

Soup

Pasta e Fagioli
Chef's classic recipe 12.95

Lobster Bisque
Topped with jumbo lump crab meat 14.95

Antipasti

Crispy Calamari Fritti
*Fried calamari, grilled lemon,
marinara tradizionale 13.95*

Mozzarella Carozza
*White bread stuffed with fresh mozzarella
cheese and basil then topped with
pink vodka sauce 12.95*

Bacon Dusted Calamari
*Fried calamari, crumbled bacon,
sweet and spicy reduction 14.95*

Italian Egg Roll
*Stuffed with sausage, broccoli rabe
and provolone cheese.
Served over bean bruschetta 14.95*

Arancini Siciliani
*Rice balls, slow braised ground veal,
fresh mozzarella cheese, petite pea,
fresh tomato sauce 12.95*

Clams Oreganata
*Six half shells baked with homemade
breadcrumbs served in a lemon white
wine sauce 12.95*

Artichoke Hearts Milanese
*Crusted long stem artichoke hearts,
tomato and basil marmalade 14.95*

Mussels Fra Diavolo
*Sautéed with garlic, long hot peppers in a
tomato basil wine sauce 14.95*

Insalata

Add grilled chicken +6.95 • Add grilled shrimp +9.95

Burrata and Grilled Peaches
*Arranged over homemade fig jam, served with
grilled crostini then finished with pistachios and
drizzled aged balsamic olive oil 16.95*

Mozzarella Caprese
*Homemade fresh mozzarella, vine ripe
tomatoes, basil pesto oil, aged balsamic 14.95*

Warm Spinach Salad
*Wild mushrooms, crispy bacon,
golden raisins, balsamic reduction 14.95*

Beet Carpaccio
*Thin sliced roasted beets,
cherry tomatoes, red onions,
crumbled goat cheese, roasted walnuts,
raspberry dressing 12.95*

Insalata Cesare
*Crisp romaine hearts, croutons,
homemade caesar dressing,
parmigiana cheese 12.95*

Let your server know about any allergies.

Sandwiches

All Sandwiches served with French Fries

Triple Filet Mignon Sandwich
Charcoal grilled, filet mignon medallions topped with provolone cheese, crispy onions and baby arugula 18.95

Grilled Chicken Caprese Sandwich
Topped with tomato, fresh mozzarella, baby arugula, balsamic reduction 15.95

Meatball Parmesan Sandwich 14.95

Chicken Milanese and Burrata Sandwich
Baby arugula, roasted tomatoes, pesto drizzle 17.95

Classic Chicken Dishes

Marsala • Piccata
Parmesan • Francaise
16.95

Pasta

Add chicken +6.95 • shrimp +9.95

Penne à la Vodka
Sautéed prosciutto de Parma finished with vodka tomato cream sauce, garnished with shaved Parmesan Reggiano cheese 16.95

Rigatoni à la Filetto de Pomodoro
Caramelized Vidalia onions, fresh basil, San Marzano tomato sauce, garnished with shaved Parmesan Reggiano cheese 15.95

Linguine Primavera
Sautéed fresh vegetables, finished in garlic olive oil sauce 16.95

Rigatoni Bolognese
Slow cooked ground veal, pork and beef finished in a Sunday sauce, garnished with Peccorino Romano cheese 18.95

Piatti Principale

Grilled Chicken & Shrimp Scampi
Served with spinach topped with tomato bruschetta 18.95

Orange Ginger Glazed Salmon
Over baby arugula and apple salad 27.95

Rigatoni Ala Vincent's
Diced filet mignon with mushrooms and hot peppers in a tomato basil wine sauce 18.95

Eggplant Parmigiana
Breaded eggplant topped with mozzarella cheese in a marinara sauce 16.95

Flounder Francaise
Served over spinach 16.95

Homemade Short Rib Ravioli
Topped with shrimp, in a mushroom marsala cream sauce 18.95

Linguine and Clams
Red or White Sauce 18.95

Classic Duo
Chicken parmesan over vodka rigatoni 18.95

Veal Milanese
Breaded veal, topped with mixed greens, orange wedges, cherry tomatoes, red onions, fresh mozzarella, citrus dressing 18.95

Chicken Vino Bianco
Chicken breast sautéed with artichoke hearts, shitake mushrooms and lemon rosemary white wine sauce 16.95

Chicken Formaggio
Sautéed chicken breast served over penne with four cheeses, touched with pesto and sun dried tomato in a cream sauce 16.95

Side Orders

Broccoli 7.95

Broccoli Rabe 10.95

Spinach 7.95

Asparagus 7.95

Whipped Potatoes 7.95

Limit 4 credit cards per check
Parties of 6 or more are subject to 20% gratuity