Vincenzo's

Little Italy II Ristorante

ANTIPASTI CALDI & FREDDI | APPETIZERS HOT & COLD

GARLIC BREAD $5
Toasted Italian bread with garlic butter & Italian seasonings
Topped with Mozzarella Cheese $5.50

BRUSCHETTA $9.50
Toasted Italian bread topped with tomato, onion, olive oil, garlic & basil

MOZZARELLA FRITTI $9.50
Fresh mozzarella, breaded & fried, served with tomato sauce

STUFFED MUSHROOMS with CRAB MEAT $14

SHRIMP COCKTAIL $13

FRIED RAVIOLI $9.75

APPETIZER SAMPLER $21
Mozzarella fritti, stuffed mushrooms with crabmeat, clams casino, calamari Fritti, fried ravioli & garlic bread (serves 2)

BROCCOLI RABE $13.50
Italian broccoli sauteed with garlic, olive oil & marinara sauce

CALAMARI FRITTI $13.50
Fresh calamari lightly floured, fried & served with fresh marinara sauce

VONGOLE ALLA CASINO $12
Clams blended with onions, green peppers & Italian bread crumbs, topped with bacon & baked to perfection

CAPRESE $11.50
Fresh mozzarella topped with tomatoes, fresh roasted peppers, olive oil & Italian herbs

ITALIAN STYLE MUSSELS $14
Coated in garlic, oil, fresh tomatoes & fresh herbs

ITALIAN STYLE LITTLENECK CLAMS $14
Coated in garlic, oil, fresh tomatoes & fresh herbs

SHRIMP WRAPPED IN BACON $13.50
With a hint of horseradish

COCONUT SHRIMP $12.50
With sweet chili sauce

INSALATE | SALADS

INSALATE DI CASA (For 1) $4.50 • (For 2-4) $8
House Salad ~ Mixed lettuce, cucumbers, tomatoes & onions

INSALATE SICILIAN $15
Mixed greens with fresh mozzarella, roasted peppers, kalamata olives, cherry tomatoes & artichokes, tossed with our house dressing

ANTIPASTO ALLA VINCENZO (Serves Two) $19
Onions, tomatoes, imported ham, imported salami, provolone cheese, olives, eggs, roasted peppers, artichokes, prosciutto & sharp provolone, served on a bed of lettuce

CAESAR SALAD $11
Romaine lettuce, Caesar dressing & fresh baked croutons
with Grilled Chicken **$15**
with Grilled Shrimp **$16**

MINESTRE | SOUPS

Cup **$5** Bowl **$6**

LOBSTER BISQUE

NEW ENGLAND CLAM CHOWDER

ESCAROLE

GOURMET PANINI $13

Panini Sandwiches are served with French Fries

PAISANO
Portobello mushrooms, roasted peppers, pesto & melted mozzarella

GRILLED VEGGIE
Eggplant, zucchini, Portobello mushrooms, roasted peppers, pesto sauce & melted provolone

CHICKEN VEGGIE
Grilled chicken, Portobello mushrooms, roasted peppers, pesto sauce & melted provolone

PROSCIUTTO DI PARMA
Prosciutto, fresh mozzarella, roasted peppers, spring mix, tomatoes & topped with balsamic vinaigrette

GOURMET PIZZA

MARGHERITA | (12") $13 • (16") $19
Fresh mozzarella cheese, plum tomato sauce & basil

NAPOLETANA | (12") $12 • (16") $17
Mozzarella cheese with plum tomato sauce

GIOVANNA'S FAVORITE | (12") $15 • (16") $22
Artichokes, ham & mushrooms

4 GUSTI | (12") $15 • (16") $22
Prosciutto, onions, artichokes & mushrooms

PRIMAVERA | (12") $15 • (16") $22
Roasted peppers, roasted eggplant & roasted zucchini

VITO'S FAVORITE | (12") $15 • (16") $22
Grilled chicken, BBQ Sauce, onions & xheese

GUSTO MARE | (12") $19 • (16") $28
Shrimp, scallops & clams

GIACOMO'S FAVORITE | (12") $13.50 • (16") $18
3 Cheese • Provolone, mozzarella & parmigiano

WHITE PIZZA | (12") $15 • (16") $22
Ricotta cheese, broccoli, garlic & mozzarella

HAWAIIAN PIZZA | (12") $15 • (16") $22
Pineapple, ham & mozzarella cheese

BRUSCHETTA PIZZA | (12") $10
WITH MOZZARELLA CHEESE $13
Fresh tomato, garlic, onions, olive oil & fresh basil

THE WORKS | (16") $23
Mushrooms, sausage, pepperoni, onions, green peppers, garlic & black olives

