

Vincenzo's

Prix Fixe Menu

\$30.00

Choose One of Your Favorite's from each Category

ANTIPASTI

(appetizers)

CALAMARI FRITTI

Squid breaded and fried to a golden brown and tossed with roasted red peppers, garlic, black pepper and lemon.
Served with our homemade Pomodoro sauce.

BRUSCHETTA CAPRESE

Char-grilled Italian bread topped with a tomato, basil relish with smoked Mozzarella.

PEPERONI RIPIENI CON SALSICCIA

Banana peppers filled with sweet Parma sausage, herbs, Italian cheeses & completed with our own Pomodoro sauce.

RISSOTO ARANCINI

Sundried tomato risotto balls stuffed with Provolone, flash fried with basil aioli.

ANTIPASTI

Please Ask Your Server

CARPACCIO

Extremely rare tenderloin topped with artichoke hearts, Parmesan cheese, capers, scallions, olive oil & our blend of spices.

SECONDI

(entrees)

LASAGNE DUCHY AL FERRAR

A classic recipe using chicken ragu, béchamel, pancetta, pine nuts & white grapes. *Like Nothing You've Ever Had!*

POLLO FRANCAISE

Egg washed chicken breast delicately sautéed & finished with lemon white wine butter sauce.

FILETTO GORGONZOLA

Seared 5 oz. filet medallion accompanied by a Gorgonzola cream sauce, pine nuts & caramelized shallots.

CIOPPINO

Sautéed white fish, scallops, mussels, clams, calamari, & shrimp in a spicy red sauce with crostini.

SCALOPPINI PARMIGIANA

A golden brown sautéed, breaded veal scaloppini topped with a hearty blend of Provolone, Parmesan and Romano cheeses, along with our own traditional Pomodoro sauce.

MELANZANI ALLA PARMIGIANA

Sliced breaded eggplant, sautéed and topped with Parmesan cheese, Provolone and Pomodoro sauce.
Served with pesto and angel hair pasta.

Dolce

(desserts)

Your choice of our favorite sweets, please ask your server.