



# VinciTorio's

## Handmade Pasta

All fresh pasta made on site daily

<b>Gnocchi al Pomodoro Fresco</b> Potato dumplings with fresh tomato basil sauce	<b>13.95</b>	<b>Cecatelli al Forno</b> Rolled shell pasta, prepared in our light meat sauce with meatballs, baked with mozzarella and pecorino.	<b>16.95</b>
<b>Lasagna Casareccia</b> Lasagna layered with a blend of Italian cheeses and sliced Italian sausage. Baked and topped with marinara sauce.	<b>13.95</b>	<b>Agnolotti Carbonara</b> Half moon shaped ravioli filled with chicken and sausage in a light cream sauce with sauteed bacon.	<b>16.95</b>
<b>Ravioli di Zucca</b> Butternut squash filled ravioli in our delicious four cheese sauce, parmigiano, fontina, gorgonzola, and pecorino.	<b>15.95</b>	<b>Cannelloni Rossini</b> Two large crepes filled with ground veal, chicken and ricotta, rolled and baked in bechamelle, topped with bolognese.	<b>16.95</b>
<b>Trocchi Pesto</b> Long pasta in our creamy pesto sauce tossed with pine nuts.	<b>15.95</b>	<b>Orecchiette Campagnola</b> Ear shaped pasta tossed with ground sausage, green & red peppers, onions and mushrooms sauteed in our tomato cream sauce.	<b>17.95</b>

## Pasta Specialties

All dry pasta imported from Italy

<b>Spaghetti Bolognese</b> In our delicious meat sauce. * add meatballs or sausage for \$3.50	<b>11.95</b>	<b>Tortellini Aurora</b> Filled with veal in a light tomato cream sauce with peas and mushrooms.	<b>13.95</b>
<b>Capellini Pomodoro</b> Angel hair pasta in a fresh cherry tomato and basil sauce sprinkled with pecorino cheese.	<b>12.95</b>	<b>Fettuccine Pollo Asparagi</b> Fresh Asparagus and grilled strips of chicken breast, sauteed in our light cream sauce, served over fettuccine.	<b>13.95</b>
<b>Linguine Vongole</b> Little neck clams sauteed with onions, garlic, extra virgin olive oil and white wine, served over linguini.	<b>13.95</b>		

## House Specialties

Served with pasta and vegetables of the day

<b>Eggplant Parmigiana</b> Sliced eggplant layered with marinara, pecorino, baked with mozzarella.	<b>12.95</b>	<b>Veal Genovese</b> Veal scaloppine in lemon butter sauce, white wine, capers, artichoke hearts and mushrooms.	<b>17.95</b>
<b>Eggplant Sorrentino</b> Sliced eggplant rolled with ricotta, fresh basil, baked with mozzarella and marinara.	<b>13.95</b>	<b>Veal Marsala</b> Veal scaloppine in our marsala wine sauce and mushrooms.	<b>17.95</b>
<b>Chicken Scarpara</b> Chunks of chicken breast sauteed with garlic, mushrooms, pepperoncinis, lemon, white wine sauce.	<b>14.95</b>	<b>Seafood Fradiavolo</b> Mussels, clams, shrimp, calamari, over linguine in our spicy marinara sauce.	<b>18.95</b>
<b>Chicken Parmigiana</b> Breast of chicken breaded, topped with marinara, baked with mozzarella cheese.	<b>14.95</b>	<b>Veal Saltimbocca</b> Veal scaloppine topped with fresh sage, prosciutto and mozzarella, sauteed in a white wine demiglace sauce. Served over a bed of spinach & hard boiled eggs.	<b>19.95</b>
<b>Chicken &amp; Sausage Cacciatora</b> Breast of chicken and homemade sausage braised with white wine, onions, mushrooms, green and red peppers, and marinara sauce.	<b>15.95</b>	<b>Salmon and Shrimp Vincitorios</b> Fresh Atlantic salmon filets and jumbo shrimp, sauteed with mushrooms, leeks, in our light cream sauce with a touch of tomato, served over fettuccine.	<b>19.95</b>

Pasta Dinners and Specialties come with garlic bread and soup of the day or a small house salad.  
Substitute a small caesar salad for \$1.00

There is a \$3.00 plate charge when sharing a dinner or specialty.



