

# Vincenzo's

**\$30 dinner for two**

**Choose any two of the following accompanied with choice of Zuppa di Giorno or Insalata**

## **RAVIOLI de FRANCESCA**

Cheese ravioli with pecans & mushrooms and a sherry cream sauce.

## **CAPELLI D'ANGELO**

Angel hair pasta tossed with sautéed onions, roma tomatoes, olive oil, garlic & fresh basil.

## **LINGUINI AGLIO OLIO PEPPERONCINO**

Linguini with a spicy combination of olive oil, garlic, scallions, red pepper flakes & fresh parsley.

## **RISOTTO CON FUNGHI**

Arborio rice, red onion, mushrooms, garlic & roasted peppers, finished with Parmesan cheese.

## **RISOTTO AROGUSTA AL ASPARIAGI**

Arborio rice combined with lobster, asparagus, bell pepper medley & Italian cheeses

## **PAPPARDELLE CON ANATRA**

Tender pappardelle pasta ribbons melded with a rich duck ragout.

## **TAGLIATELLE ALFREDO**

Tagliatelle tossed with a creamy garlic & Parmesan cheese sauce.

## **RIGATONCINI ALLA BOLOGNESE CON PANNA**

A traditional savory meat sauce with cream, tossed with rigatoncini pasta.

## **PENNE QUILLS ALLA BOSCAIOLA**

Penne tossed with Prosciutto ham, peas, roasted peppers and mushrooms in a sun dried tomato cream sauce.

## **CANNELLONI DI VINCENZO AL FORNO**

Traditional cannelloni stuffed with veal, pork & spinach & finished with a Pomodoro sauce, topped with Provolone & baked.

## **GNOCCHI AL EMELIA-ROMAGNA**

Classic potato dumplings tossed with prosciutto ham & scallions in a Gorgonzola cream sauce.

## **GNOCCHI E PANCHETTA CON AMORETTI**

Classic potato dumplings tossed with sweet potatoes, almonds & pancetta finished with amoretti brown butter.

## **POLLO-ARABBIATA**

Chicken breasts sautéed with roasted red peppers, scallions & prosciutto ham completed with a spicy marinara sauce on penne quills.

**LINGUINI ALLA PUTTANESCA** Linguini tossed with Kalamata olives, capers, mushrooms & basil finished with our own Pomodoro sauce

## **LINGUINI CON VONGOLE, E BIANCO**

Linguini pasta topped with clams, white wine, scallions, red pepper flakes, fennel & garlic.