FOR THE TABLE

ANTIPASTO
CHEF'S SELECTION OF IMPORTED CURED MEATS AND ARTISAN CHEESE,
OLIVES, HOUSE JAM, BAGUETTE 20

BRUSCHETTA
HEIRLOOM TOMATO, WHIPPED GOAT CHEESE, BALSAMIC, FOCACCIA 12

MEATBALLS
PORK AND VEAL MEATBALLS, RED SAUCE 12

CRISPY CALAMARI
SPICY PEPPERONCINI CREMA, RED SAUCE 14

FRIED SMOKED MOZZARELLA
RED SAUCE 12

STUFFED MUSHROOMS
ITALIAN SAUSAGE STUFFING, SMOKED MOZZARELLA CHEESE, RED SAUCE 11

OYSTERS ROCKEFELLER
FOUR OYSTERS, SPINACH, ARUGULA. AND PARMESAN CREAM, TOASTED BREADCRUMBS 16

CAPRESE
MOZZARELLA, HEIRLOOM TOMATO, PESTO, OLIVE OIL, AGED BALSAMIC 12

SOUPS & SALADS

SOUP OF THE DAY
CHEF'S PREPARATION 10

MINESTRONE SOUP
FRESH VEGETABLES, TOMATO VEGETABLE BROTH 10

ITALIAN SALAD
BURRATA, ARUGULA, OLIVES, CHERRY TOMATO, PICKLED ONION, CROUTONS, LEMON VINAIGRETTE 12

CAESAR SALAD
ROMAINE, PARMESAN, CROUTONS 10

SALAD ADDITIONS:

