



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.



Carne

Mini marinara beef and veal polpette
45/ dozen

Petite lamb chops with minted red wine sauce
120/ dozen

Grilled chicken spiedini cacciatore
55/ dozen

Steak spiedini with Madagascar peppercorn sauce
65/ dozen

Mild Italian pork sausage with roast pepper aioli
55/ dozen

Frutti di mare

Prosciutto wrapped scallop with tomato caper olive oil
85/ dozen

Grilled calamari bites
70/ dozen

Ahi tuna crostini with green goddess
50/ dozen

Smoked salmon crostini with horseradish mascarpone
70/ dozen

Shrimp spiedini with bomba mayo
85/ dozen

Vegetariana / Vegana

Pear, mascarpone and crostini topped with walnuts and honey
50/ dozen

Polenta bites with sundried tomatoes and olives
45/ dozen

Potato croquette with smoked provolone green peppercorn aioli
50/ dozen

Mushroom tartlets with grana Padano and truffle essence
65/ dozen

Vegetable polpette with house dressing
55/ dozen

Group Lunch Menu One

Antipasti

-Choice of-

BRUSCHETTA

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

INSALATA

Arugula salad with shaved Parmigiano cheese in a house dressing

Secondi

-Choice of-

CARNE

(Colour Medium)

6oz Canadian striploin steak with green peppercorn reduction served with lemon gremolata infused fingerling potatoes

POLLO

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

PENNE

Penne with garden vegetables in a pomodoro sauce

Cafe

COFFEE OR TEA

\$45 / Person + Tax + Gratuity

Group menus are intended from Monday-Friday.
To check our rooms' availability, please contact our event manager.

Group Lunch Menu Two

Antipasti

-Choice of-

INSALATA

Seasonal spring mix, Roma tomatoe, fennel, carrots, radish,
and citrus vinaigrette

ARANCINI

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

Secondi

-Choice of-

GNOCCHI

Potato dumplings in a basil cherry tomato sauce, topped with
Parmigiano cheese.

PESCE

6oz black cod, served with sweet peas and Italian forbidden black rice,
topped with lemon vermouth butter sauce.

POLLO

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

\$55 / Person + Tax + Gratuity

**Group menus are intended from Monday-Sunday.
To check our rooms' availability, please contact our event manager.**

Group Dinner Menu

Antipasti

-Choice of-

INSALATA CAPRESE

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

ARANCINI

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

Secondi

-Choice of-

BRANZINO

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

POLLO

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

GNOCCHI

Potato gnocchi tossed in a cherry tomato sauce finished with fresh basil

\$65 / Person + Tax + Gratuity

**Group Dinner menus are intended for groups of 11 or more guests
in our regular dining rooms from Monday-Sunday.
To check our rooms' availability, please contact our event manager.**

Our Pizzas

BUFALA •25

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

LA VECCHIA •23

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

MARGHERITA •19

Tomato sauce, fior di latte, fresh basil

PERA •20

Fior di latte and gorgonzola cheeses, Bartlett pear slices topped with honey. (NF/V)

ISABELLA •21

Tomato sauce, fior di latte, roasted red peppers, mushrooms, spinach, zucchini and caramelized onions. (V/NF)

Event - Menu One

Antipasti

-Choice of-

INSALATA

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

BRUSCHETTA

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

Secondi

-Choice of-

PESCE

Marinated rainbow trout, served with sweet pea puree and Italian forbidden black rice, topped with lemon vermouth butter sauce

POLLO

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

Dolce

-Choice of-

GELATO OR MIXED SORBETTO

Options to change:

- 10oz Veal Chop in a mushroom marsala sauce served with heirloom carrots and rapini.
- 6oz black cod, served with sweet peas and Italian forbidden black rice, topped with lemon vermouth butter sauce.

Vegetarian:

- Agnolotti: Filled with spinach and ricotta, with sundried tomato cream sauce.
- Risotto: Arborio rice with porcini and mixed mushrooms, truffle essence topped with shaved Parmigiano cheese

Adding the Primi/Pasta Course: add \$15 per person.

\$75 / Person + Tax + Gratuity

*Prices subject to change

Event - Menu Two

Antipasti

-Choice of-

INSALATA

House spring mix, Roma tomatoes, radish, carrots in a sherry vinaigrette

FUNGHI DI BOSCO

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

Primi

PENNE

Tossed in a tomato cream sauce

Secondi

-Choice of-

PESCE

Pan seared fillet of Mediterranean Sea Bass, with lemon gremolata, served with marinated cherry tomato, red onion, black olives, bell peppers, fregola salad

CARNE (COLOUR MEDIUM)

10oz AAA Dry Aged Ribeye Steak with green peppercorn reduction, served with lemon gremolata infused fingerling potatoes.

Dolce

-Choice of-

CHEESECAKE OR MIXED SORBETTO

Options to change:

- 12oz Veal Chop with barolo glaze, balsamic onion jam, heirloom carrots and rapini
- Chicken breast in a brandy mushroom cream sauce served with roasted fingerling potatoes

Vegetarian:

- Agnolotti: Filled with spinach and ricotta, with sun-dried tomato cream sauce.
- Risotto: Arborio rice with porcini and mixed mushrooms, truffle essence topped with shaved Parmigiano cheese sauce.

