

La Vecchia Cucina

2654 Main St Ste D 90405-4066 · +13103997979 · Updated: Jan 14, 2026

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ANTIPASTI / APPETIZERS 8

Caprese	\$18.00
Fresh mozzarella cheese, heirloom tomatoes, basil and extra virgin olive oil	
Burrata	\$22.00
Fresh burrata cheese, heirloom tomatoes, prosciutto San Daniele, basil, extra virgin olive oil, and aged balsamic vinegar	
Calamari Fritti	\$20.00
Fried squid served with our spicy marinara sauce and lemon on the side	
Melanzane alla Caprina	\$18.00
Eggplant rollatini with goat cheese and herbs, topped with our marinara sauce, mozzarella cheese, basil and oven baked	
Bruschetta	\$18.00
Flat bread topped with diced Roma tomatoes, basil, garlic and extra virgin olive oil	
Antipasto la Vecchia	\$20.00
Fresh mozzarella cheese, heirloom tomatoes, basil, with roasted peppers and zucchini, served on a bed of pesto sauce	
Padellata di Cozze e Vongole	\$22.00
Steamed manila clams and black Mediterranean mussels in a spicy garlic white wine broth	
Capriccio Imperiale	\$22.00
Chilled seafood salad with lobster, jumbo shrimp, calamari and green beans tossed in an extra virgin olive oil lemon dressing	

INSALATE / SALADS 4

Mista	\$17.00
Baby mixed greens with tomatoes, cucumber, celery, radish and carrots tossed in our classic balsamic vinaigrette	
Caesar	AVAILABLE OPTIONS
Romaine lettuce hearts and croutons tossed in our classic creamy Caesar dressing topped with grated	\$17.00
Parmigiano-Reggiano cheese	Topped with Whole Anchovies:
	\$2.00
Tri-Colori	\$17.00
Baby arugula, radicchio and Belgian endive tossed in our classic balsamic vinaigrette topped with walnuts and shaved Parmigiano-Reggiano cheese	
Tagliata	\$20.00
Our chopped salad with romaine and iceberg lettuces, tomatoes, turkey breast, salami, pepperoncini and fresh mozzarella cheese tossed in a champagne vinaigrette	

PASTE / PASTA 15

Rigatoni Bolognese	\$28.00
Rigatoni tossed with our signature meat sauce	
Spaghetti Vecchio Mondo	\$28.00
Spaghetti tossed with our hand-rolled meatballs in our pomodoro sauce	
Penne alla Vodka	\$26.00
Penne tossed with garlic and vodka in our marinara sauce with a touch of cream	
Penne Arrabbiata	\$23.00
Penne tossed with garlic, extra virgin olive oil, red chili flakes and parsley in our spicy marinara sauce	
Linguine alla Puttanesca	\$26.00
Linguine tossed with kalamata olives, capers, mushrooms and basil in our pomodoro sauce	
Bucatini Al'Amatriciana	\$30.00
Fresh bucatini pasta tossed with sautéed shallots, garlic, smoked guanciale and pecorino cheese in our pomodoro sauce	
Casareccia All'Agnello	\$32.00
Fresh casareccia pasta tossed in a braised lamb shank ragu topped with a quenelle of Italian buffalo milk ricotta cheese and micro basil	
Spaghetti Carbonara	\$28.00
Spaghetti tossed in a classic sauce made from Parmigiano-Reggiano cheese, pecorino cheese, organic eggs, black pepper and smoked guanciale	
Linguine alla Zingara	\$27.00
Linguine tossed with diced chicken breast, sun dried tomatoes, leeks, zucchini, diced tomatoes and basil in an extra virgin olive oil garlic sauce	
Farfalle la Vecchia	\$35.00
Farfalle tossed with sautéed lobster, asparagus, white alba mushrooms and diced tomatoes in a light white wine pomodoro sauce	
Linguine Mare e Monte	\$30.00
Linguine tossed with sautéed diced U12 wild blue shrimp, shitake mushrooms and diced tomatoes in a creamy pesto sauce	
Penne al Salmone	\$30.00
Penne tossed with diced Ōra King salmon, scallions, green beans, radicchio and diced tomatoes in a cream sauce	
Linguine alle Vongole	\$30.00
Linguine tossed with manila clams, garlic, red chili flakes and parsley in a white wine sauce	
Linguine Pescatore	\$34.00
Linguine tossed with manila clams, black Mediterranean mussels, squid, sea bass and a U10 wild blue shrimp in our spicy marinara sauce	
Lasagna della Nonna	\$28.00
Lasagna made with layers of mozzarella cheese, parmesan cheese, ricotta cheese with prosciutto cotto in our ragu sauce	