GLUTEN FREE 10" | $10

CREATE YOUR OWN

TOPPINGS (12") $1.25 EXTRA | TOPPINGS (16") $2.50 EXTRA

MUSHROOMS • SAUSAGE • ANCHOVIES • PEPPERONI • ONIONS • GREEN PEPPERS • BROCCOLI • GARLIC
BACON • ARTICHOKES • HAM • PINEAPPLE • EGGPLANT • CHICKEN • ROAST PEPPERS • ZUCCHINI
EXTRA CHEESE• MEATBALLS • BLACK OLIVES • RICOTTA

Vincenzo's Authentic Pasta Dishes

ALL DINNERS ARE SERVED WITH COMPLIMENTARY SALAD AND BREAD

FARINACCEI | PASTA

SPAGHETTI • ANGEL HAIR • LINGUINI • PENNE • RIGATONI • GLUTEN FREE PASTA ADD $2.99

TOMATO SAUCE - $16
MARINARA - $17
MEATBALLS - $19
SAUSAGE - $19
BOLOGNESE *(Meat Sauce)* **- $20**
VODKA SAUCE - $19

ALFREDO - $19
ALFREDO CON POLLO - $26
(with Chicken)
ALFREDO CON BROCCOLI & CHICKEN - $27

AGLIO E OLIO - $17
AGLIO E OLIO ANCHOVIES - $20
AGLIO E OLIO BROCCOLI - $20
AGLIO E OLIO BROCCOLI & CHICKEN - $23

HOMEMADE PASTA
RAVIOLI • GNOCCHI • TORTELLINI
CAVATELLI • FETTUCCINI
(with any of the above sauces, $1.99 additional charge)

GLUTEN FREE
STUFFED SHELLS
$19

TOUR OF ITALY
RAVIOLI • GNOCCHI • SPAGHETTI
STUFFED SHELLS
Served with one Meatball or one Sausage
$23

GLUTEN FREE
CHEESE RAVIOLI
$19

PASTA AL FORNO | BAKED PASTA

LASAGNA $21
Stuffed with ricotta, meat sauce & bechamel sauce, topped with mozzarella cheese

PENNE AL FORNO (BAKED PENNE) $20
Made with meat sauce, topped with mozzarella cheese

MANICOTTI $19
Filled with ricotta, topped with mozzarella cheese

STUFFED SHELLS $19
Filled with ricotta, topped with mozzarella cheese

ROLLATINI DI MELENZANA (Eggplant Rollatini) **$24**
Eggplant stuffed with spinach & ricotta, topped with tomato sauce & melted mozzarella, with a side of pasta

MELENZANA PARMIGIANA $20
Eggplant Parmigiana with a side of Pasta

PIATTI DI PASTA SPECIALI | SPECIAL PASTA DISHES

TORTELLINI ALLA ROMANO $23
A white cream sauce with peas & ham, served over tortellini

PENNE ALLA LITTLE ITALY $23
Ground meat, ham & mushrooms in a light creamy marinara

PENNE ALLA GIOVANNI $25
White cream sauce with broccoli, red peppers, sundried tomatoes & grilled chicken breast over a bed of penne pasta

FETTUCCINI ALLA CARBONARA $23
Sauteed bacon, ham, onions & garlic in a heavy cream sauce

RIGATONI ALLA PRIMAVERA *(Southern)* **$20**
Broccoli, onions, tomatoes, mushrooms & carrots in a light red sauce

LINGUINI ALLA PESTO *(Northern)* **$20**
Fresh basil, fresh garlic, olive oil, pine nuts & cheese

LINGUINI ALLA PESTO *(Southern)* **$20**
Fresh tomatoes, fresh garlic, fresh basil & olive oil

SPAGHETTI ALLA PUTTANESCA $21
Fresh garlic, black olives, capers & olives in a spicy marinara sauce

PENNE AL MARI & MONTI $26
Swordfish & eggplant in a marinara sauce over penne

CARNE | MEATS

NEW YORK STRIP STEAK (12 oz.) $30

FILET MIGNON (8 oz.) $33

SLOW ROASTED PRIME RIB (14-16 oz.) $27
Au Jus (Excludes Onion Rings)
Available Monday - Thursday Only

FILET & CRAB CAKE $32
6 oz. Filet Mignon Broiled to Your Liking & Accompanied with a Broiled Crab Cake

ITALIAN SURF & TURF

SHRIMP SCAMPI & PETITE FILET MIGNON $32
6 oz. Filet Mignon Broiled to Your Liking with Shrimp Scampi, Sauteed over Butter, Garlic & Fresh Herbs

