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Vincenzo Cucina Italiana

# Vincenzo Cucina Italiana

Menu Prices — October 26, 2026

Vincenzo Cucina Italiana menu with prices in United States, updated October 2019: 49 items across 9 categories, prices from $10.00 to $52.00.

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# Vincenzo Cucina Italiana Menu with Prices (United States)

Vincenzo Cucina Italiana menu with prices in United States, updated October 2019: 49 items across 9 categories, prices from $10.00 to $52.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/vincenzo-cucina-italiana

**Menu categories:** Zuppe · Sides · Antipasti · Desserts · Insalate · Pasta · Carni · Pesce · Drinks

## Zuppe

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

## Sides

| ITEM | PRICE |
|---|---|
| **Side of Meatballs (2)** | **$11.00** |
| **Filet Tips**<br>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**<br>Savoureuses boulettes de viande faites maison reposant sur une polenta moelleuse, accompagnées d'une touche de ricotta c... | **$17.00** |
| **BURRATA**<br>Burrata, Prosciutto di Parma, Beets, Heirloom Tomatoes, Arugula, Fig Glaze | **$20.00** |
| **ASSORTIMENTO DI FORMAGGI**<br>Imported Italian Cheeses, Salami, Olives, Artisan Crackers, Pistachios, Fig Jam, Pears | **$23.00** |
| **Antipasto Italiano**<br>Une sélection de prosciutto finement tranché, mortadelle, et salami, accompagnée de mozzarella di bufala crémeuse. Ajout... | **$22.00** |
| **CRAB CAKES**<br>Crab cakes, Roasted Red Pepper Remoulade Tomatoes, Arugula, Balsamic Glaze | **$27.50** |
| **ARANCINI**<br>Fried Rice balls stuffed with Wild Mushrooms, Truffle & Fontina cheese, Served with Arugula and Roasted Garlic Aioli | **$17.50** |
| **Shrimp Fra Diavolo**<br>Local Gulf Jumbo Shrimp, Red Pepper Flakes, Pomodoro Sauce, Basil, Crostini | **$23.00** |
| **Garlic Bread**<br>Warm Ciabatta, roasted Garlic, Butter & Herbs. Add melted mozzarella $2 | **$13.50** |
| **Bruschetta Classica**<br>Grilled ciabatta, tomatoes, onions, garlic, and basil. | **$14.00** |

| ITEM | PRICE |
| --- | --- |
| **Calamari**<br>Lightly battered and fried Calamari with Arrabbiata dipping sauce | **$19.00** |

## Desserts

| ITEM | PRICE |
| --- | --- |
| **Limoncello Cake**<br>Limoncello mascarpone cake. All of our desserts are made in house by our Italian pastry chef. | **$13.00** |
| **Tiramisu**<br>All of our desserts are made in house by our Italian pastry chef. | **$13.00** |
| **Cannoli**<br>Homemade cannoli with ricotta cheese. All of our desserts are made in house by our Italian pastry chef. | **$13.00** |
| **Cheesecake**<br>Cheesecake filled with nutella and topped with hazelnuts. All of our desserts are made in house by our Italian pastry c... | **$13.00** |

## Insalate

| ITEM | PRICE |
| --- | --- |
| **INSALATA ARUGULA**<br>Arugula, Beets, Goat cheese, Artichokes, Champagne Vinaigrette | **$16.00** |
| **Insalata Della Casa**<br>Mesclun, Olives, Red Onions, Heirloom Tomatoes, Shaved Parmigiano, Balsamic Vinaigrette | **$14.00** |
| **Caesar**<br>Un lit de laitue romaine agrémenté de croûtons maison et nappé de notre vinaigrette maison. Rehaussé de fins copeaux de... | **$14.00** |
| **Caprese**<br>Sun ripened local tomatoes, and fresh bufala mozzarella drizzled with evoo. | **$16.00** |
| **Grilled Chicken**<br>Grilled Chicken | **$12.00** |

