

Benvenuti a Vincenzo!

Lunch Menu served Monday - Sunday 11:30am - 3pm

∞ ZUPPE ∞

PASTA E FAGIOLI \$5

Beans in a Vegetable Broth with Ditalini Pasta

BISQUE ALL'ARAGOSTA \$5

Lobster Bisque

∞ INSALATE ∞

INSALATA DELLA CASA \$6

Mesclun Mix, Olives, Red Onions & Heirloom Tomatoes, served with Creamy Balsamic Vinaigrette.

Add Chicken \$4 Add Shrimp or Salmon \$7

CAESAR \$6

Romaine Lettuce, homemade Croutons, Parmigiano shavings & our own dressing.

Add Chicken \$4 Add Shrimp or Salmon \$7

INSALATA CON PERE & GORGONZOLA \$7

Young Salad Greens, Roasted Pecans, Gorgonzola & Pears in a Honey Mustard Vinaigrette.

Add Chicken \$4 Add Shrimp or Salmon \$7

CAPRESE \$9

Sun-ripened local Tomatoes & Fresh Bufala Mozzarella, drizzled with E.V.O.O.

Add Prosciutto \$4

∞ ANTIPASTI ∞

GARLIC BREAD \$4

Warm Ciabatta, roasted Garlic, Butter & Herbs.

Add melted mozzarella \$2

BRUSCHETTA CLASSICA \$6

Grilled Ciabatta, Tomatoes, Onions, Garlic, Basil, E.V.O.O.

POLPETTA CON POLENTA \$9

Homemade Meatballs set on top soft Polenta, finished with Ricotta Cheese.

CALAMARI \$9

Lightly battered and fried Calamari with Arrabbiata dipping sauce.

✦ **CARPACCIO DI MANZO \$12**

Angus Beef, Arugula, shaved Parmigiano, Capers, Heirloom Tomatoes, in a Lemon Oil.

FRITTO MISTO \$12

Calamari, Shrimp & Scallops, Zucchini lightly battered & fried with Arrabbiata dipping sauce.

ANTIPASTO ITALIANO \$12

Prosciutto, Mortadella, Salami, Bufala Mozzarella, Olives & Cherry Peppers.

~An 18% Gratuity will be added to all parties of 8 or more~



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

∞ PASTA ∞

LASAGNE \$13

*Seasoned Beef, Fontina, Parmigiano & Ricotta Béchamel & Marinara Sauce.
Add Meat sauce \$3*

SPAGHETTI CON POLPETTE \$13

*Homemade Meatballs & Marinara Sauce. Served with Spaghetti.
Add Meat sauce \$3*

FETTUCCINE ALFREDO \$13

*Cream, Butter & Romano Cheese tossed with Fettuccine.
Add Chicken \$4 or Shrimp \$7*

SPAGHETTI BOLOGNESE \$13

*Angus Ground Beef Ragu in a San Marzano Sauce.
Substitute Fettuccine or Pappardelle \$3.00*

FETTUCCINE ALL'ORTOLANA \$13

Sautéed Tomatoes, Mushrooms, Onions, Peppers, Zucchini & Spinach in a White Wine Sauce.

MELENZANE ALLA PARMIGIANA \$13

Breaded Eggplant, layered with Marinara & Mozzarella. Served with Spaghetti.

BUCATINI AL PESTO \$13

*Basil Pesto, Heirloom Tomatoes, Ricotta Salata Shavings.
Add Chicken \$4 or Shrimp \$7*

PAPPARDELLE CINGHIALE \$15

Braised Wild Boar and Porcini Mushrooms, served with imported Cherry Tomato Sauce.

LINGUINE ALLE VONGOLE \$16

Fresh Middle Neck Clams sautéed in a Garlic, Pepperoncino, White Wine Sauce.

PENNE CON SALMONE ALLA VODKA \$16

Pan-seared Salmon set in a Vodka Cream Cherry Tomato sauce with Penne.

GNOCCHI DI CASA \$18

House made Ricotta Gnocchi. Basil, Garlic & Cherry Tomatoes. Topped with Burrata Cheese.

∞ CARNI ∞

POLLO CACCIATORE \$14

Oven-Roasted Chicken Leg Quarters, Mushrooms, Peppers, Onions, Potatoes, Olives, San Marzano Sauce.

POLLO ALLA CAPRESE \$15

*Grilled free-range Chicken Breast, Beef Steak Tomatoes, Bufala Mozzarella, Arugula,
Blood Orange Balsamic Glaze.*

POLLO ALLA PARMIGIANA \$15

Breaded Chicken Breast, Marinara Sauce & melted Mozzarella. Served with Spaghetti.

VITELLO ALLA PARMIGIANA \$17

Breaded Veal, Marinara Sauce & melted Mozzarella. Served with Spaghetti.

∞ PESCE ∞

ZUPPA DI PESCE \$19

Calamari, Shrimp, Scallops, Clams, Grouper, in a Cherry Tomato or White Wine Garlic Sauce

SALMONE \$19

Pan-seared Atlantic Salmon, Wild Greens, Heirloom Tomatoes with Citrus Vinaigrette