CHICKEN CUTLET 10
SHRIMP 12
SALMON* 12
BISTRO STEAK* 16

Vincenzo's

Vincent Chicco's

PASTA

SPAGHETTI & MEATBALLS
SEMOLINA SPAGHETTI, PORK AND VEAL MEATBALLS,
SAN MARZANO TOMATO SAUCE 26

NONNA'S SUNDAY PASTA
SEMOLINA PACCHERI, SIMMERED PORK, BEEF, VEAL, RICOTTA 29

CHICKEN PARMIGIANA
SEMOLINA SPAGHETTI, SAN MARZANO TOMATO SAUCE 28

SEAFOOD LINGUINE
SEMOLINA LINGUINE, BAY SCALLOPS, SHRIMP, CRAB,
CALABRIAN CHILI BUTTER, CITRUS 37

CHICKEN PICCATA
SEMOLINA SPAGHETTI, PICATTA SAUCE, CAPERS, LEMON 28

CHEESE STUFFED TORTELLINI
ENGLISH PEAS, SUNDRIED TOMATOES, TOASTED PANCETTA, PARMESAN ALFREDO SAUCE 26

SUNDRIED TOMATO AND SMOKED GOUDA RAVIOLI
ITALIAN SAUSAGE, PEPPERONCINI, RED SAUCE 26

GNOCCHI
SAUTÉED SHRIMP, GARLIC, LEMON, CREAMY PARMESAN SAUCE 30

CHICKEN PESTO
TAGLIATELLE PASTA, GRILLED CHICKEN, HOUSE-MADE PESTO,
CHILI FLAKES, LEMON, ARUGULA, PARMESAN 28

PASTA PRIMAVERA
BUCATINI PASTA, CHERRY TOMATOES, BROCCOLI,
SQUASH, ZUCCHINI, CARROTS, CREAMY ALFREDO SAUCE 25

PASTA ENHANCEMENTS:
CHICKEN CUTLET 10
SHRIMP 12
SALMON* 12
MEATBALLS 10
BISTRO STEAK* 16

ENTRATA

ROASTED BRANZINO
CHEF'S PREPARATION 31

TUSCAN GARLIC SALMON*
SPINACH, KALE, TOMATO, BASIL RAGOUT 29

CHICKEN MARSALA
CRISPY CHICKEN CUTLET, MASHED POTATOES,
HARICOT VERTS 28

DUCK CACCIATORE*
DUCK LEG, PANCETTA, CREMINI AND OYSTER MUSHROOMS,
FINGERLING POTATOES, POMODORO 31

14oz BONE-IN PORK CHOP*
TUSCAN MUSHROOM CREMA, ROASTED FINGERLING POTATOES, HARICOT VERTS 32

FILET*
MASHED POTATOES, ASPARAGUS, COMPOUND BUTTER **6oz.** 42 | **8oz.** 52

BRAISED SHORT RIB
ROASTED BRUSSELS SPROUTS, MASHED POTATOES, TOMATO DEMI 34

ACCOMPANIMENTS

MASHED POTATOES 8
BROCCOLI 8
HARICOT VERTS 8
BRUSSELS SPROUTS 8
FINGERLING POTATOES 8
ASPARAGUS 10

EXECUTIVE CHEF DEAN SZABLEWSKI
GENERAL MANAGER KRAIG HOUK
RESTAURANT MANAGER JORDAN BUTLER

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

WE IMPOSE A 3% SURCHARGE ON TRANSACTIONS WHEN PAYING WITH A CREDIT CARD, WHICH IS NOT GREATER THAN OUR COST OF ACCEPTANCE. WE DO NOT SURCHARGE DEBIT CARDS.

WINE & BEER

Bubbles

La Cacciatora Frizzante Lambrusco dell'Emilia Amabile 10/40

Carra Prosecco, Veneto, Italy 10/40

Carra Prosecco Rose, Veneto, Italy 11/44

Whites

Moscato, Marchesi Biscardo Francesca Collection Moscato d'Asti 11/44

Riesling, S.A. Prum Essence, Germany 10/40

Sauvignon Blanc, Jolie Folle Sauvignon, IGP Val de Loire, France 10/40

Vermentino, Olianas, Sardinia, Italy 11/44

Pinot Grigio, Castellargo Sassi Pinot Grigio, delle Venezie IGT, Italy 11/44

Chardonnay, Andre Dupuis, Bourgogne, Burgunday, France 13/52

Reds

Primativo, Masseria Borgo dei Trulli, Puglia, Italy 12/48

Cabernet Sauvignon, Alto Vista Vive, Mendoza, Argentina 10/40

Pinot Noir, Omen Pinot Noir, Oregon 13/52

Chianti, Il Vescovado DOCG, Tuscany, Italy 11/44

Super Tuscan, Castellani Touton Monsalaia Maremma Toscana IGT, Tuscany, Italy 11/44

House Wines

Red/White/Bubbles 8/32

Beer (Bottles/Cans)

Rotating IPA 9

Guinness Stout 9

Commonhouse Wise One 8

Allagash White 8

Austin East Ciders Blood Orange 8

Narragansett Lager 6

Bud Light 6

Budweiser 6

Miller Lite 6

Yuengling 6

Draft Beer

Michelob Ultra 7

Peroni Lager 8

N/A Beer

Rotating N/A 8

COCKTAILS

Vincent's Old Fashioned 16
BOURBON, CYNAR AMARO, SUGAR, ANGOSTORA & ORANGE BITTERS

Limoncello Drop Martini 15
VODKA, LIMONCELLO, LEMON, SUGAR

Italian Coke 15
RAMAZZOTTI AMARO, SWEET VERMOUTH, CLUB SODA

Amalfi Coast Margarita 15
TEQUILA, AMARETTO, ORANGE, LIME

Negroni alla Fragola 15
GIN, CAMPARI, SWEET VERMOUTH, STRAWBERRY

Black Manhattan 16
BOURBON, AMARO, BITTERS

Hugo Spritz 15
ST GERMAIN, PROSECCO, CLUB SODA

Amarena Aperol Spritz 15
APEROL, AMARENA CHERRY, PROSECCO

BEVERAGE MANAGER JORDAN BUTLER