## Appetizers

<b>Bruschetta al Pomodoro</b> Toasted Italian bread topped with fresh diced tomatoes, garlic, basil, drizzle of extra virgin olive oil.	<b>4.95</b>	<b>Calamari Fritti</b> Crisp fried calamari, served with spicy marinara sauce.	<b>7.95</b>
<b>Mozzarella Fritta</b> Deep fried mozzarella sticks, served with marinara sauce.	<b>5.95</b>	<b>Burrata e Pere</b> A soft, creamy imported mozzarella stuffed with stewed pears, wrapped in prosciutto, and drizzled with honey.	<b>12.95</b>
<b>Prosciutto Wrapped Asparagus</b> Baked with parmigiano cheese.	<b>7.95</b>	<b>Antipasto Italiano</b> Prosciutto, sopressata, roasted peppers, fresh buffalo mozzarella, imported olives and grilled eggplant.	<b>14.95</b>
<b>Zuppa Posillipo</b> Mussels and clams in tomato garlic broth.	<b>7.95</b>		

## Salads

<b>House Salad</b> Freshly mixed greens, tomatoes, carrots, and baked garlic croutons.	<b>3.50</b>	<b>Antipasto Salad</b> Crisp greens with olives, artichoke hearts, pepperoni, provolone and more. Served with extra virgin olive oil and balsamic vinegar.	<b>8.95</b>
<b>Classic Caesar Salad</b> Crisp and fresh, with baked garlic croutons.	<b>4.50</b>	<b>Chicken Caesar Salad</b> The Classic Caesar with sliced grilled chicken breast.	<b>8.95</b>
<b>Roasted Peppers</b> Open flame roasted red bell peppers with anchovies. Served with a drizzle of extra virgin olive oil.	<b>6.95</b>	<b>Grilled Chicken Salad</b> Julienned chicken breast sauteed with garlic, mushrooms and green peppers, served on a bed of lettuce, tomatoes, cucumbers and black olives.	<b>8.95</b>
<b>Caprese Salad</b> Fresh buffalo mozzarella over sliced fresh tomatoes with basil and extra virgin olive oil.	<b>7.95</b>	<b>Dressings:</b> Ranch, Jalapeño Ranch, Blue Cheese, 1000 Island, Honey Mustard, Creamy Italian, Oil & Vinegar, French	
<b>Cheese Steak Salad</b> Philly cheese steak, grilled spinach, mushrooms and green peppers, served on a bed of lettuce, tomatoes, cucumbers and black olives.	<b>7.95</b>		

## Hot Sandwiches

All Sandwiches are served on an Italian roll, with homemade chips.

<b>Eggplant Sandwich</b> Breaded & lightly fried, topped with mozzarella cheese and marinara sauce.	<b>7.95</b>	<b>Hot Roast Beef</b> With Au Jus and horseradish sauce, topped with mozzarella cheese.	<b>8.95</b>
<b>Meatball</b> Our own meatballs and sauce, topped with melted mozzarella.	<b>8.95</b>	<b>Grilled Chicken Hoagie</b> Julienned chicken breast with lettuce, tomatoes, onions, & hoagie dressing.	<b>8.95</b>
<b>Italian Sausage</b> Two large links of spicy Italian sausage with sauce, topped with melted mozzarella.	<b>8.95</b>	<b>Italian Roast Beef</b> Sauteed with Au Jus, garlic, onions, & roasted green peppers, topped with mozzarella cheese.	<b>8.95</b>
<b>Italian Sausage &amp; Peppers</b> Sauteed with roasted green peppers & sauce.	<b>8.95</b>	<b>Grilled Chicken</b> Julienned chicken breast sauteed with garlic, mushrooms, & green peppers with marinara.	<b>8.95</b>

## Philly Cheese Steaks

On request, add fried onions, hot peppers, or marinara sauce.

<b>Meatless Veggie Hoagie</b> Grilled spinach, mushrooms, tomatoes & cheese.	<b>6.75</b>	<b>Philly Cheese Steak</b> Thinly sliced rib eye topped with melted cheese, served on an Italian roll.	<b>7.25</b>
<b>Additional Toppings</b> Sauteed Mushrooms Roasted Green Peppers Pepperoni	<b>each .95</b>	<b>Cheese Steak Hoagie</b> With lettuce, tomatoes, raw onions & dressing.	<b>7.75</b>
		<b>Special Steak</b> Green peppers, mushrooms, pepperoni and melted cheese.	<b>8.25</b>

**Our Pizzas & Strombolis are made to order and baked in our stone deck ovens. We make and hand form our own dough, make our own sauce, and prepare fresh toppings.**

