

# La Vecchia Hostaria



## MENÙ



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## APPETIZERS

### “LA VECCHIA HOSTARIA” APPETIZER

Ionian sea salad

Marinated anchovies with sweet and sour Tropea onion

Smoked salmon on crust of bread and goat cheese mousse

Prawn cocktail with bergamot pink sauce

Swordfish millefeuille with arugula, cherry tomatoes and balsamic vinegar

Smoked red tuna from our own production with julienne zucchini

Steamed grouper salad

Trio of gratin (mussels, razor clams and chef's shell)

Zeppole of ancient tradition

**€ 18,00**

### WARM APPETIZER

Oyster au gratin

Prawn

Mussels

Razor clams

Shrimp

Swordfish roulade

Chef's shell

Roasted octopus

**€ 18,00**

La Vecchia Hostaria Plus

**€ 23,00**

\* starters may vary depending on the catch of the day

\* cover charge € 3,00

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## APPETIZERS

Trio of tartare

**€ 18,00**

Italian Calabrian

**€ 16,00**

Roasted octopus and radicchio  
with balsamic vinegar glaze and black olives

**€ 18,00**

The vegetarian

**€ 10,00**

Our raw dish

**€ 22,00**

Cuttlefish strips  
with sweet and sour Tropea spring onions

**€ 18,00**

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\* cover charge € 3,00

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## SEAFOOD FIRST COURSES

Paccheri with shellfish

**€ 18,00**

Tagliolini with lobster

**€ 25,00**

Risotto with pistachios and prawns

**€ 17,00**

Tagliolini with pumpkin pesto,  
baby squid and toasted almonds

**€ 17,00**

Nettle tortello  
with grouper, pistachio, shrimp and burrata cheese

**€ 17,00**

Spaghetti with mussels and clams

**€ 17,00**

Strozzapreti swordfish and eggplant

**€ 16,00**

Seafood risotto

**€ 17,00**

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## MEAT FIRST COURSES

Spaghetti "Corte d'Assise"

**€ 10,00**

Tagliolini with speck and mushrooms

**€ 12,00**

Strigoli "Norma"

**€ 10,00**

Spaghetti "Carbonara"

**€ 10,00**

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## SEAFOOD SECOND COURSES

Mixed grill of fish

Sea bass fillet, swordfish roulade, roasted prawn, roasted squid

**€ 18,00**

Sliced grouper with arugula, Grana Padano cheese  
flakes and balsamic vinegar glaze

**€ 17,00**

Mixed fried fish from our seas

**€ 17,00**

Fillet of sea bass with crispy potatoes and porcini mushrooms

**€ 18,00**

Swordfish rolls

**€ 17,00**

Grilled codfish

**€ 18,00**

Roasted king prawns/scampi

**€ 17,00**

Sliced tuna with arugula, grana cheese and cherry tomatoes

**€ 17,00**

Sweet and sour tuna

**€ 17,00**

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## MEAT SECOND COURSES

Mixed meat grill  
sausage, veal entrecôte, lamb, pork chops

**€ 15,00**

Grilled veal entrecôte

**€ 14,00**

Sliced meat Mediterranean style

**€ 14,00**

Porcini mushroom escalope

**€ 13,00**

Lemon escalope

**€ 13,00**

White wine escalope

**€ 13,00**

Milanese cutlet

**€ 10,00**

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## SIDE DISH

Sautéed porcini mushrooms

€ 6,00

French fries

€ 3,00

Baked potatoes

€ 4,00

Calabrian style cherry tomato salad

€ 4,00

Grilled vegetables

€ 5,00

Mixed salad

€ 3,00

Homemade potatoes with chili peppers and black olives

€ 4,00



# MENÙ

## FRUIT AND DESSERT

Crêpe with fiordilatte ice cream and berries

**€ 5,00**

Crêpe with hazelnut ice cream and Nutella

**€ 5,00**

Warm crêpe with Nutella

**€ 5,00**

Fiordilatte/ chocolate/ hazelnut ice cream truffle

**€ 5,00**

Lemon sorbet

**€ 4,00**

Pistachio/ Berry/ Nutella cheesecake

**€ 5,00**

Seasonal fruit

**€ 5,00**

Pineapple with fiordilatte ice cream and berries

**€ 5,00**

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## BEVERAGES

Natural mineral water 0.75 cl

**€ 2,00**

Sparkling mineral water 0,75 cl

**€ 2,00**

Canned soft drinks

**€ 3,00**

Nastro Azzurro beer 0,33 cl

**€ 3,00**

Menabrea beer 0,33 cl

**€ 4,00**

# La Vecchia Hostaria



**WINE  
ADDS A  
SMILE TO  
FRIENDSHIP  
AND A  
SPARKLE  
TO LOVE**

# WHITE WINE LIST

## WHITE

### SANTI WINERY

MIONETTO DI VALDOBBIADENE DOC	€ 17,00
VILLA SANTI DOC	€ 17,00
FALANGHINA FRIZZANTE	€ 17,00

### IUZZOLINI WINERY

DONNA GIOVANNA	€ 30,00
MADRE GOCCIA	€ 18,00
CIRÒ IUZZOLINI	€ 17,00

### IPPOLITO WINERY

PECORELLO	€ 18,00
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### LIBRANDI WINERY

CRITONE	€ 17,00
CIRÒ LIBRANDI	€ 17,00

### LAVORATA WINERY

ANFISIA VIVACE	€ 17,00
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### LOCAL WINE

WHITE	€ 6,00 LT
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\*PLEASE SHOW UP ON AN EMPTY STOMACH

# RED WINE LIST

## RED

### IUZZOLINI WINER

BELFRESCO	€ 16,00
PRINCIPE SPINELLI	€ 18,00

### LIBRANDI WINERY

CIRÒ ROSSO	€ 15,00
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### LAVORATA WINERY

GRECO NERO	€ 30,00
BIVONGI ROSSO	€ 30,00

### LOCAL WINE

RED	€ 6,00 LT
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## ROSÉ

### LAVORATA WINERY

BIVONGI	€ 17
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\*PLEASE SHOW UP ON AN EMPTY STOMACH



# LIQUORS



RUM DON PAPA	€ 5,00
FERNET BRANCA MENTA	€ 3,00
KACIUTO	€ 3,00
AMARO DEL CAPO	€ 3,00
AVERNA	€ 3,00
PETRUS	€ 3,00
RUPES	€ 3,00
KEPHAS	€ 3,00
LIMONCELLO	€ 3,00