



APPETIZERS

- GF CALAMARI**
balsamic grilled | classic fried | spicy diavola 18
- BRUSCHETTA**
balsamic glaze, shaved parmesan, and thick sliced garlic bread 11
- ARANCINI**
breaded risotto, mozzarella, peas, and meat sauce 10
- GF VONGOLE CLAMS | MUSSELS**
white wine garlic | marinara 17
- GF CAPRESE**
sliced roma tomato, bocconcini, basil, and balsamic 11
- GF MISTO GRIGLIATA**
grilled balsamic marinated octopus, shrimp, and calamari 22
- SAUSAGE & PEPPERS** 11
- EGGPLANT TOWER**
with bocconcini, roma tomato, and balsamic 12
- SPINACH & ARTICHOKE DIP** 11
- BAKED CLAMS (6)** 14 (12) 24
- TOASTED RAVIOLI**
artichoke + ricotta stuffed pasta, pan fried with garlic + parmesan, with creamy pesto sauce 11
- GF STEAK TAGLIATA**
grilled filet + portobello mushroom, spinach, and balsamic sauce 19
- VESUVIO FRIES** 7

SALADS

- PARMESAN CRUSTED CHICKEN**
over arugula, tomato, cucumber, bocconcini, and lemon vinaigrette 16
- CHOPPED**
with grilled chicken, bacon, onion, tomato, bleu cheese, chilled pasta, and ranch dressing 15
- GF GULF GRILL**
grilled shrimp, artichoke, almonds, tomato, provolone, olives, and Italian dressing over mixed greens 18
- GF ARUGULA**
with roasted pine nuts, shaved parmesan, tomato, and olive oil 13
- STEAK HOUSE**
grilled filet, seared tomato, asparagus, croutons, onion, bleu cheese crumbles, and sweet balsamic vinaigrette over romaine 19
- CAESAR** 10
chicken +5 | shrimp +10 | salmon +12
- AHI PRIMAVERA**
Blackened rare tuna, arugula, red bell pepper, cucumber, diavola sauce and creamy pesto 21
- SOUP**
SOUP OF THE DAY cup 4 bowl 7
MINISTRONE cup 4 bowl 7

PASTA CLASSICS

- LASAGNA** 19
- SPAGHETTI & MEATBALLS** 17
- BAKED MOSTACCIOLI** 18
- GF RIGATONI VODKA** 18
- GF FETTUCCINE ALFREDO** 18
- RAVIOLI** 17
- GNOCCHI | TORTELLINI**
with mozz and marinara 18
- CARBONARA** spaghetti with pancetta and parmesan butter sauce 18
- FARFALLE MARINARA** 14
- RIGATONI BOLOGNESE** (meat sauce) 14
- CAPELLINI AGLIO OLIO** 14
add +5
- MEATBALLS | CHICKEN | SAUSAGE**

PASTA SPECIALTIES

- PAPPARDELLE FORMAGGIO** sausage, sundried tomato, garlic, and four cheese tomato cream sauce 19
- GF CAPELLINI CAPRESE** chicken, bocconcini, basil, sliced garlic, balsamic glaze, and whole peel tomato sauce 19
- GF PENNE SPEZIATO** Italian sausage, pepperoncini, portobello, onion, bell peppers, and spicy tomato sauce 18
- GF PASTA ROCCO** mostaccioli with ricotta, spinach, tomato, and white wine garlic sauce 16
- GF FARFALLE SALSICCIA** Italian sausage, rapini, sliced garlic, whole peel tomato, and olive oil sauce 18
- TORTELLINI VENETO** with prosciutto, mushrooms, peas, and tomato cream sauce 20
- SHORT RIB LINGUINE** braised short rib, slow cooked in hearty tomato sauce 22

GF **Gluten Free**

Prepared without gluten ingredients **by request**, mention when ordering. Gluten ingredients present in kitchen. Alert your server of any allergies before ordering
+ 3 to substitute gluten free pastas

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

FAVORITES

GF CHICKEN RISOTTO with portobello, broccoli, onion, sundried tomato, and white wine butter sauce **21**

ALLA VINCE'S egg battered, topped with prosciutto, mozzarella, tomato, rosemary, and white wine lemon sauce chicken **21** | veal **27**

CHICKEN CAPRESE breaded and stuffed with bocconcini, spinach, sundried tomato, and prosciutto, with champagne cream sauce **24**

STUFFED EGGPLANT with ricotta, mozzarella, and parmesan **18**

STEAK MILANESE breaded filet cutlet, topped with melted mozzarella, sliced mushroom + burgundy wine sauce **23**

BBQ RIBS **27**

GF STUFFED PORK CHOP stuffed with fontina and spinach, topped with sliced mushroom + sherry wine sauce **23**

GF SHORT RIB POLENTA braised short rib over baked polenta and hearty tomato sauce **25**

CLASSICS

PARMIGIANA
chicken **20** | veal **26** | eggplant **18**

GF VESUVIO
chicken **20** | veal **26** | porkchop **23**

GF MARSALA
chicken **20** | veal **26**

GF LIMONE
chicken **20** | veal **26**

STEAKS

GF RIBEYE 12 oz **39**

GF FILET MIGNON 8 oz **45**

STEAK SANDWICH filet cutlet, melted mozzarella, sauteed onion + mushroom, on toasted garlic bread **16**

SEAFOOD

GF SHRIMP ALLA VINCE'S with tomato, rosemary, and white wine sauce **28**

GF WHITEFISH ITALIANO lemon, garlic, oregano, and white wine sauce **26**

BACCALA SICILIANO kalamata olives, capers and tomato herb sauce **22**

MEDITERRANEAN SALMON w/ tomato, kalamata olives, onion, feta, evoo + lemon garlic sauce **29**

GF GRILLED SALMON with lemon butter sauce **24**

GF SEAFOOD RISOTTO with scallops, calamari, shrimp, and white wine tomato sauce **32**

GF LINGUINE & CLAMS | MUSSELS
white wine garlic | marinara **24**

GF ZUPPA DI PESCE linguine with scallops, calamari, shrimp, octopus, mussels, clams, and tomato herb sauce **37**

GF CAPELLINI GAMBERI angel hair pasta with grilled shrimp, spinach, and olive oil garlic sauce **24**

CHICKEN CRABVIOLA egg battered, topped with crab meat, asparagus, and brandy-tomato cream sauce **25**

THIN CRUST PIZZA

	10" GF	12"	14"	16"
cheese	15	18	21	25
+ ingredient	2.5	3	3.5	4
signature	22.5	27	31.5	35
sausage	pepperoni	bacon	chicken	roast beef
meatball	prosciutto	ham	shrimp	anchovies
bell pepper	spinach	tomato	hot giardiniera	onion
mushroom	olives	garlic	jalapeno	broccoli
pineapple	extra mozz	ricotta	bocconcini	cheddar

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SIGNATURE PIZZAS

MARGHERITA tomato, basil, bocconcini, olive oil

SPECIAL sausage, mushroom, green pepper, onion

BARESE prosciutto, arugula, bocconcini, roasted bell pepper

VEGGIE spinach, tomato, mushroom, broccoli

BEST roast beef, bacon, pepperoni, sausage

BBQ chicken, red onion, cheddar + mozzarella, BBQ sauce base

BLT bacon, lettuce, tomato, ranch dressing base

COLORATA chicken, bacon, onion, tomato, basil, bocconcini

ITALIANO spinach, tomato, garlic, parmesan, ricotta + mozzarella

*A Twist
on Traditional Italian*

HARWOOD HEIGHTS • ELK GROVE • CAROL STREAM • ORLAND PARK

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