

Evening specials

2 course £24.95 3 course £31.95

Starters

Brie impanato

Breaded brie served with chilli jam and olive oil chargrilled sour dough

Calamari fritti

Lightly coated squid rings served with courgette crips and homemade aioli.

Pate di fegato

Homemade chicken liver pate served with sourdough and red onion marmalade.

Bruschetta pomodoro (V)

Homemade sour dough toast topped with marinated tomatoes in olive oil and garlic.

Gamberoni al aglio

King prawns cooked in a spicy arrabiata sauce served with chargrilled olive oil sourdough bread.

Cozze a La Vecchia

Fresh mussels cooked in a rich white wine sauce and served with sourdough bread.

Main course

Speciale d'agnello

Slow cooked lamb shoulder rilette and grilled lamb chop.

Served with crushed potatoes, green beans, red wine jus and crispy oyster mushrooms.

Pollo alla Vecchia

Pan fried chicken breast escalope with Parma ham served with cream of mushroom and marsalawine sauce, crushed potatoes, grilled broccoli steams and crispy oyster mushrooms.

Branzino limone

Pan fried sea bass fillet with king prawns, roasted new potatoes, grilled broccoli steam, lemon butter sauce and balsamic pea shoots.

Controfiletto

6oz Sirloin steak served with chips, salad and peppercorn sauce.

Lasagne al forno

Homemade lasagne served with pizza garlic bread and balsamic rocket

Linguine Salmone

Smoked salmon tossed with linguine and courgettes, finished in a creamy white wine sauce topped with balsamic peashoots

Arancine Siciliano (V)

Arancine filled with roasted mushrooms, mozzarella cheese and grana padano. Served with Napoli sauce and crispy oyster mushrooms

Pizza duo di Pepperoni

Pizza with San Marzano tomato sauce topped with mozzarella and pepperoni duo.

Margherita

Classic pizza with San Marzano tomato sauce, mozzarella cheese, oregano and basil

Calzone al Orto (V)

Folded pizza filled with mozzarella and our vegetable confit ragu served with balsamic rocket

Desserts

Banoffee pie

House special banoffee pie

Tiramisu fatto in casa

Homemade tiramisu dusted with chocolate.

Vecchia's panna cotta

Lemon and lime Panna cotta served with limoncello.

Baileys Affogatto

Vanilla ice cream drowned with espresso coffee and baileys.

(V) - vegetarian Note: if you have any allergies, intolerances or any special dietary requirements please let us know

Evening specials available Sunday to Thursday from 5pm Excludes bank holiday and any special date (i.e valentines, mother's day etc...). Tables of 6 or more will be added a 10% service charge (optional)