcoholic Packages

GOLD

\$70 per person | 3-hour time limit WINE | Choose one white and red from
our select listed list of wines
APERTIVO/DIGESTIVO - Campari, Vermouth & Amaro Montenegro
LIQUOR - BAR RAIL | Vodka, Rye, Tequila, Gin
SCOTCH - Johnnie Walker Red
BEER - J&B BEER | Beer of your choice

PLATINUM

\$100 per person | 3-hour time limit
WINE - Choose one White, and red from our select listed list of wines
APERTIVO/DIGESTIVO - Amaro Amara, Grappa Sarpa di Poli, Port Taylor
Fladgate LBV
LIQUOR - PREMIUM BAR RAIL | Chopin Vodka, Crown Royal Rye, Premium
Tequila, Premium Gin
SCOTCH- Black Label, Glenfiddich 12
COGNAC & BRANDY - Hennessey VS, Curvosier VS BRANDY | St Remy VS
BEER - Beer of your choice



ROOM CAPACITY AND MINIMUM SPENDS

Uptown Ristorante

Seated Capacity

LA CAVERNA

Maximum Guests - 40

LA GROTTA

Maximum Guests - 20

COMBINED SPACE

Maximum Guests - 60

MINIMUM SPEND REQUIREMENTS

Please contact our event team to inquire about our minimum spend requirements.

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



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.

Menu selection

Please note that our chefs strive to stay true to Italian recipes 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.

THE POLICY

Confirmation of booking & guests

The Final number of guests must be confirmed at least seven 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.



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. Connection via HDMI the restaurant does not provide playback equipment, please bring your own electronic device.



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 decoratives can be delivered 24 hours in advance of the event, providing that permission has been obtained from the Event Manager

Photography

Photography is permitted on premise at no additional cost.

Parking

Echelon Valet Parking Service: available on request on extra charge

Green P parking is available along Marine Parade drive:
30 Shore Breeze Dr, Etobicoke, ON
M8V 0J1 Lake Shore Blvd West at
Brookers Lane Parking lot, 15
Marine Parade Dr, Toronto, ON
M8V 4G1

Accessibility

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

Table setup & arrangement

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

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ristorante



HOURS OF
OPERATION
UPON REQUEST

(416) 489-0630

PIZZA ROMANA



SCAN TO VISIT
OUR WEBSITE