

il Vecchio

PASTIFICIO & CUCINA

STARTERS

RED KING PRAWN CARPACCIO	29
Red prawn carpaccio, bloody orange, fennel and caviar.	
TUNA TARTARE	20
Tuna tartare with Modena teriyaki, kimchi, avocado, stracciatella and caviar.	
STEAMED MUSSELS	14
Mussels with cacio & pepe sauce, squid ink crisp and green pepper foam.	
CRUNCH	18
Marinated fried baby squid and prawns served with tartar sauce.	
ANGUS CARPACCIO	18
Beef carpaccio, sun-dried tomato, 24-month aged Parmesan, "carasau" bread and honey-mustard citronette.	
VITELLO TONNATO	16
Milk-fed veal eye round with tuna sauce foam and crispy wontons.	
CROQUETTES	12
Oxtail croquettes with smoked provola cream and black garlic mayo.	
BEEF TARTARE	19
Beef tenderloin tartare with caper mayonnaise, egg yolk cream and juniper ash.	
ARTICHOKE	14
Confit-fried artichoke with sunchoke cream, canarian black figs and duck ham.	
TUSCAN SALAD	15
Traditional Tuscan salad on frisella bread with mixed tomatoes, Cantabrian anchovies and burrata.	
TOMATO TARTARE	13
Canarian tomato tartare with stracciatella and ginger slush.	
CAESAR SALAD	14
With homemade Caesar dressing, breaded chicken, crispy bacon and Parmesan.	
TOMATO SOUP	13
Hot soup with ECO confit tomato varieties and stracciatella cheese.	
CHEESE BOARD	20
Selection of 4 Italian cheese varieties served with homemade jams.	

OUR PASTA & RISOTTI

PRAWN RAVIOLI	19
Filled with garlic prawns, served with creamy 'nduja and lemon.	
PLIN RAVIOLI	18
Lamb-filled ravioli with yogurt cream, eggplant and demi-glace.	
OXTAIL CANNELLONI	19
Cannelloni filled with oxtail, candied celery, pecorino cheese and chocolate.	
MEMORIA	17
Ricotta and spinach ravioli over walnut and gorgonzola cream, with caramelized cinnamon-pears jam.	
SEA URCHIN SPAGHETTI	26
With garlic, oil and chili peppers, anchovies, sea urchin, lemon dust and bottarga.	
LOBSTER LINGUINI	35
With fresh lobster, cherry tomatoes and basil.	
SEAFOOD PASTA	22
Infrascati pasta with seafood, raw prawn, stracciatella and pistachio pesto.	
SPAGHETTI WITH RED KING PRAWN AND TRUFFLE	32
Spaghetti with carabinero bisque, truffle butter and carabinero in two textures.	
SPAGHETTI WITH CLAMS	24
Spaghetti with clams, spinach cream, beurre blanc, caviar and bottarga.	
CARBONARA BY RICCARDO DELLA BELLA	18
Fusilloni with egg cream, pecorino, parmesan, black pepper and crispy guanciale.	
PACCHERI PASTA	17
With three-tomato sauce, butter, parmigiano and basil.	
BEEF TAGLIATELLE	18
Angus beef stew and 24-month aged Parmesan.	
DUCK PASTA	20
Fresh Pici pasta with duck ragù and pecorino foam.	
SCAMPI RISOTTO	24
Risotto with scampi, scampi tartare, fermented black garlic, anise foam and crispy capers.	
SAFFRON RISOTTO	19
Risotto with 24-month aged Parmigiano, ossobuco, saffron and liquorice.	

IGIC Included

In addition to the dishes on our menu, we offer off-menu specials prepared with seasonal ingredients and fresh local produce. Ask our staff about today's specialties. In addition to our à la carte menu, you can enjoy a unique culinary journey with our Tasting Menu: **6 courses for (70)** or **8 courses for (90)**. Beverages are not included. Ask about our wine pairing selection. The Tasting Menu is available exclusively for dinner, with reservations between **6:00 PM** and **8:30 PM**; please inquire about availability when making your reservation. Drinks not included. Wine pairing available.

