

# Vincenzo's

Est. 2011

# Pizzeria & Gelato

## APPETIZERS

	Half Tray	Full Tray
<b>BACON WRAPPED SCALLOPS</b> ..... 9 EACH 2-3 Pieces Per Person		
<b>MOZZARELLA CAPRESE</b> ..... 50	90	
Tomatoes, mozzarella, and basil		
<b>SAMPLER ITALIANO</b> ..... 90	195	
Includes artichoke hearts, soppressata, green olives, Parmesan, and provolone		
<b>SHRIMP COCKTAIL</b> ..... 80	160	
<b>SAMPLER RUSTICO</b> ..... 75	155	
Includes fresh mozzarella, roasted red peppers, and prosciutto		

## HOT ENTREES

	Half Tray	Full Tray
<b>CHICKEN CACCIATORE</b> ..... 65	125	
Chicken with tomatoes and peppers		
<b>CHICKEN ALFREDO</b> ..... 65	140	
With penne pasta		
<b>CHICKEN MARSALA</b> ..... 65	115	
With Marsala wine and mushroom sauce		
<b>CHICKEN PICCATA</b> ..... 120	175	
With sun-dried tomatoes, artichokes, and lemon wine sauce		
<b>CHICKEN PARMIGIANA</b> ..... 65	125	
Add a side and/or salad, drinks, and perhaps dessert, and you're all set		
<b>VEAL PARMIGIANA</b> ..... 120	225	
Add a side and/or salad, drinks, and perhaps dessert, and you're all set		
<b>EGGPLANT PARMIGIANA</b> ..... 65	115	
Add a side and/or salad, drinks, and perhaps dessert, and you're all set		

## SALADS & SIDES

	Half Tray	Full Tray
<b>TRAY OF BREAD</b> ..... 40	50	
<b>GARDEN SALAD</b> ..... 35	50	
<b>CAESAR SALAD</b> ..... 50	65	
<b>BROCCOLI RABE</b> ..... 60	117	
<b>BROCCOLI RABE with Sausage</b> .. 77	125	
<b>PORTOBELLO MUSHROOMS</b> ... 33	63	
<b>MEATBALLS</b> ..... 58	100	
<b>SAUSAGE, PEPPERS &amp; ONIONS</b> . 65	130	

## DESSERTS

	Half Tray	Full Tray
<b>VARIETY TRAY</b> ..... 60	115	
Includes an assortment of cheesecake, cannoli, tiramisu (lady fingers soaked in espresso & layered w/ sweetened mascarpone cheese & cocoa)		

## SANDWICHES & WRAPS

	Half Tray	Full Tray
<b>COLD SUB PLATTER</b> ..... 60	115	
Assorted subs. Add drinks, and perhaps salad and/or dessert, and you're all set		
<b>COLD WRAP PLATTER</b> ..... 60	115	
Assorted wraps. Add drinks, and perhaps salad and/or dessert, and you're all set		

## PASTA

	Half Tray	Full Tray
<b>BAKED ZITI</b> ..... 65	110	
Add a side and/or salad, drinks, and perhaps dessert, and you're all set		
<b>FRA DIAVOLO</b> ..... 48	93	
Penne pasta with garlic, basil, and spicy marinara		
<b>IASAGNA</b> ..... 75	125	
Add a side and/or salad, drinks, and perhaps dessert, and you're all set		
<b>STUFFED SHELLS</b> ..... 40	70	
Add a side and/or salad, drinks, and perhaps dessert, and you're all set		
<b>BELLA NONNA</b> ..... 65	145	
Cheese tortellini with sun-dried tomatoes, prosciutto, peas, and cream sauce		
<b>LOBSTER RAVIOLI</b> ..... 125	225	
With pink vodka sauce		
<b>PAPPARDELLE ROMANA</b> ..... 85	140	
With beef and cheese		
<b>PAPPARDELLE VERDE</b> ..... 85	140	
With spinach, mushrooms, and zucchini		
<b>GIANNA SPECIAL</b> ..... 150	350	
Penne pasta with shrimp, scallops, crab meat, and pink sauce		
<b>GNOCCHI MARINARA</b> ..... 55	80	
Add a side and/or salad, drinks, and perhaps dessert, and you're all set		
<b>MARISSA SPECIAL</b> ..... 150	350	
Linguine with shrimp, scallops, crab meat, spinach, and garlic white wine sauce		
<b>PENNE ALLA VODKA</b> ..... 85	175	
With crab meat		

## BEVERAGES

<b>ASSORTED 2L SODA BOTTLES</b> ..... 4	
<b>BOTTLED WATER</b> ..... 1.50	

## MISCELLANEOUS

<b>CHAFING DISH</b> ..... 25/EACH	
If your lunch is more than 45 minutes long, a chafing dish keeps the food hot for an hour or more. Order one kit for roughly every 10 people being served	
<b>PAPER PRODUCTS</b> ..... 2.50 / PER PERSON	