## Pasta

| ITEM | PRICE |
| --- | --- |
| **Fettuccine Alfredo**<br>Cream, butter, and romano cheese tossed with fettuccine. | **$20.00** |
| **Tre Colore Tortellini**<br>Tri Colored Cheese Tortellini, Filet tips, Prosciutto in a roasted garlic Parmigiano Cream | **$35.00** |
| **RISOTTO CON CAPESANTE**<br>Truffle Parmigiano Risotto, Jumbo Sea scallops, Porcini, Chives, Caramelized Shallots | **$39.00** |
| **Lasagne**<br>Seasoned beef, fontina, parmigiano and ricotta bechamel layered between fresh pasta and marinara sauce. | **$24.00** |
| **Ravioli All Aragosta**<br>Lobster and Ricotta stuffed Ravioli topped with Maine lobster in a Lobster Cream sauce | **$44.00** |
| **Linguine Alle Vongole**<br>Fresh middle neck clams sauteed in a garlic and peperoncino white wine sauce. | **$27.00** |
| **TAGLIATELLE Bolognese**<br>Homemade Fresh Pasta, Angus Ground Beef Ragu, Basil, San Marzano tomato Sauce | **$23.00** |
| **TAGLIATELLE POLLO E BROCCOLINI**<br>Homemade Fresh Pasta, Sautéed Chicken, Broccolini, Garlic White Wine sauce | **$27.00** |

| ITEM | PRICE |
|---|---|
| **Spaghetti AL PESTO**<br>Spaghettis enrobés d'un pesto parfumé au basilic, accompagnés de tomates anciennes juteuses et saupoudrés de Parmigiano. | **$23.00** |
| **LINGUINE FRUTTI DI MARE**<br>Jumbo Shrimp & Scallops, Clams, Grouper, Pomodoro Sauce | **$44.00** |
| **Penne con Salmone Alla Vodka**<br>Penne, Pan-seared Faroe Salmon set in a Vodka Cream Cherry Tomato sauce | **$26.00** |
| **Gnocchi**<br>House made Potato gnocchi. Fresh basil, garlic, and cherry tomatoes topped with burrata cheese and Basil oil | **$30.00** |
| **Fettuccine All Ortolana**<br>Fettuccine garni de tomates, champignons, oignons, poivrons, courgettes et broccolini, enveloppé dans une sauce au vin b... | **$24.00** |

## Carni

| ITEM | PRICE |
|---|---|
| **VINCENZO Pollo Marsala**<br>Harvestland Hormone free Chicken Scaloppine, Portobello Mushrooms, Marsala Truffle, Mashed Potatoes & Sautéed Broccolini | **$30.00** |
| **CHICKEN CAPRESE**<br>Harvestland Hormone free grilled Chicken Tomatoes, Mozzarella, Arugula salad, Balsamic Glaze and Pesto oil | **$30.00** |
| **Pollo Alla Parmigiana**<br>Lightly breaded chicken breast, layered with fresh marinara sauce, and melted mozzarella. Served with spaghetti. | **$28.00** |
| **Pollo Picatta**<br>Chicken Scallopine in a Lemon Butter Caper Sauce over Spaghetti | **$28.00** |
| **Vitello Alla Parmigiana**<br>Lightly breaded milk fed veal, layered with fresh marinara sauce, and melted mozzarella. Served with spaghetti. | **$31.00** |

## Pesce

| ITEM | PRICE |
|---|---|
| **FAROE ISLAND SALMONE**<br>Hormone free Honey-Glazed Faroe Salmon, Sautéed Brussel Sprouts & Mashed Potatoes | **$40.00** |
| **GROUPER**<br>Crab Crusted Florida Black Grouper, Jumbo Shrimp. Risotto, Citrus Beurre Blanc Sauce | **$52.00** |

## Drinks

| ITEM | PRICE |
|---|---|
| **Bottled Sparkling Water 1L** | **$10.00** |
| **Bottled Still Water 1L**<br>Aqua Panna | **$10.00** |