

Vincenzo's

is celebrating our 29th Anniversary

\$12.00 Celebration Menu

Available Sunday, Monday and Tuesday Nights!

Capelli di Angelo

Roasted eggplant, Roma tomatoes, basil and fresh Mozzarella tossed with angel hair in a roasted tomato sauce.

Pollo alla Carbonara

Chicken sauteed with Pancetta, peas, and garlic in a Parmesan cream sauce tossed with penne pasta.

Pollo al Piccata

Chicken medallions sauteed in a lemon butter sauce with mushrooms, served with angel hair.

Maiale al Porto

Pan roasted pork tenderloin tossed with mushrooms and Mission figs in a Port wine glaze served over roasted potato rounds.

Pasta al Abbondanza

Linguine topped with our homemade meatballs and Italian sausage in marinara sauce.

Melanzana al Grecco

Eggplant cutlets topped with roasted tomatoes, olives, oregano and melted cheese.

Cozze Fresco

Prince Edward Island mussels simmered in a spicy garlic oil with Roma tomatoes and fresh basil, served over linguine pasta.

Gnocchi al Robusto

Italian sausage, spinach and caramelized onions in a roasted tomato sauce tossed with gnocchi and Gorgonzola.

Risotto

Creamy Mascarpone infused Arborio rice tossed with shrimp, Roma tomatoes and basil.

Pollo Cacciatore

Chicken, peppers, onions and mushrooms slow cooked in our marinara served over penne pasta.

Ravioli Vitello

Veal and sage filled ravioli tossed in Marsala wine sauce with mushrooms, caramelized onions and Parmesan cheese.

Salmone Senape

Salmon pieces tossed in a Dijon cream sauce with mushrooms, scallions and fettuccine pasta.

*There are no substitutions on this menu.
Not to be combined with other discounts or promotions.
This menu is for in house dining only.*