

APPETIZERS

BRUSCHETTA\$7

thick cut garlic bread topped with our famous fresh bruschetta mix and shaved parmesan

PIATTO SALSICCIA\$9

sweet Italian sausage and bell peppers in a seasoned tomato sauce with garlic bread

TOASTED RAVIOLI\$9

breaded and stuffed with artichoke and ricotta cheese, pan fried with garlic and parmesan, served with creamy pesto sauce

PIATTO FRITTO\$8

breaded mozzarella with fresh breaded zucchini and mushrooms, served with marinara

CALAMARI\$11

fritto • grilled • diavola (spicy)



MISTO GRIGLIATA\$16.5

marinated & grilled baby octopus, shrimp and calamari over sauteed spinach



CAPRESE SALAD\$8

sliced bocconcini mozzarella, roma tomato & basil with olive oil and roasted red peppers



VONGOLE CLAMS OR MUSSELS\$12

white wine garlic sauce • red tomato sauce { + \$3 | caprichosa style: pancetta, red onion, bell peppers, leeks and crushed red pepper in a traditional white wine garlic sauce }

AHI PRIMAVERA\$15

seared rare with diavola seasoning, served over fresh arugula salad with cucumber and bell pepper with pesto aioli and cajun ranch



BISTECCA TAGLIATTA\$13

grilled strips of steak and portobello mushroom in a balsamic-garlic sauce with sauteed spinach

SPINACH ARTICHOKE DIP\$10

served with garlic bread

ARANCINI\$7

breaded risotto stuffed with melted mozzarella, seasoned ground beef, peas and tomato sauce

BAKED CLAMS(6) \$9 • (12) \$17

with garlic-butter sauce

SOUP & SALAD

PASTA FAGIOLI

ditali pasta, cannellini beans, basil, chicken broth and tomato bowl\$7

MINISTRONE OR SOUP OF THE DAY

cup\$3 • bowl\$6

TORTELLINI IN BRODO

cheese or meat tortellini, chicken or beef broth bowl\$7

CAESAR\$8

parmesan, croutons and tomato with romaine { + \$3 chicken • + \$8 shrimp • + \$10 salmon }

HOUSE SALAD\$8

mixed greens, tomato, homemade croutons, red onion and kalamata olives with choice of dressing { + \$3 chicken • + \$8 shrimp • + \$10 salmon }



GULF GRILL\$14

grilled shrimp, artichoke, kalamata olive, almonds, cherry tomato and provolone with homemade Italian dressing



ARUGULA SALAD\$9

with pine nuts, cherry tomato, shaved parmesan and olive oil { + \$3 chicken • + \$8 shrimp • + \$10 salmon }

THE STEAK HOUSE\$14

grilled steak, bleu cheese, asparagus, grilled tomato, croutons and red onion with a homemade sweet balsamic vinaigrette

CHOPPED SALAD\$11

grilled chicken, bacon, bleu cheese, red onion, tomato, ditali pasta and diced mixed greens with ranch dressing

PASTA SPECIALTIES

FETTUCCINE NUCCIO\$14

spinach fettuccine, chicken strips, pancetta, tomato, eggplant and mushroom in white wine butter sauce

LASAGNA\$12

layered pasta, meat sauce, ricotta and mozzarella

TORTELLINI OR GNOCCHI\$12

with melted mozzarella

TORTELLINI VENETO\$15

with prosciutto, peas and mushrooms in creamy tomato sauce



FARFALLE SALSICCIA\$14

Italian sausage, rapini, tomato strips and sliced garlic with bowtie pasta in olive oil

STUFFED SHELLS\$12

jumbo pasta stuffed with a blend of ricotta and parmesan cheese, topped with melted mozzarella

RAVIOLI\$10

stuffed with meat or ricotta cheese



RIGATONI VODKA\$12

in creamy tomato-vodka sauce with basil



ANGEL HAIR LIGURIA\$16

chicken strips, artichoke, sundried tomato and asparagus in creamy pesto sauce



PASTA ROCCO\$11

mostaccioli, ricotta, spinach and tomato in oil & garlic sauce



PENNE SPEZIATO\$14

Italian sausage, spicy pepperoncini, portobello mushroom, bell peppers and red onion in marinara

BAKED MOSTACCIOLI\$12

with ricotta, parmesan & baked mozzarella

PASTA BOWL

Choose a Pasta & Sauce\$9

spaghetti • mostaccioli • penne • fettuccine • linguine • rigatoni • farfalle • angel hair



{ + \$2 | gluten free pasta • whole wheat pasta • spinach fettuccine • cavetelli }

marinara • meat sauce • tomato basil • butter parm • oil & garlic • spicy tomato

{ + \$3 | vodka sauce • alfredo • creamy pesto • carbonara }

{ + \$4 meatballs • + \$4 sausage • + \$3 chicken • + \$8 jumbo shrimp }

SANDWICHES

ITALIAN BEEF, MEATBALL OR ITALIAN SAUSAGE\$8

{ + \$1 cheese • + \$.50 hot or sweet peppers }

BREADED STEAK\$12

breaded cutlet with melted mozzarella and bell peppers on toasted garlic bread

GRILLED CHICKEN\$10

with sauteed onions, melted mozzarella, lettuce, tomato, and pesto mayo

EGGPLANT PARM\$10

thinly sliced breaded eggplant layered with melted mozzarella and marinara on fresh bread

CHICKEN PARM\$11

breaded chicken breast topped with melted mozzarella and marinara on fresh bread

ITALIAN STEAK\$12

grilled steak on toasted garlic bread with melted mozzarella, sauteed mushroom and onion



{ additional \$2 for pasta } these dishes can be made without gluten ingredients *by request*. please mention when ordering. *gluten ingredients will be present in the kitchen*. please specify if there is an allergy. gluten free items may take longer to prepare.

