

VECCHIA

GELATO & CAFE

CICCHETTI

Small bites worth sharing.

- THE WELCOME BOARD.

House-baked focaccia sticks with herbed EVOO

\$6.95
- GOLDEN MOZZARELLA.

House-made mozzarella, lightly breaded & fried; with marinara

\$12.95
- SICILIAN ARANCINI.

Crispy risotto rice balls filled with Bolognese & cheese, with marinara

\$13.95
- THE OLIVE BOWL

Marinated Italian olives, citrus, herbs, focaccia, & EVOO

\$12.95
- APERITIVO MIX.

Crispy chips, roasted nuts, and warm olives

\$6.95
- WHIPPED RICOTTA BLISS.

Ricotta drizzled with Calabrian chili honey and sea salt, with toasted crostini

\$6.95
- FRITTO MISTO ALLA VECCHIA.

Gulf shrimp & calamari, battered & fried crisp and served with marinara

\$12.95
- LA TAVOLA ANTIPASTI.

A generous platter of imported meats, cheeses & olives

\$15.95
- STACKED PARMIGIANA

Layers of breaded eggplant, marinara, and melted cheese

\$12.95
- ITALIAN STREET FRIES

Fried potatoes fried tossed with sea salt with Calabrian chili aioli

\$7.95
- SCHNITZEL ITALIANO

Lightly breaded chicken cutlet, served atop Caesar salad

\$16.95
- PARMESAN CHICKEN DIPPERS

Parmesan-breaded chicken fingers with Italian street fries

\$12.95

DAILY ROTATION OF PREMIUM

GELATO FLAVORS

- SMALL.

(1 flavor)

\$6
- MEDIUM

(1-2 flavors)

\$9
- LARGE.

(1-2 flavors)

\$12



FOCACCIA FLATBREADS

Add Chicken, Italian Sausage, Meatballs +3 or Crispy Prosciutto +\$5

- POMODORO FRESCO.

Cherry tomatoes, fresh herbs, caramelized onions, House-made mozzarella & EVOO

\$12.95
- LA GENOVESE.

Caramelized onions, briny olives, Pecorino Romano cheese & sea salt

\$12.95
- ARISTOCRAT

Pears, gorgonzola, pesto and walnuts

\$12.95
- BERRY DELIGHT.

Seasonal berries drizzled with honey & topped with whipped cream

\$11.95
- FORAGER.

Shaved imported prosciutto di Parma, sautéed mushrooms, & parmesan cheese; topped with fresh arugula

\$15.95
- CAMPO ITALIANO

Rustic bruschetta mix, melted cheese, and chicken

\$12.95
- POLPETTA AL FORNO.

Not Your Nonna's meatballs, marinara sauce, & house-made mozzarella

\$12.95
- TAMBURELLO FAMIGLIA.

House-made Italian sausage, sautéed peppers, and onions

\$12.95

INSALATE FRESCHE

Add Chicken + \$3, Shrimp + \$5 (fried or grilled), or Crispy Prosciutto +\$5

- CAESAR CLASSICO.

Romaine, Caesar dressing, shaved parmesan, house-made croutons

\$10.95
- CAESAR PICCANTE.

Caesar with a spicy Calabrian chili kick

\$10.95
- INSALATA VECCHIA

Chopped romaine, cherry tomatoes, radicchio & shaved fennel with Italian vinaigrette

\$10.95

SANDWICHES

With house-made fries (sub salad +\$3)

- PORCHETTA VECCHIA.

Slow-roasted pork, stracciatella cheese, pistachio pesto & arugula on crunchy ciabatta

\$16.95
- THE ROMAN ROAST.

Tender shaved beef simmered in Italian spices, topped with fontina cheese and served juicy on ciabatta

\$16.95
- THE TUSCAN STACK

Shaved imported prosciutto di Parma, aged cheese, & arugula on soft focaccia

\$19.95
- PISTACHIO DREAM.

Sliced Mortadella, pistachio pesto & stracciatella cheese served with arugula on ciabatta

\$16.95
- EGGPLANT PARMIGIANA

Breaded & fried eggplant, marinara, and melted mozzarella warm ciabatta

\$14.95
- POLLO RUSTICO.