\$85 / Person + Tax + Gratuity

*Prices subject to change

Event - Menu Three

Antipasti

-Choice of-

INSALATA PERA

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

GEM CAESAR

Baby Gem lettuce, radicchio, crispy prosciutto, radish, homemade creamy Caesar dressing, topped with breadcrumbs, and Parmigiano cheese.

Primi

CASSARECCE

Fresh Casarecce with sun-dried tomatoes tossed in a creamy basil pesto sauce topped with Parmigiano cheese

Secondi

-Choice of-

PESCE

Icelandic Cod Filet crusted with Parmesan, served with sweet pea puree and Italian forbidden black rice, topped with lemon vermouth butter sauce.

CARNE

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

Dolce

-Choice of-

TIRAMISU OR MIXED SORBETTO

Options to change:

- 8oz Angus beef tenderloin, red wine beef reduction, served with lemon gremolata infused fingerling potatoes (colour: medium)
- Chicken supreme with mushroom red wine reduction, heirloom carrots and rapini

Vegetarian:

- Agnolotti: Filled with spinach and ricotta, with sun-dried tomato cream sauce.
- Risotto: Arborio rice with porcini and mixed mushrooms, truffle essence topped with shaved Parmigiano cheese sauce.

\$95 / Person + Tax + Gratuity

*Prices subject to change

Children's Menu

(12 and under)

Antipasti

-Choice of-

BRUSCHETTA

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

ARANCINI

Sweet pea risotto balls stuffed with smoked provolone served with tomato sauce topped with grated Parmigiano. (NF/M)

Secondi

-Choice of-

PIZZA

Tomato sauce and mozzarella cheese

PASTA

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

Dolce

**VANILLA GELATO
OR PANNA COTTA**

\$35 per child + tax and gratuity

*Prices subject to change

Carving Station

AAA Striploin Roast with sides (serves 20) \$900

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

Certified Angus Beef Tenderloin with sides (serves 14) \$700

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

Prime Rib with sides (serves 20) \$800

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

Porketta \$400

Roasted peppers, ciabata buns, caramelized onion, and mushrooms

Oyster Station (per case) \$550

Freshly Shucked Oysters served with Mignonette Cocktail sauce and Lemon

Lamb Racks 8 bones

Roasted to medium and served with minted red wine sauce. Served as Hors d'oeuvre

140/ rack Large Racks/our Menu

100/rack Small New Zeland Racks

Pasta Buffet Options

Half Tray

Full Tray

CASARECCE BOLOGNESE

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

\$70

\$140

PENNE ALLA VODKA

Sautéed pancetta (pork) and green onions tossed in a vodka infused tomato cream sauce. (NF)

\$65

\$130

RIGATONI ROMANI

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

\$70

\$140

ORECHIETTE CALABRESE

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

\$70

\$140

LINGUINI MARE

Sautéed shrimps, PEI mussels, sea scallops and calamari, in a white wine light tomato sauce (NF/DF)

\$80

\$160

Salad Buffet Options

MISTA

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

\$90

CAPRESE

Mozzarella di bufala stacked with vine ripe Roma and cherry tomatoes, with arugula, basil infused olive oil and balsamic reduction (GF/V/NF)

\$115

CAESAR

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

\$100

PERA

Baby arugula, radish, crumbled gorgonzola, Bartlett pears and toasted walnuts, tossed in balsamic vinaigrette (V/GF)

\$110

PASTA SALAD

\$120

HOUSEMADE POTATO SALAD

\$120

BLACK RICE SALAD WITH GARDEN VEGETABLES

\$140

Boards and Platters

SALAMI

\$140

CHEESE BOARD

\$200

INSALATA DI MARE

\$250

SEAFOOD PLATTERS

\$300

Dessert Buffet Options

ASK FOR THE AVAILABLE OPTIONS

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 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.

Alcoholic Packages

GOLD

\$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

PLATINUM

\$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 | Chopin Vodka, Crown Royal Rye, Premium Tequila,

Whitley Neill Gin, Woodford Reserve Bourbon

SCOTCH | Black Label, Glenfiddich 12

COGNAC | Hennessy VS, Curvosier VS

BRANDY | St Remy VS

BEER | Beer of your choice

*Prices subject to change



ROOM CAPACITY AND MINIMUM SPENDS

Lakeshore Ristorante

LA CANTINA

Maximum Guests = 24

LA GALLERIA

Maximum Guests = 40

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.**

	LA CANTINA	LA GALLERIA	ENTIRE SPACE
LUNCH (Monday - Friday)	\$500	\$1000	\$2000
LUNCH (Saturday & Sunday)	\$1500	\$2000	\$2500
DINNER (Sunday - Thursday)	\$1500	\$3000	\$4500
DINNER (Friday & Saturday)	\$2000	\$4000	\$6000
ENTIRE NIGHT DINNER (Fri & Sat)	\$3000	\$7000	\$10000

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 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.

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.

Photography

Photography is permitted on premise at no additional cost.

Parking

Echelon Valet Parking Service:

- Every Friday, Saturday & Sunday from 4:00 PM – Midnight

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 arrangement and setup

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

LA VECCHIA

ristorante



HOURS OF OPERATION

UPON REQUEST
(416) 251-5999



SCAN TO VISIT
OUR WEBSITE