POLLO E VITELLO | VEAL & CHICKEN

GRILLED CHICKEN CUTLET Chicken $21 / Veal $24.50
Grilled to perfection & seasoned with Italian herbs

VEAL OR CHICKEN CUTLET PARMIGIANA Chicken $21 / Veal $24.50
Deep fried, topped with fresh homemade tomato sauce & mozzarella cheese

VEAL OR CHICKEN CUTLET Chicken $21 / Veal $24
Lightly breaded & deep fried to a golden brown

VEAL OR CHICKEN MARSALA Chicken $21 / Veal $24
Sauteed with mushrooms in a Marsala wine sauce

VEAL OR CHICKEN FRANCAISE Chicken $21 / Veal $24
Dipped in egg batter, sauteed in lemon wine sauce

VEAL OR CHICKEN SALTIMBOCCA ALLA ROMANA Chicken $23 / Veal $26
Sauteed in butter, imported ham and melted mozzarella in a light brown sauce

VEAL OR CHICKEN ALLA VINCENZO

Chicken $25 / Veal $28
Sauteed in butter, fresh tomatoes, lump crabmeat, shrimp, mushrooms, fresh basil & mixed herbs in wine sauce

VEAL OR CHICKEN SCALLOPINI Chicken $24 / Veal $27
Sauteed in butter with fresh peppers, onions, mushrooms & marinara sauce

VEAL OR CHICKEN PICCANTE Chicken $21 / Veal $24
Sauteed in butter, roasted peppers & capers in lemon sauce & herbs

VEAL OR CHICKEN PORTOFINO Chicken $25 / Veal $28
Sauteed in butter with fresh lump crab meat, fresh tomatoes, sundried tomatoes, capers, marinated artichokes & fresh herbs in lemon & wine sauce

EXTRAS

VEGETABLE OR POTATO $4
FRENCH FRIES $4
BASKET OF ONION RINGS $5
PASTA $6
MEATBALLS $5
SAUSAGE $5

BEVANDE | BEVERAGES

SODA "FREE REFILLS" **$3.75**
ICED TEA "FREE REFILLS" **$3.75**
SHIRLEY TEMPLE **$3.50**
SAN PELLEGRINO MINERAL WATER **$8**
ACQUA PANNA **$8**
CHOCOLATE MILK **$3.50**

HOT COFFEE *Free Refills* **$3**
DECAFFEINATED *Free Refills* **$3**
HOT TEA **$2.50**
HOT CHOCOLATE **$3**
ESPRESSO **$3.50**
CAPPUCCINO **$4.50**
MILK **$3**

FARINACCI CON PESCE | SEAFOOD WITH PASTA

SHRIMP SCAMPI $24
Shrimp sauteed in butter and garlic seasoned with Italian herbs, served over pasta or rice

SHRIMP FRA DIAVOLO $24
Shrimp sauteed in garlic with a spicy marinara sauce, served with pasta

SHRIMP ALLA PANNA $25
Shrimp sauteed in garlic and butter in a light cream sauce

CALAMARI MARINARA $23
Sauteed calamari cooked in marinara, served over a bed of pasta

PESCATORE $30
Combination of mussels, shrimp, scallops, clams and calamari in a red sauce

SEAFOOD ALFREDO $27
Shrimp and scallops over fettuccini

CLAM SAUCE *(Red or White)* **$23**

MUSSELS or FRESH LITTLE NECKS *(Red or White)* **$25**
Served with pasta

SWEETHEART OF A DISH

SHRIMP, BROCCOLI & SCALLOPS $28
Sauteed in garlic and butter, served over pasta

SEAFOOD SUPREME

SHRIMP, SCALLOPS, JUMBO LUMP CRAB MEAT & SUN DRIED TOMATOES $29
Sauteed in a white wine scampi sauce, served over pasta

PESCE | SEAFOOD

FLOUNDER MEDITERRANEAN $25
Broiled flounder topped with seasoned fresh tomatoes & herbs

FLOUNDER FRANCAISE $25
Fresh flounder dipped in egg batter, sauteed in a lemon wine sauce

FRIED FLOUNDER $24
Dipped in our special batter, lightly breaded and deep fried to a golden brown

BROILED FLOUNDER $24
Fresh flounder seasoned with Italian herbs, sprinkled with bread crumbs and broiled to perfection

STUFFED FLOUNDER $29
Stuffed with crab meat and Italian seasonings

FRIED SHRIMP $24
Five jumbo shrimp lightly breaded and fried to perfection

SHRIMP PARMIGIANA $26
Five jumbo shrimp deep fried, topped with mozzarella and our special tomato sauce