OUR FISHES

TUNA TATAKI	23
Marinated tuna over iodized sauce, bell pepper-mango chutney and lemon mayonnaise.	
SEA BASS	23
Sea bass with Mugnaia sauce, grilled heart of lettuce and citrus pistachio pesto.	
SOLE	22
Dover sole cooked in brown butter, with pea cream, mint and beurre blanc.	
OCTOPUS	23
Clazed octopus tentacle on 'nduja mashed potatoes with crispy rice.	
TURBOT	25
Oven-baked with garlic and chili sofrito with asparagus textures.	

OUR MEATS

MILANESE	29
Fried veal with pickled zucchini, puttanesca sauce and 24-month aged Parmigiano shavings.	
GRILLED DUCK MAGRET	23
Grilled duck magret with blackberry cream and seasonal tarte tatin.	
WELLINGTON	38
Beef Wellington with carrot cream and spiced sauce.	
LAMB	37
Boneless lamb saddle with its own demi-glace, beetroot and potato rosette.	
CHICKEN	22
Slow-cooked free-range chicken breast, stuffed with peppers, sweet potato cream and orange.	
FILLET STEAK ROSSINI	34
Angus fillet steak with truffled mash potato, balsamic shallot and foie gras.	

GARNISH

MASH POTATOES	8
GRILLED SEASONAL VEGETABLES	8
EXTRA TRUFFLE	3 / gr.
EXTRA CAVIAR	5 / gr.

BREAD & FOCACCIA

SOURDOUGH BREAD SERVICE	3
With Coratina EVO oil.	
FOCACCIA	10
Warm focaccia with rosemary and flaky sea salt.	
FOCACCIA & STRACCIATELLA	15
Warm focaccia with stracciatella cheese. (Add fresh truffle according to season for 3€/g.)	
TOMATO FOCACCIA	16
Warm focaccia with three-tomato sauce and stracciatella.	

OUR DESSERT

BABÀMISÚ	9
Our version of tiramisu.	
SBRISOLONA	10
Warm ricotta and chocolate cake, chantilly and red berries.	
CRÈME BRÛLÉE	8
Infused with orange and vanilla, with caramelized brittle.	
COULANT	10
Cuanaja 70% dark chocolate fondant with pistachio heart and pistachio ice-cream.	
APPLE TART	12
Crispy millefeuille with deconstructed apple filling and apple ice cream.	
CHEESECAKE	9
Cheesecake on a biscuit base and Fabbri amarena cherries.	

WELCOME TO OUR TABLE

At the heart of our cuisine, tradition and innovation come together to create a unique culinary experience. Il Vecchio is born from a passion for Italian cuisine, creatively reinterpreted and enriched by the exclusive use of local, fresh, and seasonal ingredients. All the fresh pastas on the menu are made in-house, right in front of the customer, offering a complete journey to Italy, not to mention the starters, main courses, and desserts, revisited with international influences.

Each dish tells a story, the fruit of years of experience in various renowned restaurants and participation in prestigious gastronomic conferences. Leading the brigade in the kitchen will be Chef Riccardo Della Bella, who with dedication and mastery will bring the best of gastronomy to the table, combining authentic flavors with modern techniques to offer a culinary journey that celebrates the land and the art of cooking.

In the dining room, Maître d' Javier Santoni, with extensive experience gained primarily in Spain, will be at your service to ensure your evening is unforgettable. With his in-depth knowledge of wines, he will recommend the perfect pairing to accompany your meal, ensuring impeccable and personalized service.

Here we don't just serve food; we deliver emotions, tell stories, and share our passion for great food with you. Whether you're looking for a traditional dish with contemporary touches or a new culinary adventure, we invite you to discover our menu, designed to highlight the taste of simplicity and the beauty of creativity.


CREATIVE CHEF

IGIC Included

REGULATION (EU) N° 1169/2011 Establishment with information available on food allergies and intolerances. Please ask our staff for information. Thank you very much.