Roasted chicken, arugula, bruschetta & fontina cheese on focaccia

\$13.95

BEVERAGES



Sip, Savor, and Celebrate la dolce vita

SPECIALTY DRINK MENU

Crafted with care, each drink reflects the spirit of Italian cafés and aperitivo culture.

APEROL SPRITZ. \$12
Aperol, Prosecco, and a splash of soda water

HUGO SPRITZ \$12
Elderflower liqueur, Prosecco, mint, and lime

LIMONCELLO SPRITZ \$13
House limoncello, Prosecco, and sparkling water, with a lemon twist

BLOOD ORANGE SPRITZ. \$13
Blood orange juice Prosecco, and soda

NEGRONI. \$14
Gin, Campari, and sweet vermouth

BELLINI. \$13
White peach purée and chilled Prosecco

ESPRESSO MARTINI. \$14
Espresso shaken with vodka and coffee liqueur

MIMOSA \$11
Sparkling wine & fresh orange juice

THE VECCHIA FREEZE \$11
Frozen espresso and sweet cream with a Kahlua floater

MOSS ROCK-A-RITA. \$12
A vibrant tribute to our beloved Moss Rock Tacos & Tequila

DIRTY SHIRLEY. \$12
Soda, grenadine, and vodka, finished with a cherry

CHILLED LIMONCELLO \$10
A traditional Italian digestivo served ice-cold

SPEEDY \$8
An ice-cold bottle of Miller High Life with a splash of Aperol

WINE BY THE GLASS

Each glass is carefully selected to complement our menu and evoke the vineyards of Italy.

SPARKLING ROSÉ \$10

ROSÉ \$10

PROSECCO \$10

WHITE WINE \$11
A rotating selection of Italian and European whites with balanced acidity and elegant aromas – ask your server for today’s pour

RED WINE \$11
A hand-picked selection of medium- to full-bodied reds showcasing Italian varietals and Old World charm

BEER BOTTLES

PERONI \$4

BIRRA MORETTI. \$5

NON-ALCOHOLIC PERONI \$4
All the crisp, clean Italian beer you love – without the alcohol

BRAVAZZI™ HARD ITALIAN SODA. \$5
Citrus-forward, and naturally sweet. Available in Peach and Lemon

MOCKTAILS

All the flavor, none of the alcohol – crafted with the same attention to detail.

NON-ALCOHOLIC APEROL SPRITZ. \$10

PHONY NEGRONI. \$10

SHIRLEY TEMPLE \$4

ITALIAN SODAS & KID-FRIENDLY

ITALIAN SODAS. \$3
Cherry, lime, peach or blood orange

KIDDIE COCKTAIL. \$4
Sparkling orange and cranberry juice served with a cherry

ESPRESSO BAR

ESPRESSO \$3.50/4.40

MACCHIATO. \$4.25/5.25

AMERICANO. \$3.50/4.50

CAPPUCCINO \$4.25/5.25

LATTE. \$4.50/5.50

DRIP COFFEE / DECAF DRIP \$3.50/4.50

ICED COFFEE. \$4.25/5.25

SPECIALTY CREATIONS

Coffee favorites with a Vecchia twist.

FROZEN COFFEE. \$5.50
(Spiked +\$5)

DIRTY HOT CHOCOLATE. \$4.50/5.50
Hot chocolate paired with a shot of espresso
(Spiked +\$5)

AFFOGATO \$5.50/6.50
A scoop of vanilla gelato “drowned” in a shot of hot espresso

DIRTY CHAI \$5.50/6.50
A spiced chai latte infused with a shot of espresso

NON-COFFEE CLASSICS

HOT TEA. \$4.25/5.25

CHAI \$4.25/5.25

CHAI LATTE \$4.50/5.50
Chai and steamed milk

BABYCCINO. \$2.25
Steamed milk with foam

HOT CHOCOLATE. \$3.50/4.50

MODIFIERS & ADD-ONS

(ADDITIONAL CHARGE)

EXTRA SHOT \$3.50

OAT MILK / ALMOND MILK \$1.50

FLAVOR ADD-INS \$1.50
Vanilla, caramel, hazelnut, or mocha