



## APPETIZERS

- GF CALAMARI**  
balsamic grilled | classic fried | spicy diavola 21
- BRUSCHETTA**  
balsamic glaze, shaved parmesan, and thick sliced garlic bread 12
- ARANCINI**  
breaded risotto, mozzarella, peas, and meat sauce 12
- GF VONGOLE CLAMS | MUSSELS**  
white wine garlic | marinara 17
- GF CAPRESE**  
sliced roma tomato, bocconcini, basil, and balsamic 13
- GF MISTO GRIGLIATA**  
grilled balsamic marinated octopus, shrimp, and calamari 27
- SAUSAGE & PEPPERS 13**
- EGGPLANT TOWER**  
with bocconcini, roma tomato, and balsamic 14
- SPINACH & ARTICHOKE DIP 13**
- BAKED CLAMS (6) 14 (12) 24**
- TOASTED RAVIOLI**  
artichoke + ricotta stuffed pasta, pan fried with garlic + parmesan, with creamy pesto sauce 12
- GF STEAK TAGLIATA**  
grilled filet + portobello mushroom, spinach, and balsamic sauce 21
- ARTICHOKE HEART 12**  
sautéed artichoke hearts w/garlic & white wine. Served with crostini

## SALADS

- PARMESAN CRUSTED CHICKEN**  
over arugula, tomato, cucumber, bocconcini, and lemon vinaigrette 17
- CHOPPED**  
with grilled chicken, bacon, onion, tomato, bleu cheese, chilled pasta, and ranch dressing 18
- GF GULF GRILL**  
grilled shrimp, artichoke, almonds, tomato, provolone, olives, and Italian dressing over mixed greens 20
- GF ARUGULA**  
with roasted pine nuts, shaved parmesan, tomato, and olive oil 16
- STEAK HOUSE**  
grilled filet, seared tomato, asparagus, croutons, onion, bleu cheese crumbles, and sweet balsamic vinaigrette over romaine 20
- CAESAR 10**  
chicken +5 | shrimp +12 | salmon +12

## SOUP

- SOUP OF THE DAY** cup 4 bowl 7
- MINISTRONE** cup 4 bowl 7

## PASTA CLASSICS

- LASAGNA 20**
- SPAGHETTI & MEATBALLS 19**
- BAKED MOSTACCIOLI 20**
- GF RIGATONI VODKA 19**
- GF FETTUCCINE ALFREDO 19**
- RAVIOLI 18**
- GNOCCHI | TORTELLINI**  
with mozz and marinara 19
- CARBONARA** spaghetti with pancetta and parmesan butter sauce 20
- FARFALLE MARINARA 15**
- RIGATONI BOLOGNESE (meat sauce) 16**  
add +5
- MEATBALLS | CHICKEN | SAUSAGE**

## PASTA SPECIALTIES

- PAPPARDELLE FORMAGGIO** sausage, sundried tomato, garlic, and four cheese tomato cream sauce 21
- GF CAPELLINI CAPRESE** chicken, bocconcini, basil, sliced garlic, balsamic glaze, and whole peel tomato sauce 21
- GF PENNE SPEZIATO** Italian sausage, pepperoncini, portobello, onion, bell peppers, and spicy tomato sauce 21
- GF PASTA ROCCO** mostaccioli with ricotta, spinach, tomato, and white wine garlic sauce 19
- GF FARFALLE SALSICCIA** Italian sausage, rapini, sliced garlic, whole peel tomato, and olive oil sauce 21
- TORTELLINI VENETO** with prosciutto, mushrooms, peas, and tomato cream sauce 22
- SHORT RIB LINGUINE** braised short rib. slow cooked in hearty tomato sauce 26

**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 23

**ALLA VINCE'S** egg battered, topped with prosciutto, mozzarella, tomato, rosemary, and white wine lemon sauce chicken 24 | veal 30

**CHICKEN CAPRESE** breaded and stuffed with bocconcini, spinach, sundried tomato, and prosciutto, with champagne cream sauce 28

**STUFFED EGGPLANT** with ricotta, mozzarella, and parmesan 21

**STEAK MILANESE** breaded filet cutlet, topped with melted mozzarella, sliced mushroom + burgundy wine sauce 26

**BBQ RIBS** 27

**GF STUFFED PORK CHOP** stuffed with fontina and spinach, topped with sliced mushroom + sherry wine sauce 28

**GF SHORT RIB POLENTA** braised short rib over baked polenta and hearty tomato sauce 28

# CLASSICS

## PARMIGIANA

chicken 23 | veal 29 | eggplant 21

## GF VESUVIO

chicken 23 | veal 29 | porkchop 26

## GF MARSALA

chicken 23 | veal 29

## GF LIMONE

chicken 23 | veal 29

# 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 19

# SEAFOOD

**GF SHRIMP ALLA VINCE'S** with tomato, rosemary, and white wine sauce 29

**GF WHITEFISH ITALIANO** lemon, garlic, oregano, and white wine sauce 28

**BACCALA SICILIANO** kalamata olives, capers and tomato herb sauce 25

**MEDITERRANEAN SALMON** with tomato, kalamata olives, onion, feta, evoo + lemon garlic sauce 31

**GF GRILLED SALMON** with lemon butter sauce 27

**GF SEAFOOD RISOTTO** with scallops, calamari, shrimp, and white wine tomato sauce 36

**GF LINGUINE & CLAMS | MUSSELS** white wine garlic | marinara 26

**GF ZUPPA DI PESCE** linguine with scallops, calamari, shrimp, octopus, mussels, clams, and tomato herb sauce 42

**GF CAPELLINI GAMBERI** angel hair pasta with grilled shrimp, spinach, and olive oil garlic sauce 26

**CHICKEN CRABVIOLA** egg battered, topped with crab meat, asparagus, and brandy-tomato cream sauce 27

# THIN CRUST PIZZA

	10" <b>GF</b>	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

**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*

ELK GROVE • CAROL STREAM • HARWOOD HEIGHTS • ORLAND PARK

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