

## Lunch Menu

Lunch Specials at Vincenzo's is served Monday through Friday from 11 a.m. to 2 p.m.



### Lunch Specials:

#### **Chef Salad Special.....\$5.99**

Lettuce, Tomatoes, Cucumbers, Onions, Black Olives, Cheese, Ham and Croutons, Your Choice of Dressing and Iced Tea. (Top with Chicken instead of Ham for \$1 more)

#### **Pizza Special.....\$6.50**

8" Pizza with your choice of one Topping, a Salad and Iced Tea.

#### **Spaghetti Special.....\$6.50**

Served with Tomato Sauce, Garlic Bread, a Salad and Iced Tea.  
(Top with Meat Sauce instead of Tomato Sauce for \$.50 more)

#### **Sub Special.....\$5.50**

One-half of a 10-inch Sub Sandwich (see below for choices), an order of French Fries or a Salad and Iced Tea.

#### **Soft Drinks.....\$1.50**

#### **Subs:**

(Prices are for whole subs)

	6.99
Meatball & Mozzarella	
	5.99
Ham & Cheese	
	5.99
Italian Sub	

Philly Steak & Cheese	6.99
Turkey & Cheese	5.99
Vegetarian	6.99
Chicken Parmigiana Sub	6.99

## Dinner Menu

### Appetizers

**Antipasto \$6.99** Salami, ham, capicola, sliced tomatoes and mozzarella topped with black olives, cherry pepper and an anchovy served over a bed of shredded iceberg lettuce.

**Fried Calamari \$5.99** Calamari rings dipped in our homemade batter; lightly fried and served with cocktail sauce.



**Fried Mozzarella \$4.50** Five breaded mozzarella sticks fried until golden brown and served with our marinara sauce.

**Fried Mushrooms \$4.75** Ten breaded mushrooms fried until golden brown and served with ranch dressing.

**Garlic Knots \$4.50** Our homemade pizza dough, twisted, baked and brushed with garlic butter and served with our marinara sauce.

**Mozzarella Garlic Bread \$4.50** Four slices of garlic bread topped with mozzarella cheese parsley then baked until golden brown and served with our marinara sauce.

**Shrimp Cocktail \$6.99** A classic. Six shrimp served with fresh lettuce and cocktail sauce.

**Shrimp Sicilian \$6.99** Six shrimp sautéed in olive oil with spices and served with hot Italian bread and butter.  
You may choose this specialty hot or mild.

## **Soups and Salads**

**French Onion: Cup-\$2.75 Bowl-\$4.49** Hot bullion broth with slivered onions, mozzarella cheese and croutons.

**Minestrone: Cup-\$2.75 Bowl-\$4.49** Homemade Italian soup packed with vegetables and pasta.

**Pasta Fazool: Cup-\$2.75 Bowl-\$4.49** Navy beans, pasta and tomatoes create a homemade and hearty pork-based Italian soup.

**Chef Salad \$5.99** Diner-sized salad of shredded iceberg lettuce, cucumbers, tomatoes, onions, American cheese, ham, black olives and croutons.

**Chicken Caesar Salad \$8.99** Seasoned and breaded chicken breast, grilled and served over romaine lettuce topped with croutons, shredded parmesan cheese, and Caesar dressing on the side.

**Tossed Salad \$2.49; with entrée \$1.49** Appetizer salad of crisp lettuce, cucumbers, tomatoes, onions and croutons.

### **Choice of Dressing:**

House Italian, Homemade Blue Cheese, French, Fat-Free Ranch, Honey Mustard, Oil and Vinegar, Ranch, Thousand Island

## **Steak and Seafood**

**Calamari Marinara \$13.49** Calamari, garlic and onions sautéed then combined with our marinara sauce and served over a bed of linguine.

**Lobster and Fettuccine \$18.99** Lobster sautéed in butter and wine then merged with our creamy Alfredo sauce and served over fettuccine.

**Shrimp Ala Nina \$15.99** Shrimp sautéed in olive oil and spices with fresh mushrooms, ham and onions then served over hot linguine.