SWORDFISH OR SALMON ALLA SICILIANA $28
Fresh swordfish charbroiled, topped with a traditional Sicilian sauce

BROILED OR FRIED SCALLOPS $28

DEEP FRIED CRAB CAKES (FRIED OR SAUTEED) $29

CRAB IMPERIAL $29

SEAFOOD COMBINATION "BROILED" OR "FRIED" $31
Flounder, scallops, shrimp, crab cake and clams casino

CHILDREN'S MENU

CHILDREN UNDER 12 YEARS OF AGE • SERVED WITH ICE CREAM

GNOCCHI WITH ONE MEATBALL OR SAUSAGE $10.50
RAVIOLI WITH ONE MEATBALL OR SAUSAGE $10.50
CHICKEN FINGERS WITH FRENCH FRIES $10.50
CHICKEN PARMIGIANA WITH SPAGHETTI $10.50
SPAGHETTI WITH ONE MEATBALL OR SAUSAGE $10.50
HAMBURGER PLATTER WITH FRENCH FRIES $10.50
FRIED FLOUNDER WITH FRENCH FRIES $10.50
GRILLED CHEESE SANDWICH WITH FRENCH FRIES $8
FRIED SHRIMP WITH FRENCH FRIES $10.50
SLICE OF PIZZA WITH FRENCH FRIES $8

To assure children's safety it is important that children remain seated at all times.

EARLY BIRD SPECIALS

SERVED DAILY FROM 4 PM TO 5:30 PM
ALL EARLY BIRD ENTREES $20
EXCLUDES HOLIDAYS & HOLIDAY WEEKENDS

TOMATO SAUCE, MARINARA, VODKA OR ALFREDO SAUCE WITH MEATBALL OR SAUSAGE
Served over your choice of spaghetti, angel hair, linguini, penne or rigatoni

GIRO D' ITALIA (TOUR OF ITALY)
Ravioli, gnocchi, spaghetti and stuffed shell with one meatball or one sausage topped with our fresh homemade tomato sauce

RIGATONI ALL PRIMAVERA
Mushrooms, onions, broccoli, carrots and tomato in a light red sauce

MANICOTTI - STUFFED SHELLS

PENNE AL FORNO
Penne Prepared in a meat sauce topped with mozzarella & baked to perfection

GAMBERI SCAMPI (SHRIMP SCAMPI)
Shrimp sauteed in butter & garlic, seasoned with Italian herbs, and served over your choice of pasta

SALSA DI VONGOLE
Red or white clam sauce served over choice of pasta

***PRIME RIB** *(additional $3.00)*

***GRILLED CHICKEN**
Served with Rice and Vegetable

****MELENZANA PARMIGIANA (EGGPLANT PARMIGIANA)**

****6 OZ. FILET MIGNON** *(additional $3.00)*

****VITELLO O POLLO PARMIGIANA (VEAL OR CHICKEN PARMIGIANA)**

****CHICKEN MARSALA**
Sauteed with fresh mushrooms in a marsala wine sauce

****DEEP FRIED OR BROILED CRAB CAKE**

****FRIED SHRIMP**

****SOGLIOLA AL FORNO O FRITTA (BROILED OR FRIED FLOUNDER)**
Lightly breaded and seasoned with Italian herbs, and broiled or fried to perfection

ALL ENTREES INCLUDE CUP OF SOUP OR FRESH GARDEN SALAD, BREAD, BUTTER & DESSERT
(ICE CREAM OR CHOCOLATE MOUSSE – OTHER ASSORTED DESSERTS AVAILABLE FOR ADDITIONAL $2.50)

**ENTREES INCLUDE VEGETABLE & POTATO OR SIDE OF PASTA

VINCENZO'S

FOR LARGE GROUPS OF 8 GUESTS OR MORE, A 20% GRATUITY WILL BE ADDED.

OUR CHEF IS VERY FLEXIBLE., IF THERE IS SOMETHING YOU MAY DESIRE, PLEASE DO NOT HESITATE TO ASK.
IF WE HAVE THE TIME & INGREDIENTS, WE WILL DO THE UTMOST TO ACCOMMODATE YOU.

ADULT PLATE SHARING CHARGE $3

THE SANZONE FAMILY & STAFF ARE HERE TO SERVE YOU. LET US KNOW IF WE CAN HELP IN ANY WAY.
WE WILL BE PLEASED TO CATER TO ALL OF YOUR PARTY NEEDS.

MOLTE GRAZIE!

**DINNERS SERVED 3:30 PM IN THE DINING ROOM.
WE HOPE TO SERVE YOU, YOUR FAMILY AND FRIENDS!**