## Pizza

	9" Small	14" Med.	16" Large
<b>Plain</b>	7.00	10.00	12.00
Each Item	1.50	2.00	2.50
<b>4-Item Special</b>	9.00	13.00	16.00
<b>7-Item Special</b>	13.00	17.00	19.00

<b>Pepperoni</b>	<b>Onions</b>	<b>Tomatoes</b>
<b>Sausage</b>	<b>Black Olives</b>	<b>Broccoli</b>
<b>Ham</b>	<b>Bell Peppers</b>	<b>Tomatoes</b>
<b>Bacon</b>	<b>Spinach</b>	<b>Hot Peppers</b>
<b>Meatball</b>	<b>Garlic</b>	<b>Pineapple</b>
<b>Salami</b>	<b>Fresh Mushrooms</b>	
<b>Anchovy</b>	<b>Sun-dried Tomatoes</b>	

## Specialty Pizza

	Small	Med.	Large
<b>White Pizza</b> Fresh garlic, olive oil, oregano, basil, & cheese.	9.00	13.50	15.50
<b>Veggie Pizza</b> Tomatoes, mushrooms, broccoli, black olives, spinach, cheese and sauce.	10.00	13.50	15.50
<b>Pizza Romana</b> Bacon, onions, mushrooms, fresh tomatoes and cheese.	10.00	13.50	15.50
<b>Quattro Stagioni</b> Ham, artichokes, mushrooms, sausage, cheese and sauce.	12.00	16.00	18.00
<b>Pizza Al Pesto</b> Our delicious pesto sauce, garlic basil and mozzarella	13.00	17.00	19.00
<b>Pizza Caprese</b> Parma prosciutto, fresh Buffalo mozzarella, basil and sauce.	14.00	18.00	20.00

## Stromboli

<b>1. Steak, bell peppers, onion, cheese and sauce</b>	9.95
<b>2. Pepperoni, sausage, meatball, cheese and sauce</b>	9.95
<b>3. Mushrooms, bell peppers, onions, black olives, cheese and sauce</b>	8.95
<b>4. Broccoli, tomatoes, fresh garlic, basil, cheese and sauce</b>	8.95
<b>5. Ham, salami, bell pepper, cheese and sauce</b>	9.95
<b>Your Choice: 2 Items, cheese and sauce</b>	9.00
<b>Additional Items</b>	2.00

## Desserts

### I Dolci

<b>Panna Cotta</b>	5.95
<b>Cannoli</b>	5.95
<b>Triple Chocolate Cake</b>	5.95
<b>Torta Di Ricotta</b>	5.95
<b>Tiramisu</b>	6.95

### I Gelati

<b>Vaniglia</b>	5.95
<b>Cioccolato</b>	5.95
<b>Affogato Al Caffè</b>	6.95
<b>Affogato Al Borchì</b>	6.95
<b>Affogato Al Whiskey</b>	6.95
<b>Fresh Fruit Sorbet</b>	6.95
<b>Assorted Tartufos</b>	6.95

## Beverages

<b>Soft Drinks</b>	2.00
Coke, Diet Coke, Sprite, Mr. Pibb, Root Beer, Lemonade, Iced Tea	
<b>Coffee or Hot Tea</b>	2.00
<b>Whole Milk</b>	2.00
<b>Espresso</b>	2.95
<b>Cappucino</b>	3.95
<b>Latte</b>	3.95



## House Wines

	Glass	Open Bottle	Retail
Pinot Grigio Candoni Veneto 06	6	22	14
Chardonnay Tormaresca Puglia 06	7	26	18
Pinot Noir Candoni Veneto 06	6	22	14
Tormaresca Neprica Puglia 06	7	26	18
Chianti Cetamura Toscana 05	6	22	14
Cabernet Miano Veneto 06	7	26	18
Merlot Candoni Veneto 05	6	22	14

## Beers

### Draft Beer

Sierra Nevada  
 Sam Adams  
 Michelob Ultra  
 Amber Bock  
 Bud Light

### Imported

Moretti  
 La Rossa "Moretti"  
 Peroni  
 Stella  
 Heinekin  
 Heinekin Light

### Domestic

Budweiser  
 Bud Light  
 Coors Light  
 Miller Light  
 MGD  
 O'Doul's (non alcoholic)



Vintage, price, and availability subject to change. Please check before making your selection.