

# Vincent Chicco's

RISTORANTE

## FOR THE TABLE

TELLINA E BRODO

CHERRY STONE CLAMS IN FOUR PREPARATIONS

AIOLI SCAMPI FRA DIAVOLO OREGENATA

THREE / HALF DOZEN / DOZEN  
MARKET PRICE

### FORMAGGI

*chef's election of imported artisan  
cheeses, traditional pairings*

16

### SALUMI

*chef's selection of imported  
cured meats, traditional pairings*

23

### BRUSCHETTA

*heirloom tomato, whipped goat cheese,  
balsamic, crostini*

12

### WARM MARINATED OLIVES & CAPOCOLLO

9

## SALADS

### BEET & BLACKBERRY SALAD

*whipped goat cheese, toasted walnuts*

9

### CAPRESE

*buffalo mozzarella, heirloom tomato, fresh  
basil, olive oil, aged balsamic*

14

### BURRATA SALAD

*arugula, pepperoncini, olives,  
radish, chili vinaigrette*

11

## NEOPOLITAN PIZZA

### MARGHERITA

*mozzarella, pesto, heirloom tomato,  
parmesan*

15

### FUNGHI

*pancetta, caciocavella*

16

### PROSCIUTTO & PEAR

*whipped goat cheese, arugula,  
toasted walnut, aged balsamic*

17

### N'DUJA

*house marinara, mozzarella, basil.*

18

# Vincent Chicco's

R I S T O R A N T E

## SEAFOOD

### FRESH CATCH

*picatta style preparation:  
potato puree, haricot verts,  
prosecco, caper berries*

MKT

### AGLIO & OLIO

*fresh linguini, olive oil, garlic,  
chili flake, fresh lemon*

shrimp MKT clams MKT

### WHOLE ROASTED BRANZINO

*grilled zucchini, warm frisee,  
pesto, charred lemon*

MKT

## ENTRATA

### CACIO E PEPE

*egg yolk fettuccine, cracked  
black pepper, parmesan*

19

### GNOCCHI E PESTO

*blistered tomato, caramelized  
cipollini, toasted walnut, parmesan*

18

### SPAGHETTI & MEATBALLS

*semolina spaghetti, house ground  
veal, san marzano tomato sauce*

22

### PARMIGIANA

*caciocavata, san marzano, semolina  
spaghetti*

eggplant 23 chicken 26

### CHICKEN PICATTA

*potato puree, haricot verts,  
prosecco, caper berries*

25

### CHICKEN CACCIATORE

*airline chicken breast, cipollini, cremini,  
fingerlings, pancetta, prosecco-tomato brodo*

26

### SHORT RIB SUGO

*egg yolk pappardelle, braised  
short rib, tomato sauce, ricotta*

28

### SICILIAN SUNDAY GRAVY

*semolina paccheri, simmered pork,  
beef, and veal, ricotta*

25

### TUSCAN BRAISED SHORT RIB

*potato puree, tuscan kale, sugo*

33

### 8 OZ FILET FLORENTINE

*smashed fingerling potato,  
asparagus, aged balsamic, roasted grape*

MKT

## ACCOMPANIMENTS

POTATO PUREE • PASTA & SAGE • HARICOT VERTS • FINGERLINGS • ASPARAGUS • TUSCAN KALE

*All Pasta Hand-Made Fresh In-House Daily*

*Executive Chef Dalton Fischer*

# Vincent Chicco's

R I S T O R A N T E

## W I N E

### Bubbles

Illi Prosecco	9/36
Illi Prosecco Rose	10/40
Tempus III Cava Brut NV	8/32

### Whites

Castello Banfi, Gavi Principessa Gavia	12/48
Feudo Maccari Grillo Sicilia IGT	11/44
Campi Valerio - "Fannia" Falanghina del Molise	10/40
Cantine Nicosia 'Vulka' Bianco Etna	12/48
Cavazza Pinot Grigio delle Venezie DOC	10/40
Santa Margherita Pinot Grigio Alto Adige	18/72
Melini, Orvieto Classico	9/36
Campi Valerio Rosa dei Campi Rotae Rosato IGT	11/44

### Reds

Calvo Chianti Classico DOCG	10/40
Foppiano 1896 California Red Blend	8/32
Feudo Zirtari Nero d'Avola - Syrah Sicilia IGT	9/36
Villa Rosa Barbaresco DOCG	13/52
Masi Valpolicella	11/44
Cavazza Cabernet Veneto IGT	10/40
Nicosia Nero D'Avola IGT	12/48
Antonio Maccieri Lambrusco	10/40

### House Wines

Red/White	7/28
Bubbles	6/24

## B E E R

### Beer (Bottles/Cans)

Sycamore Juiciness IPA (Local/Regional)	8
Wild Leap LMN ADE(Local/Regional)	8
Hi Wire Bed of Nails (Local/Regional)	8
Commonhouse Wise One (Local/Regional)	8
Allagash White	8
Austin Eastciders Blood Orange	8
Narragansett Lager	5
Bud Light	5
Budweiser	5
Becks N/A	5
Michelob Ultra	5

### Draft Beer

New Realm Euphonia European Pilsner	8
Wicked Weed Fresh Pressed Wheat	8
Sycamore Mountain Candy	8

*General Manager Jennifer Bennett*