CLASSICS

ALLA VINCE'S

egg battered with prosciutto and mozzarella in white wine sauce with rosemary, tomato & lemon chicken\$17 • veal\$22

PARMIGIANA

breaded, with baked mozzarella in marinara chicken\$15 • veal\$20 • eggplant\$13

MARSALA

with mushrooms in marsala wine sauce chicken\$16 • veal\$21

LIMONE

in lemon butter sauce chicken\$15 • veal\$20

BOSCAIOLA

with asparagus, artichoke, sundried tomato, mushroom, onion & garlic in white wine sauce chicken\$16 • veal\$21

VESUVIO

rosemary, garlic & oregano in white wine sauce chicken\$16 • veal\$21 • pork\$19

CHEF MARTINO'S

with artichoke, zucchini, red onion and sliced carrots in marsala wine sauce chicken\$16 • veal\$21

CHICKEN CAPRESE\$18

breaded, stuffed with sundried tomato, spinach, prosciutto and bocconcini mozzarella with champagne-shallot cream sauce

CHICKEN POMPEII\$16

egg battered, topped with melted mozzarella and sliced mushrooms in white wine butter sauce

CHICKEN RISOTTO\$16

chicken strips, portobello mushroom, broccoli, onion and sundried tomato with arborio rice in white wine sauce

STUFFED EGGPLANT\$14

thinly sliced and lightly breaded, stuffed with a blend of ricotta, mozzarella and parmesan over fettuccine in marinara

STUFFED PORK CHOPS\$21

stuffed with spinach and fontina cheese in a sherry wine sauce with shallots and mushrooms

STEAK MILANESE\$17

breaded cutlet with sliced mushrooms and baked mozzarella in burgundy wine sauce

BBQ RIBS\$19

full rack with signature seasonings and bbq sauce

14oz NEW YORK STRIP\$28

14oz RIBEYE\$28

{ + \$3 | al gorgonzola style: topped with chopped bacon & red onion in a gorgonzola cheese cream sauce }
above steaks are select aged cuts, served with a homemade twice baked potato and grilled asparagus

SEAFOOD

ZUPPA DI PESCE\$26

scallops, calamari, shrimp, octopus, mussels and clams with linguine in tomato herb sauce

SHRIMP ALLA VINCE'S\$21

in white wine sauce with rosemary, tomato & lemon

SHRIMP VENEZIA\$22

scallops and shrimp over spinach fettuccine with artichoke and kalamata olive in tomato basil sauce

SEAFOOD RISOTTO\$20

scallops, calamari & shrimp with arborio rice in white wine sauce with a touch of tomato

LINGUINE & CLAMS

OR MUSSELS\$17
white wine garlic sauce • red tomato sauce
{ + \$3 | caprichosa style: pancetta, red onion, bell peppers, leeks and crushed red pepper in a traditional white wine garlic sauce }

BARI BACCALA\$17

pan seared codfish with capers and kalamata olives in tomato herb sauce


GRILLED SALMON\$18

in lemon butter sauce

PAN SEARED AHI\$21

seared rare in a sauce blend of spicy pepperoncini, celery, green onion, parsley and olive oil

PIZZA

THIN CRUST	PERSONAL	12"	14"	16"	18"
Cheese	9.00	12.00	14.00	16.00	18.00
+ Ingredient	1.00	1.50	2.00	2.50	3.00
Signature Pizza	12.00	16.50	20.00	23.50	27.00
 Gluten Free Crust (10")		10.00			
PAN & STUFFED	10"	12"	14"		
Cheese	12.00	14.00	16.00		
+ Ingredient	1.50	2.00	2.50		
Signature Pizza	16.50	20.00	23.50		

Sausage • Pepperoni • Bacon • Chicken • Roast Beef • Mushroom • Green Pepper • Jalapeno • Olive Spinach • Hot Giardiniera • Anchovies • Artichoke • Broccoli • Shrimp • Sliced Tomato • Garlic • Onion

SIGNATURE PIZZAS

NO SUBSTITUTIONS PLEASE

ITALIANO

spinach, tomato, garlic, ricotta, mozzarella, parmesan

PRIMAVERA

zucchini, onion, tomato, red & green bell pepper

AL ROCCO

sausage, tomato, red bell pepper

IL COLORATA

chicken, bacon, onion, tomato, basil, bocconcini cheese

THE BEST

pepperoni, sausage, roast beef, bacon

B.L.T.

bacon, lettuce, tomato, ranch dressing

VEGGIE DELIGHT

spinach, tomato, mushroom, broccoli

IL PAISANO

prosciutto, artichoke, tomato, garlic, basil, olive oil

THE SPECIAL

sausage, mushroom, onion, green pepper

MARGHERITA

thin crust | bocconcini mozzarella, tomato, basil



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NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS