



Vicinos Local Italian

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

[Fast Food Industry →](#)



The 2025 US Pizza Restaurants & Industry Trends Report

[Pizza Industry →](#)



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

[Fast Casual Industry →](#)



2025 US Dining Restaurants & Industry

MARKET RESEARCH

[Casual Dining Industry →](#)

[Competitor Price Intelligence →](#)

Antipasto

ITEM	PRICE
Mozzarella Fritti marinated and lightly fried fresh mozzarella breaded with panko bread crumbs and parmesan, served with marinara	\$15.00
Burrata Aperitivo marinated heirloom cherry tomatoes, arugula, imported burrata cheese, balsamic glaze, ciabatta crostinis	\$21.00
Polpetta Apertivo meatballs with ricotta cheese, marinara and ciabatta crostinis	\$17.50
Crab Cakes Gallettes de crabe garnies d'une sauce aioli aux poivrons rouges rôtis.	\$21.25
Bruschetta Burrata Une généreuse portion de fromage burrata crémeux repose sur un lit de pesto genovese. Les tomates cerises anciennes, mar...	\$17.50
Bruschetta Feta Campari tomates marinés rehaussés de fromage feta, nappés d'un filet de glaçage balsamique et parsemés de basilic frais.	\$17.50
Bruschetta Prosciutto Toast croustillant nappé de confiture de figues, garni de mascarpone crémeux, tranche de prosciutto savoureux et rehauss...	\$17.50
Cheesy Garlic Bread housemade garlic butter, parmesan cheese, mozarella cheese on ciabatta bread	\$10.00
Soup of the Day (Cup) chef's daily creation	\$7.50
Soup of the Day (Bowl) chef's daily creation	\$10.00
New Zealand Mussels Moules à lèvres vertes de Nouvelle-Zélande mijotées avec une sauce au beurre citronné à l'ail et aux tomates, accompagné...	\$22.50
Cheese Board Un éventail de fromages soigneusement sélectionnés accompagne une confiture de figues aromatique. Des fruits frais et un...	\$20.00

Insalata

ITEM	PRICE
Bib Salad - Small bib lettuce & red onions tossed in balsamic vinaigrette, topped with grated gorgonzola cheese	\$8.75
Mozzarella Caprese Tranches de tomates juteuses associées à de la mozzarella fraîche, finies avec un filet de glaçage balsamique et une tou...	\$18.75
Crab Cake Insalata De tendres gallettes de crabe couronnées d'un aioli aux poivrons grillés, posées sur un lit de jeunes pousses. Servi avec...	\$30.00
Garden Salad - Small romaine, radicchio, carrots. heirloom cherry tomatoes, cucumbers, housemade croutons	\$7.50
Insalata di Orzo e Pollo pulled chicken, orzo, spinach, arugula, radicchio, apples, pine nuts, heirloom cherry tomatoes, goat cheese, crispy pros...	\$25.00
Wedge Salad - Large iceberg lettuce wedge, housemade gorgonzola dressing, crispy prosciutto, heirloom cherry tomatoes and balsamic glaze	\$13.75
Bib Salad - Large bib lettuce & red onions tossed in balsamic vinaigrette, topped with grated gorgonzola cheese	\$13.75
Garden Salad - Large romaine, radicchio, carrots. heirloom cherry tomatoes, cucumbers, housemade croutons	\$12.50

Sides	
ITEM	PRICE
Side Crostinis	\$2.50
Side Meatballs	\$7.00
Side Broccoli	\$3.75
Side Roasted Yukon Gold Potatoes	\$6.25
Side Spaghetтини with Meat Sauce	\$7.50
Side Broccolini	\$6.25
Side Spaghetтини Marinara	\$6.25
Side Seasonal Vegetable	\$6.25
Side Mascarpone Mashed Potatoes	\$6.25
Side Sauteed Spinach	\$3.75
Side Fries	\$3.75
Side Ranch	\$1.50
Pasta	

ITEM	PRICE
Penne Arrabbiata Une sauce tomate épicée se mêle à des pâtes penne, agrémentée de feuilles de basilic et couronnée de fromage Romano fraî...	\$25.00
Lasagna layered with bolognese sauce and Italian cheeses	\$28.75
Ravioli Ai Funghi Pâtes remplies de champignons, servies avec une sauce marsala onctueuse. Des oignons caramélisés ajoutent une douceur su...	\$26.25
Pasta Verona mushroom, grilled chicken, sundried tomatoes, rigatoni, herb cream sauce	\$27.50
Shrimp Scampi Gambas dodues sautées avec des tomates campari, baignées dans une sauce au vin blanc et beurre à l'ail, le tout sur un n...	\$31.25
Capellini Pomodoro fresh, light tomato sauce, heirloom cherry tomatoes, evoo, basil	\$22.00
Housemade Gnocchi housemade gnocchi . choice of sauces include: sage cream, vodka or silciliano (with sausage)	\$27.00
Parmigiana Di Pollo housemade marinara, parmesan breaded chicken breast, fresh mozzarella, parmesan cheese, fresh basil, spaghetтини	\$30.00
Parmigiana di Eggplant housemade marinara, eggplant, fresh mozzarella, parmesan cheese, fresh basil, spaghetтини	\$27.50
Spaghetтини with Marinara spaghetтини served with housemade marinara	\$22.50
Spaghetтини with Meat Sauce Spaghetтини nappé d'une sauce à la viande préparée maison.	\$25.00
Piccata Di Salmone Faux filet de saumon enrobé de farine, accompagné de spaghetтини et agrémenté de câpres, servi avec une sauce au citron,...	\$31.75

ITEM	PRICE
Risotto ai Gamberetti creamy risotto with asparagus, sundried tomatoes and shrimp	\$31.25
Frutti di Mare Gratinati cream sauce, shrimp, scallops, squid, pancetta, parmesan with penne	\$32.50
Linguine Pescatore mussels, squid, shrimp, scallops, fresh basil, fresh tomato sauce	\$32.50
Pollo Al Marsala Escalope de poulet enrobée d'une fine couche de farine, accompagnée de spaghettini al dente et de champignons. Le tout e...	\$27.50
Veal Marsala lightly floured veal, spaghettini, mushrooms, marsala wine sauce	\$33.75
Veal Piccata lightly floured veal, spaghettini, capers, white wine lemon butter sauce	\$33.75
Gigli alla Panna Rosa curly, flower-shaped pasta in a zesty bolognese sauce with a touch of cream	\$28.75

Entrata

ITEM	PRICE
Vicinos Branzino mediterranean seabass filet lightly breaded and sauteed with capers, heirloom cherry tomatoes, basil, lemon butter wine...	\$32.50
Pollo Alla Griglia Poirtrine de poulet marinée puis grillée, accompagnée de pommes de terre Yukon Gold rôties et brocolini croquant.	\$21.25
Pollo Alla Griglia Caprese Poirtrine de poulet marinée et grillée, garnie de mozzarella fraîche et de tomates cerises anciennes. Servie avec un file...	\$27.50
Filet di Manzo - 6oz argentine beef tenderloin with mascarpone mashed potatoes, brocolini, crispy onions, balsamic glaze,	\$36.25
Argentine Ribeye 14oz argentine ribeye served with seasonal vegetable and roasted yukon gold potatoes	\$51.25
Pan Seared Pork Chop Une côte de porc de 14 oz saisie à la poêle, couronnée d'un beurre aux herbes, accompagnée de légumes de saison et d'une...	\$33.75
Pan Seared Chilean Sea Bass pan seared chilean sea bass drizzled with genovese pesto, lightly sauteed spinach with garlic, roasted yukon gold potato...	\$48.75
Salmone alla Griglia with sundried tomato and spinach orzo	\$33.75

Artisan - 12' Italian Artisan Pizza

ITEM	PRICE
Vicinos Supremo Une généreuse combinaison de sauce tomate, saucisse savoureuse, pepperoni piquant, oignons rouges croquants, poivrons rô...	\$17.50
Salame al Pepperoncino Calabriano tomato sauce, soppressata salami, spicy calabrian chiles, fior di latte fresh mozzarella	\$17.50
Prosciutto Con Arugula E Fichi Un lit d'arugula vibrant sert de base à ce plat, garni de fines tranches de prosciutto savoureux. Les figues sucrées son...	\$18.75
Sausage con Cipolla Caramellata tomato sauce, sausage, sauteed mushrooms, caramilized onions, fior di latte fresh mozzarella	\$17.50
Funghi E Formaggio Sauce tomate riche, champignons sautés, mozzarella fior di latte fraîche, ricotta crémeuse.	\$16.25

ITEM	PRICE
Capicola e Pepe	\$18.75
tomato sauce, capicola, roasted garlic, banana peppers, basil, fior di latte fresh mozzarella	

Vicinos Thin Crust Pizza

ITEM	PRICE
12" Deluxe	\$25.00
Italian sausage, pepperoni, black olives, mushrooms, green bell peppers, onions and mozzarella	
12" Margherita	\$20.00
tomato sauce, tomatoes, basil, and fresh mozzarella	
12" Carne Amore	\$25.00
Italian sausage, pepperoni, Canadian bacon, housemade meatballs and mozzarella	
12" Verdura	\$20.00
mushrooms, artichoke hearts, black olives, onions, green bell peppers, tomatoes and mozzarella	
14" Deluxe	\$27.50
Italian sausage, pepperoni, black olives, mushrooms, green bell peppers, onions and mozzarella	
14" Margherita	\$23.75
tomato sauce, tomatoes, basil, and fresh mozzarella	
14" Carne Amore	\$27.50
Italian sausage, pepperoni, canadian bacon, meatballs and mozzarella	
14" Verdura	\$23.75
mushrooms, artichoke hearts, black olives, onions, green bell peppers, tomatoes and mozzarella	
16" Deluxe	\$32.50
Italian sausage, pepperoni, black olives, mushrooms, green bell peppers, onions and mozzarella	
16" Margherita	\$28.75
tomato sauce, tomatoes, basil, and fresh mozzarella	
16" Carne Amore	\$32.50
Italian sausage, pepperoni, Canadian bacon, housemade meatballs and mozzarella	
16" Verdura	\$28.75
mushrooms, artichoke hearts, black olives, onions, green bell peppers, tomatoes and mozzarella	
9" Deluxe	\$17.50
Italian sausage, pepperoni, black olives, mushrooms, green bell peppers, onions and mozzarella	
9" Margherita	\$15.00
tomato sauce, tomatoes, basil, and fresh mozzarella	
9" Carne Amore	\$17.50
Italian sausage, pepperoni, canadian bacon, meatballs and mozzarella	
9" Verdura	\$15.00
mushrooms, artichoke hearts, black olives, onions, green bell peppers, tomatoes and mozzarella	

Creat Your Own Vicinos Thin Crust Pizza

ITEM	PRICE
9" Cheese Pizza	\$12.50
12" Cheese	\$17.50
14" Cheese	\$21.25
16" Cheese	\$25.00

Flatbreads

ITEM	PRICE
Il Tricolore Flatbread garlic oil, sautéed spinach, pulled chicken, heirloom cherry tomatoes, pine nuts, mozzarella, feta, parmesan, pecorino c...	\$18.00
Salume Flatbread tomato sauce, salame napoli, capicola, pepperoni, fior di latte fresh mozzarella	\$18.00
Pomodoro E Burrata Flatbread genovese pesto, fior di latte fresh mozzarella, campari tomatoes, burrata, cheese, balsamic glaze	\$18.00
Pollo Parmesan Flatbread tomato sauce, chicken parmesan, mozzarella, basil, fior di latte fresh mozzarella	\$18.00

Handhelds

ITEM	PRICE
Caprese Burger Un bœuf Angus certifié grillé se mêle à des tomates juteuses, une mozzarella fraîche, et des poivrons rouges rôtis. Term...	\$20.00
Chicken Caesar Panino grilled chicken breast, tomato, spinach, provolone cheese, caesar dressing on ciabatta bread / choice of fries or fresh...	\$18.75
Meatball Sandwich meatballs, peppers, onions, marinara, provolone on italian bread / choice of fries or fresh fruit	\$18.75
Caprese Panino fresh mozzarella, tomato, arugula, basil aioli on toasted ciabatta bread / choice of fries or fresh fruit	\$18.75
Italian Beef Fines tranches de bœuf accompagnées de giardiniera, garnies de provolone fondant, le tout niché dans un pain italien cro...	\$18.75

Dolci

ITEM	PRICE
Italian Butter Cake warm, moist butter cake made with mascarpone cheese with strawberry puree, fresh berries and topped with vanilla bean ic...	\$15.00
Tiramisu Biscuits à la cuillère trempés dans du rhum et de l'espresso, disposés entre des couches de fromage mascarpone onctueux,...	\$10.00
Cannoli (2) two flaky shells filled with cannoli cream, dipped in chocolate chips, pistachios	\$10.00
Cannoli (single) flaky shell filled with cannoli cream, dipped in chocolate chips, pistachios	\$6.25
Chocolate Lava Cake Ghirardelli dark chocolate, chocolate ganache, served with gelato	\$15.00

Children's Menu

ITEM	PRICE
Kid's Spaghetti with Meatball marinara or butter sauce	\$7.50
Kid's Fettuccine Alfredo	\$7.50
Kid's Chicken Tenders with fries, ranch or bbq sauce	\$7.50

ITEM	PRICE
Kid's Pizza 6" Chicago-style pizza with one topping	\$7.50
Kid's Sundae vanilla bean ice cream with chocolate sauce	\$3.00
Most Ordered	
ITEM	PRICE
Garlic Bread housemade garlic butter, parmesan cheese on ciabatta bread	\$8.75
Piccata di Pollo lightly floured chicken, spaghettiini, capers, white wine lemon butter sauce	\$27.50
Rigatoni Alla Vodka classic vodka sauce, basil, rigatoni pasta	\$26.25
Caesar Salad - Large romaine, caesar dressing, romano cheese and housemade croutons	\$12.50
Fettuccine Alfredo housemade alfredo sauce	\$26.25
Calamari Fritti Légerement enrobé de farine assaisonnée, accompagné d'une aioli aux poivrons grillés.	\$20.00
Wedge Salad - Small iceberg lettuce wedge, housemade gorgonzola dressing, crispy prosciutto, heirloom cherry tomatoes and balsamic glaze	\$8.75
Pappardelle Bolognese housemade bolognese tossed with Reggiano parmesan cheese	\$27.50
Antipasto Misto italian meats & cheeses, fig jam, assorted nuts, fresh fruit, ciabatta crostinis	\$23.75
Caesar Salad - Small romaine, caesar dressing, romano cheese and housemade croutons	\$7.50