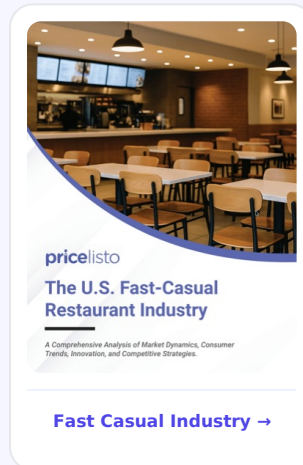




Vincenzo Cucina Italiana

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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ITEM	PRICE
Pasta E Fagioli Haricots cannellini mijotés dans un bouillon de légumes parfumé, accompagnés de pâtes ditalini.	\$14.00
Bisque All Aragosta Poached Maine Lobster, Cream,	\$16.00

Sides

ITEM	PRICE
Side of Meatballs (2)	\$11.00
Filet Tips Sauteed Filet Mignon tips	\$13.50
Sauteed Mixed Vegetables	\$12.00
Side Spaghetti marinara or Garlic and oil	\$13.00
Mashed Potatoes	\$11.00
Sauteed Mushrooms	\$12.00

Antipasti

ITEM	PRICE
polpetta con Polenta Savoureuses boulettes de viande faites maison reposant sur une polenta moelleuse, accompagnées d'une touche de ricotta c...	\$17.00
BURRATA Burrata, Prosciutto di Parma, Beets, Heirloom Tomatoes, Arugula, Fig Glaze	\$20.00
ASSORTIMENTO DI FORMAGGI Imported Italian Cheeses, Salami, Olives, Artisan Crackers, Pistachios, Fig Jam, Pears	\$23.00
Antipasto Italiano Une sélection de prosciutto finement tranché, mortadelle, et salami, accompagnée de mozzarella di bufala crémeuse. Ajout...	\$22.00
CRAB CAKES Crab cakes, Roasted Red Pepper Remoulade Tomatoes, Arugula, Balsamic Glaze	\$27.50
ARANCINI Fried Rice balls stuffed with Wild Mushrooms, Truffle & Fontina cheese, Served with Arugula and Roasted Garlic Aioli	\$17.50
Shrimp Fra Diavolo Local Gulf Jumbo Shrimp, Red Pepper Flakes, Pomodoro Sauce, Basil, Crostini	\$23.00
Garlic Bread Warm Ciabatta, roasted Garlic, Butter & Herbs. Add melted mozzarella \$2	\$13.50
Bruschetta Classica Grilled ciabatta, tomatoes, onions, garlic, and basil.	\$14.00
Calamari Lightly battered and fried Calamari with Arrabbiata dipping sauce	\$19.00

Desserts

ITEM	PRICE
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Limoncello Cake	\$13.00
Limoncello mascarpone cake. All of our desserts are made in house by our Italian pastry chef.	
Tiramisu	\$13.00
All of our desserts are made in house by our Italian pastry chef.	
Cannoli	\$13.00
Homemade cannoli with ricotta cheese. All of our desserts are made in house by our Italian pastry chef.	
Cheesecake	\$13.00
Cheesecake filled with nutella and topped with hazelnuts. All of our desserts are made in house by our Italian pastry c...	
Insalate	
ITEM	PRICE
INSALATA ARUGULA	\$16.00
Arugula, Beets, Goat cheese, Artichokes, Champagne Vinaigrette	
Insalata Della Casa	\$14.00
Mesclun, Olives, Red Onions, Heirloom Tomatoes, Shaved Parmigiano, Balsamic Vinaigrette	
Caesar	\$14.00
Un lit de laitue romaine agrémenté de croûtons maison et nappé de notre vinaigrette maison. Rehaussé de fins copeaux de...	
Caprese	\$16.00
Sun ripened local tomatoes, and fresh bufala mozzarella drizzled with evoo.	
Grilled Chicken	\$12.00
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Pasta	
ITEM	PRICE
Fettuccine Alfredo	\$20.00
Cream, butter, and romano cheese tossed with fettuccine.	
Tre Colore Tortellini	\$35.00
Tri Colored Cheese Tortellini, Filet tips, Prosciutto in a roasted garlic Parmigiano Cream	
RISOTTO CON CAPESANTE	\$39.00
Truffle Parmigiano Risotto, Jumbo Sea scallops, Porcini, Chives, Caramelized Shallots	
Lasagne	\$24.00
Seasoned beef, fontina, parmigiano and ricotta bechamel layered between fresh pasta and marinara sauce.	
Ravioli All Aragosta	\$44.00
Lobster and Ricotta stuffed Ravioli topped with Maine lobster in a Lobster Cream sauce	
Linguine Alle Vongole	\$27.00
Fresh middle neck clams sauteed in a garlic and peperoncino white wine sauce.	
TAGLIATELLE Bolognese	\$23.00
Homemade Fresh Pasta, Angus Ground Beef Ragu, Basil, San Marzano tomato Sauce	
TAGLIATELLE POLLO E BROCCOLINI	\$27.00
Homemade Fresh Pasta, Sautéed Chicken, Broccolini, Garlic White Wine sauce	
Spaghetti AL PESTO	\$23.00
Spaghettis enrobés d'un pesto parfumé au basilic, accompagnés de tomates anciennes juteuses et saupoudrés de Parmigiano.	
LINGUINE FRUTTI DI MARE	\$44.00
Jumbo Shrimp & Scallops, Clams, Grouper, Pomodoro Sauce	
Penne con Salmone Alla Vodka	\$26.00
Penne, Pan-seared Faroe Salmon set in a Vodka Cream Cherry Tomato sauce	

ITEM	PRICE
Gnocchi House made Potato gnocchi. Fresh basil, garlic, and cherry tomatoes topped with burrata cheese and Basil oil	\$30.00
Fettuccine All Ortolana Fettuccine garni de tomates, champignons, oignons, poivrons, courgettes et brocolini, enveloppé dans une sauce au vin b...	\$24.00
Carni	
VINCENZO Pollo Marsala Harvestland Hormone free Chicken Scaloppine, Portobello Mushrooms, Marsala Truffle, Mashed Potatoes & Sautéed Broccolini	\$30.00
CHICKEN CAPRESE Harvestland Hormone free grilled Chicken Tomatoes, Mozzarella, Arugula salad, Balsamic Glaze and Pesto oil	\$30.00
Pollo Alla Parmigiana Lightly breaded chicken breast, layered with fresh marinara sauce, and melted mozzarella. Served with spaghetti.	\$28.00
Pollo Picatta Chicken Scaloppine in a Lemon Butter Caper Sauce over Spaghetti	\$28.00
Vitello Alla Parmigiana Lightly breaded milk fed veal, layered with fresh marinara sauce, and melted mozzarella. Served with spaghetti.	\$31.00
Pesce	
FAROE ISLAND SALMONE Hormone free Honey-Glazed Faroe Salmon, Sautéed Brussel Sprouts & Mashed Potatoes	\$40.00
GROUPEr Crab Crusted Florida Black Grouper, Jumbo Shrimp. Risotto, Citrus Beurre Blanc Sauce	\$52.00
Drinks	
Bottled Sparkling Water 1L	\$10.00
Bottled Still Water 1L Aqua Panna	\$10.00