PIZZE / PIZZA 8

Margherita	\$20.00
Tomato sauce, mozzarella cheese and basil	
Deluxe	\$22.00
Tomato sauce, mozzarella cheese, pepperoni, mild Italian sausage, mushrooms, green bell peppers and onions	
Rustica	\$22.00
Mozzarella cheese, goat cheese and oregano topped with fresh Prosciutto San Daniele, diced tomatoes and baby arugula	
Siciliana	\$22.00
Tomato sauce, mild Italian sausage, kalamata olives, red onions and basil, topped with fresh burrata cheese	
Calabrese	\$22.00
Tomato sauce, mozzarella cheese, pepperoni, mild Italian sausage, chorizo, diced jalapeño pepper and caramelized onions	
Capricciosa	\$22.00
Tomato sauce, mozzarella cheese, mushrooms, artichoke hearts and kalamata olives	
Funghi e Prosciutto	\$24.00
Tomato sauce, mozzarella cheese and mushrooms topped with fresh Prosciutto San Daniele	
Primavera	\$22.00
Tomato sauce, tri-color bell peppers, red onions, mushrooms, artichoke hearts, zucchini, tomatoes, kalamata olives and basil (with or without cheese)	

SECONDI / ENTREES 16

Salmone al Forno	\$39.00
Oven broiled Ōra King salmon with baby mixed greens and kalamata olives tossed in extra virgin olive oil and balsamic vinegar	
Scampi la Vecchia	\$35.00
Fair trade U10 wild blue shrimp, caught off the western coast of Mexico, sautéed with garlic and rosemary in a white wine sauce	
Branzino al Forno	\$42.00
Oven broiled Mediterranean sea bass in an extra virgin olive oil lemon herb sauce	
Pollo al Limone	\$30.00
Grilled chicken breast sautéed in a white wine lemon sauce	
Rotolo alla Brace	\$32.00
Chicken breast rolled and stuffed with baked eggplant, grilled zucchini and mozzarella cheese in a shitake mushroom Marsala wine sauce	
Pollo Milanese	\$32.00
Lightly pounded and breaded chicken breast topped with a baby arugula and heirloom tomatoes tossed in an extra virgin olive oil lemon dressing	
Pollo alla Levini	\$30.00
Grilled chicken breast marinated with extra virgin olive oil, garlic, crushed red chili flakes and herbs served with sautéed green vegetables	

Pollo alla Parmigiana	\$32.00
Lightly pounded and breaded chicken breast topped with basil, mozzarella and Parmigiano-Reggiano cheese and finished in a light white wine pomodoro sauce	
Scaloppine alla Parmigiana	\$36.00
Thinly pounded veal sautéed in a light white wine pomodoro sauce, topped with basil, mozzarella and Parmigiano-Reggiano cheese	
Vitello Marsala	\$36.00
Thinly pounded veal sautéed with artichoke hearts and sun-dried tomatoes in a Marsala wine sauce	
Vitello Piccata	\$36.00
Thinly pounded veal sautéed in a light white wine lemon caper sauce	
Ossobuco alla Romana	\$46.00
Center cut 16 oz veal shank, braised with celery, carrots, onions, veal stock and red wine, served on a bed of Italian Arborio rice	
Costolette d'Agnello	\$44.00
Grilled lamb chops topped with a garlic and rosemary balsamic reduction sauce	
Tagliata di Manzo	AVAILABLE OPTIONS
Lightly pounded grilled USDA choice filet mignon medallions topped with a baby arugula salad tossed in an extra virgin olive oil lemon dressing	\$42.00
	Topped with Shaved Parmigiano-Reggiano: \$2.00
Bistecchine alla Pizzaiola	\$42.00
Grilled USDA choice filet mignon medallions topped in a light white wine pomodoro sauce with garlic, oregano and basil	
Filetto al Porto	\$46.00
Grilled USDA choice filet mignon, topped in a port wine reduction sauce with mushrooms and leeks	

CONTORNI / SIDES 6

Broccoli	\$8.00
Broccoli, sautéed or steamed	
Mixed Vegetables	\$9.00
Broccoli, carrots and zucchini, sautéed or steamed	
Levini Green Vegetables	\$10.00
Zucchini, broccoli, green beans and peas sauteed with EVOO, garlic, herbs, red chili flakes	
Potatoes	\$8.00
Roasted or mashed, based on availability	
Fries	\$10.00
Shoestring fries tossed with sea salt	

Truffle Fries	\$14.00
Shoestring fries tossed with sea salt, parsley, truffle oil and Parmigiano cheese	