

La Vecchia Hostaria



ella

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

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

Salmon 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

MENÙ

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

MENÙ

SEAFOOD FIRST COURSES

Paccheri with shellfish

€ 18,00

Tagliolini with lobster

€ 25,00

Tagliolini with scallops, shrimp and salicornia

€ 18,00

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

MENÙ

MEAT FIRST COURSES

Spaghetti "Corte d'Assise"

€ 10,00

Tagliolini with speck and mushrooms

€ 12,00

Strigoli "Norma"

€ 10,00

Spaghetti "Carbonara"

€ 10,00

MENÙ

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

MENÙ

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

Cutlet

€ 10,00

MENÙ

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

Chocolate cake with melting heart

€ 5,00

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

MENÙ

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

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|-----------|---------|
| PECORELLO | € 18,00 |
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LIBRANDI WINERY

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|---------------|---------|
| CRITONE | € 17,00 |
| CIRÒ LIBRANDI | € 17,00 |

LAVORATA WINERY

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|----------------|---------|
| ANFISIA VIVACE | € 17,00 |
|----------------|---------|

LOCAL WINE

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

RED WINE LIST

RED

IUZZOLINI WINER

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|-------------------|---------|
| BELFRESCO | € 16,00 |
| PRINCIPE SPINELLI | € 18,00 |

LIBRANDI WINERY

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|------------|---------|
| CIRÒ ROSSO | € 15,00 |
|------------|---------|

LAVORATA WINERY

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

LOCAL WINE

| | |
|-----|-----------|
| RED | € 6,00 LT |
|-----|-----------|

ROSÉ

LAVORATA WINERY

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|---------|------|
| BIVONGI | € 17 |
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*PLEASE SHOW UP ON AN EMPTY STOMACH



LIQUORS



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|---------------------|--------|
| 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 |