



# *Thanksgiving Feast*

## **Salad**

House Salad

## **Main Course**

Roast Turkey

Pineapple Glazed Ham

*Served with mashed sweet potato,  
mixed vegetables, traditional stuffing, cranberry sauce*

## **Dessert**

Pumpkin Cheese Cake

Coffee or Tea

38.95 per person  
*plus tax and gratuity*



*Chef Owned*

*Vincent's*

*Family Operated*

# Thanksgiving Day *A la carte*

## *Antipasti*

### Arancini Siciliani 12.95

*Rice balls, slow braised ground veal, fresh mozzarella cheese, petite pea, fresh tomato sauce*

### Clams Oreganata 12.95

*Six half shells baked with homemade breadcrumbs served in a lemon white wine sauce*

### Butternut Ravioli 16.95

*Topped with fresh mozzarella, amaretto scookies, served in brown butter sage sauce*

### Bacon Dusted Calamari 15.95

*Fried calamari, crumbled bacon, sweet and spicy reduction*

### Crispy Calamari Fritti 14.95

*Fried calamari, grilled lemon, marinara tradizionale*

## *Insalata*

### Beet Carpaccio 11.95

*Thin sliced roasted beets, cherry tomatoes, red onions, crumbled goat cheese, roasted walnuts, raspberry dressing*

### Insalata Cesare 10.95

*Crisp romaine hearts, croutons, homemade caesar dressing, parmigiana cheese*

### Mozzarella Caprese 12.95

*Homemade fresh mozzarella, vine ripe tomatoes, basil pesto oil, aged balsamic*

*Add grilled chicken 5 / grilled shrimp 8*

## *Piatti Principale*

### Chicken Voldastana 22.95

*Stuffed chicken breast, prosciutto di parma, mozzarella cheese, spinach, in a cognac mushrooms cream sauce, roasted garlic whipped potato*

### Gnoci Genoves 21.95

*Roasted tomatoes, wild mushrooms, roasted eggplant spinach, basil pesto sauce*

### Veal Vino Bianco 25.95

*Sautéed with artichoke hearts, shitake mushrooms and lemon rosemary white wine sauce*

### Short Ribs 30.95

*Slow braised beef short ribs, tuscan whipped potato, grilled asparagus, port wine demi-glaze*

### Jumbo Shrimp Fra Diavolo or

### Scampi 28.95

*Served over linguine*

### Filet Mignon 35.95

*10oz filet mignon crusted with tricolor peppercorn blend, with cognac rosemary demi glaze and roasted garlic whipped potatoes and grilled asparagus*

### Branzino 29.95

*Branzino filet served with spinach in olive oil, fresh herbs and grilled lemon*

### Vodka Combo 29.95

*Filet, veal, chicken, medallions with artichoke hearts, sun dried tomatoes served with garlic mashed potatoes and asparagus*

### Salmon Frangelico 29.95

*Encrusted in pignoli nuts and pan seared in a Frangelico cream sauce*

### Short Rib Ravioli &

### Pan Seared Scallops 38.95

*Marsala mushroom cream sauce*

### Classic Chicken Parmesan 21.95

*Served with pasta*

### Penne Vodka 20.95

*Add chicken 5.95 / shrimp 8.95*