



APPETIZERS

BRUSCHETTA\$8

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

PIATTO SALSICCIA\$10

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

SPINACH ARTICHOKE DIP\$10

served with garlic bread

BAKED CLAMS(6) \$9 • (12) \$17

with garlic-butter sauce

BISTECCA TAGLIATTA\$14

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

CALAMARI\$12

fritto • grilled • diavola (spicy)

MISTO GRIGLIATA\$18

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

CAPRESE SALAD\$9

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

PIATTO FRITTO\$9

homemade breaded mozzarella, fresh zucchini and mushrooms with marinara

TUSCAN MUSHROOM\$10

whole portobello mushroom cap topped with sauteed spinach, sauteed onion, melted mozzarella and white wine butter sauce

VONGOLE CLAMS OR MUSSELS\$13

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

TOASTED RAVIOLI\$9

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

PASTA FAGIOLI

ditali pasta, cannellini beans, basil and a touch of tomato in chicken broth bowl\$7

SOUP & SALAD

MINISTRONE OR SOUP OF THE DAY

cup\$3 • bowl\$6

TORTELLINI IN BRODO

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

CAESAR\$9

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

HOUSE SALAD\$9

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

GULF GRILL\$15

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

ARUGULA SALAD\$10

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

includes choice of starter salad, minestrone or soup of the day

ANGEL HAIR LIGURIA\$17

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

LASAGNA\$14

layered pasta, meat sauce, ricotta and mozzarella

TORTELLINI OR GNOCCHI\$14

with melted mozzarella

TORTELLINI VENETO\$16

with prosciutto, peas and mushrooms in creamy tomato sauce

RIGATONI VODKA\$14

in creamy tomato-vodka sauce with basil

RAVIOLI\$13

stuffed with meat or ricotta cheese

FARFALLE SALSICCIA\$15

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

BAKED MOSTACCIOLI\$13

with ricotta, parmesan & baked mozzarella

FETTUCCINE NUCCIO\$15

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

PASTA ROCCO\$13.5

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

PENNE SPEZIATO\$15

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

PASTA BOWL\$10.5

CHOOSE A PASTA

spaghetti • mostaccioli • penne • fettuccine • linguine • rigatoni • farfalle • angel hair { + \$2 gluten free pasta • whole wheat pasta • spinach fettuccine }

CHOOSE A SAUCE

marinara • meat sauce • tomato basil • butter parm • oil & garlic • spicy tomato { + \$4 vodka sauce • alfredo • creamy pesto • carbonara }

ADD INS

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



{ 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.

VISIT ANY OF OUR FOUR LOCATIONS

Orland Park • Elk Grove Village • Harwood Heights • Carol Stream

CLASSICS

includes choice of starter salad, minestrone or soup of the day

ALLA VINCE'S

egg battered with prosciutto and mozzarella in white wine sauce with rosemary, tomato & lemon chicken\$17 • veal\$24

PARMIGIANA

breaded, with baked mozzarella in marinara chicken\$16 • veal\$20 • eggplant\$14.5

MARSALA

with mushrooms in marsala wine sauce chicken\$17 • veal\$23

LIMONE

in a lemon butter sauce chicken\$17 • veal\$22

BOSCAIOLA

with asparagus, artichoke, sundried tomato, mushroom, onion & garlic in white wine sauce chicken\$17 • veal\$24

VESUVIO

rosemary, garlic & oregano in white wine sauce chicken\$15 • veal\$22 • pork\$20

CHEF MARTINO'S

with artichoke, zucchini, red onion and sliced carrots in marsala wine sauce chicken\$17 • veal\$23

CHICKEN CAPRESE\$18.5

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

CHICKEN POMPEII\$16.5

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

CHICKEN RISOTTO\$16.5

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

STUFFED EGGPLANT\$15.5

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

STUFFED PORK CHOPS\$23

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

STEAK MILANESE\$19

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

BBQ RIBS\$19

full rack with signature seasonings and bbq sauce

8oz FILET MIGNON\$32

includes choice of bleu cheese or parmesan crust

{ + \$3 • al gorgonzola: topped with bacon & red onion in a gorgonzola cheese cream sauce }

select aged cuts, served with a homemade twice baked potato and grilled asparagus

14oz RIBEYE\$29

ITALIAN STEAK SANDWICH\$14

marinated ribeye with melted mozzarella, sauteed onions and mushrooms on toasted garlic bread - served with french fries

SEAFOOD

includes choice of starter salad, minestrone or soup of the day

ZUPPA DI PESCE\$28

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

SHRIMP VENEZIA\$23

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

LINGUINE & CLAMS OR MUSSELS\$18

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 }

SEAFOOD RISOTTO\$21

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

SHRIMP ALLA VINCE'S\$23

in white wine sauce with rosemary, tomato & lemon

SALMON TARRAGON\$23

potato crusted salmon fillet topped with tarragon cream sauce, green onion and chopped tomato over angel hair pasta

BACCALA SICILIANO\$18

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

PAN SEARED AHI\$21

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

GRILLED SALMON\$19

in lemon butter sauce



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PIZZA

	THIN CRUST			STUFFED		
	12"	14"	16"	10"	12"	14"
Cheese	12.00	14.00	16.00	16.00	17.00	19.00
+ Ingredient	1.50	1.95	2.50	1.50	1.95	2.50
Gluten Free Crust (10")	12.00					
CLASSIC PAN	10"	12"	14"	10"	12"	14"
Cheese	14.50	16.50	17.50	16.00	17.00	19.00
+ Ingredient	1.50	1.95	2.50	1.50	1.95	2.50

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

A Twist on Traditional Italian

NOTICE: The consumption of raw or undercooked eggs, meat, poultry or shellfish may increase your risk of food borne illness