**Shrimp and Fettuccine \$17.99** Shrimp sautéed in butter and wine then merged with our homemade Alfredo sauce over fettuccine.

**Shrimp in the Basket \$14.99** Twelve fantail shrimp fried until golden brown and served over steak fries.

**Shrimp Parmigiana \$15.99** Shrimp sautéed in marinara sauce then placed over a bed on linguine, topped with mozzarella cheese and baked until golden brown.

**Shrimp Scallopini \$15.99** Shrimp sautéed in olive oil wine then simmered with onions, mushrooms, ham, chunks of tomatoes and a touch of garlic. Served with a side order of fettuccine Alfredo.

**Rib Eye \$16.99** A 12 oz. rib eye steak grilled in light Italian seasonings and served with steak fries.

**Shrimp Marinara \$14.49** Shrimp braised in our marinara sauce and served over a bed of linguine.

**Red or White Clam Sauce \$14.99** Our homemade sauce of clams and spices in either marinara sauce or olive oil.

**Shrimp Marsala \$16.49** Shrimp sauteed in a marsala wine sauce served with our fettuccine alfredo on the side.

## **Veal**

**Veal Marsala \$16.99** Sautéed cut veal and mushrooms in a marsala wine sauce served with our fettuccine alfredo on the side.

**Veal Parmigiana \$16.49** Pounded veal cutlet seasoned with our homemade breading then baked under a layer of mozzarella cheese until done. Both veal and the side order of spaghetti are covered in tomato sauce.

**Veal Scallopini \$16.99** Slices of tender veal sautéed in olive and wine then simmered with onions, mushrooms, ham, chunks of tomatoes, and garlic.

## Chicken

**Chicken and Eggplant Parmigiana \$14.99** Alternate layers of tender chicken and fresh eggplant sautéed in our homemade breading then baked until the mozzarella cheese is melted throughout and finished with tomato sauce. Served with a side order of spaghetti with tomato sauce.

**Chicken Marsala \$14.49** Sliced chicken breast sautéed in Marsala wine sauce and a touch of butter then served with creamy fettuccine Alfredo on the side.

**Chicken Parmigiana \$13.49** A tender breast of chicken seasoned with our homemade breading then baked under a layer of mozzarella cheese until done. Both the chicken and the side order of spaghetti are covered in tomato sauce.

**Chicken Scallopini \$14.49** Slices of chicken breast sautéed in olive oil and wine then simmered with onion, mushrooms, ham, chunks of tomatoes, and a touch of garlic. Served with a side order of fettuccine Alfredo.

**Chicken Alfredo \$14.49** Sliced chicken breast served with creamy fettuccine Alfredo.

**To split any entrée, add \$1.99**

## House Specialties

**Baked Lasagna \$12.99** Layer upon layer of flat Italian noodles, ricotta cheese, mozzarella cheese, ground beef and Italian sausage topped with our tomato sauce.

**Cheese Ravioli \$11.99** Round pasta pillows filled with smooth ricotta cheese and topped with our meat sauce.

**Cheese Tortellini:** Semicircle pasta stuffed with a smooth ricotta cheese. You may choose from the sauces below.

**Alfredo sauce-\$13.49**

**Tomato Sauce-\$11.99**

**Meat sauce- \$12.49**

**Eggplant Parmigiana \$13.49** Our specialty! Fresh eggplant is peeled, thinly sliced, then dipped in our homemade breading and sautéed. Alternate layers of eggplant and mozzarella cheese are then baked until golden brown. Both side order of spaghetti and the eggplant are covered with tomato sauce.

**Fettuccine Alfredo \$12.99** A rich, homemade egg, cheese and cream sauce merged with fettuccine noodles.

**Fettuccine Primavera \$14.49** Broccoli, mushrooms, tomatoes, carrots and onions served over fettuccine in your choice of our creamy Alfredo or peppery marinara sauce.

**Spinach Ravioli \$12.49** Round pasta pillows filled with ricotta cheese and finely chopped spinach then finished with our tomato sauce.

**Stuffed manicotti \$11.99** Three large pasta tubes stuffed with seasoned ricotta cheese, topped with mozzarella cheese, baked and covered in our smooth tomato sauce.

## **Pasta**

**Your Choice of: Fettuccine, Linguine, Sea Shells, Spaghetti or Penne**

**Marinara \$9.99** Homemade peppery vegetarian sauce of tomatoes, cheese and spice.

**Tomato \$9.99** Smooth, rich, pork-based sauce of tomatoes, cheese and spices. A generations-old family recipe.

**Meat Sauce \$10.49** Our homemade tomato sauce enhanced with ground beef.

**Meatballs \$11.49** Two large and tender homemade meatballs of ground beef, homemade breading and spices and served with tomato sauce.

**Italian Sausage \$11.49** Three links of our mild, yet flavorful sausage and served with tomato sauce.

**Meatball and Sausage \$12.49** One large meatball and two sausage links and served with tomato sauce.

**Garlic and Oil \$9.49** Pasta sautéed in minced garlic and olive oil.

**Ala Vincenzo's \$11.49** Pasta topped with mozzarella cheese, baked until golden brown, then finished with our meat sauce.

**Mushrooms \$10.99** Fresh mushrooms sautéed in a little bit of salt, pepper, garlic and olive oil and served with tomato sauce.

**Butter and Cheese \$9.49** Pasta sautéed with butter and parmesan cheese.

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## Children's Menu

**Baked Lasagna \$6.49** Layers of flat Italian pasta, ground beef, Italian sausage, mozzarella cheese and ricotta cheese with tomato sauce.

**Chicken in the Basket \$6.49** One breast of tender chicken dipped in our homemade breading then fried until golden brown and served over steak fries.

**Fettuccine Alfredo \$6.49** Our homemade egg, cheese and cream sauce over fettuccine noodles.

**Pasta:** Your choice of seashells, spaghetti or ziti with your child's favorite topping.

**Meatball - \$6.25**

**Meat Sauce -\$5.99**

**Marinara or Tomato Sauce \$5.50**

**1/2 Ham and Cheese Sub with Fries \$4.99** Sliced ham, American cheese, lettuce, tomato, mayonnaise and Italian dressing on a sub roll over a bed of French fries.

**Butter and Cheese \$4.99** Pasta sautéed with butter and parmesan cheese.

**8" Cheese or Pepperoni Pizza \$5.99** Additional toppings-\$1.00 each.

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## Side Orders

**Broccoli \$2.99** Fresh steamed broccoli.

**Garlic Bread \$1.00** Three slices of our delicious butter and garlic toasted Italian bread.

**Italian Sausage \$3.50** Three links of our mild, yet flavorful sausage covered in tomato sauce.

**Meatballs \$3.75** Two large and tender homemade meatballs topped with our tomato sauce.

**Sautéed Mushrooms \$3.50** Fresh mushrooms sautéed in a little bit of salt, pepper, garlic and olive oil.



## **Beverages**

Coffee/Decaf \$1.49

Iced Tea \$1.99

Whole Milk \$1.49

San Pellegrino Sparkling Water \$2.75

Italian Bottled Water \$2.75

### **Soft Drinks (Free Refills)**

Pepsi \$1.99

Diet Pepsi \$1.99

Ginger Ale \$1.99

Mountain Dew \$1.99

Sierra Mist/Dr Pepper \$1.99

### **Beer**

Domestic \$3.50

Imported \$3.99

Guinness \$4.50



Peroni \$4.50

## **Dessert**

**Cannoli \$3.99** An Italian classic! Cinnamon-toasted pastry tube filled with sweetened ricotta cheese and chocolate chips.

**Cheesecake \$3.99** Smooth and simple New York-style cheesecake.

**Ultimate Chocolate Cake \$4.99** Creamy chocolate pudding between two layer of dark, moist chocolate-drenched chocolate cake. An undaunted chocolate indulgence.

**Spumoni Ice Cream \$3.99** Chocolate, pistachio and cherry swirl Italian ice cream with a liquor flavor.

## **New York-Style Pizza**

12" Cheese \$9.99 ( \$1 extra per topping )

16" Cheese \$12.50 ( \$1.50 extra per topping )

20" Cheese \$15.99 ( \$2.00 extra per topping )