

*Come Celebrate Our 29<sup>th</sup> Anniversary at Vincenzo's Ristorante*  
**Food ~ Wines ~ Prices from the 1980's**  
*Chelmsford - Sunday, Tuesday, Wednesday & Thursday Evenings*  
*Concord - Sunday thru Thursday Evenings*  
*5:00 p.m. until 6:30 p.m.*  
**Dine in Only ~ Orders Must be Placed by 6:30 p.m. ~ No Substitutions**

Appetizers

**Broccoli Palermo**

**Broccoli florets sautéed in garlic oil with red pepper flakes topped with melted Provolone cheese. \$4**

**Fried Ravioli**

**Cheese ravioli breaded and fried served with marinara sauce for dipping. \$6**

**Zuppa di Cozze**

**Prince Edward Island mussels simmered in your choice of garlic and white wine sauce or spicy marinara. Served with garlic toast points. \$6**

**Mushrooms al Romano**

**Mushrooms sautéed in garlic and white wine finished with Parmesan cheese. \$5**

Entrees

**Chicken Cacciatore**

**Chicken pieces simmered in marinara sauce with peppers, onions and mushrooms tossed with penne pasta. \$10**

**Pasta with Meatball & Sausage**

**Vincenzo's homemade meatball and sweet Italian sausage served over pasta topped with marinara sauce. \$10**

**Vitello Calabrese**

**Breaded veal cutlet topped with caramelized onions, peppers and melted Provolone cheese, served with a side of pasta marinara. \$10**

**Clams over Linguine**

**Clams served over linguine pasta with your choice of sauce (garlic and white wine or marinara sauce). \$12**

**Chicken & Eggplant Parmigiana**

**Chicken and eggplant cutlet topped with marinara sauce and Mozzarella cheese served with a side of pasta marinara. \$12**

**Fettuccine Primavera**

**A fresh vegetable medley sautéed and finished in a garlic and white wine sauce tossed with fettuccine pasta. \$10**

Desserts \$4

**Choice of Cannoli, Crème Caramel or Italian Bread Pudding**

Wines by the Bottle \$15 each

**Rosso o Bianco**