

Brick Oven Pizza

- Grandma Pizza** 9.95
original old world
- Margarita Pizza** 9.95
homemade mozzarella, fresh tomato and basil
- Add a Topping For \$1,
Create Your Own Personal Pizza
Pepperoni, Sausage, Meatball, Anchovies, etc.*

Soup

- Manhattan Clam Chowder** 5.95
tomato based clam soup with potatoes and vegetables and chopped clams
- New England Clam Chowder**
thick and creamy clam soup with vegetables and potatoes, loaded with clams, served in a homemade bread bowl
- Lobster Bisque** 6.95
a creamy tomato based soup, lobster broth with lobster meat

Wraps

- Grilled Chicken w/Roasted Peppers** 9.95
marinated herbed chicken with roasted red peppers, fresh mozzarella, lightly tossed in our house vinaigrette
- Grilled Chicken Caesar** 9.95
- Steak** 12.95
grilled marinated skirt steak, mozzarella cheese, tossed in our house vinaigrette with fresh field greens



Children's Menu

Ages 11 and Under

- Ravioli** 7.95
cheese filled, delicious
- Pizza** 6.95
available with pepperoni, sausage or meatball
- Pasta & Mini Meatballs** 7.95
- Chicken Fingers** 8.95
with french fries
- Chicken Parmigiana w/Rigatoni** 8.95
- Mozzarella Sticks** 7.95
with french fries

11/18/09

To Start Served Ice Cold

- Homemade Lemonade** 3.50
freshly squeezed with sugar coated rim
- Saranac Bottled Root Beer** 2.95
- Manhattan Special** 2.95
Bottled Coffee Soda A Brooklyn Tradition
- Aqua Panna** Lg. 5.95
Non-Sparkling
- San Pellegrino** Lg. 5.95
Sparkling
- Coke, Diet Coke, 7-Up, Ginger Ale, Iced Tea** 2.50
- Arnold Palmer Iced Tea** 3.50
freshly squeezed lemonade blended with iced tea

Martinis

ALL MARTINIS ONLY \$9.95

- Apple Pie**
Vodka and Apple Pucker mixed with fresh cut apples and topped with cinnamon
- Watermelon**
Vodka and Watermelon Liqueure mixed with fresh cut chunks of watermelon
- Mango**
Mango Rum, Mango Liqueure, Fresh Mango
- Strawberry**
Vodka, Strawberry Liqueure, Fresh Ripe Long Island Strawberries
- Peach**
Vodka, Peach Schnapps, Diced Peaches, Cipriani Style
- Raspberry**
Raspberry Vodka, Raspberry Liqueure, Fresh Raspberry

SANGRIA

*Vincent's Style
Our Refreshing
Light & Fruity Medley of
Lambrusco Wine, Peach Nectar,
Orange Juice & Wedges of
Fresh Peaches, Apples & Oranges
Try a Glass for Yourself or
Enjoy a Pitcher with
the Entire Table*

Glass \$6.95 Pitcher \$20.95

Appetizers

Baked Clams (8) 9.95 (12) 13.95

Oreganato

freshly opened breaded whole clams Excellent!

Blue Point Oysters (6) 10.95, (12) 18.95

ice cold oysters on the half shell

Fried Zucchini Wheels 6.95

served with homemade horseradish sauce

Mussels Bianco or Rosso 9.95

Prince Edward Island mussels sautéed in garlic, olive oil, white wine and Italian parsley

Jumbo Shrimp Cocktail 9.95

chilled and served with tangy cocktail sauce

Eggplant Rollatini 8.95

stuffed with ricotta, baked in VINCENT'S "World Famous" sauce

Mini Meatballs 8.95

Grandma's recipe. Outstanding!

Calamari Arrabiata 11.95

fried calamari tossed in spicy hot cherry pepper sauce

Fried Clams 10.95

Ipswich clams with tartar sauce and lemon

Shellfish Hot Antipasto 11.95

shrimp oreganato, baked clams, mussels and calamari, all baked to perfection

Clams On The Half Shell (6) 7.95 (12) 13.95

Oyster Bay Littlenecks or Top Necks

The Best in Town!

Fried Calamari 10.95

tenderly fried, served with VINCENT'S "World Famous" sauce, steamed \$2 additional

Mozzarella Sticks 6.95

A Must for Cheese Lovers! served with VINCENT'S "World Famous" sauce

Shrimp Balls 9.95

Mini Shrimp Balls 9.95

Our Special Recipe Since 1904! served with VINCENT'S "World Famous" sauce

Fried Ravioli 6.95

crispy cheese filled ravioli, served with VINCENT'S "World Famous" sauce

Seafood Salad 13.95

calamari, shrimp, scungilli & mussels marinated in garlic, lemon & extra virgin olive oil

Vincent's Antipasto (sm) 7.95, (lg) 13.95

homemade mozzarella, fire roasted red peppers, slices of red and yellow tomatoes, grilled eggplant, sopresata and marinated artichokes drizzled in virgin olive oil

Salad Specialties

Create Your Own Salad - Just Add Any of the Choices Below

Baby Arugula w/Honey Mustard 8.95

baby arugula, tossed with sun-dried tomatoes and roasted red peppers, coated with a homemade honey mustard dressing

Gorgonzola 8.95

served over baby greens, with fire roasted red peppers and a balsamic vinaigrette

Wedge 8.95

steak house style wedge of Iceberg lettuce w/Blue Cheese dressing, smoked bacon, red onions and tomatoes w/crumbled Maytag Bleu cheese

California Bistro (Contains Nuts) ... 8.95

mesclun greens tossed with dried cranberries, shaved carrots, & candied walnuts served with a homemade raspberry vinaigrette dressing, topped with goat cheese

Homemade Caesar 8.95

romaine lettuce, homemade caesar dressing and homemade garlic croutons

Vincent's Garden 8.95

fresh greens, pimentos, tomatoes & onions, served with Italian dressing. Truly Authentic!

Grilled Chicken \$3.95, Grilled Shrimp \$4.95, Salmon \$4.95,

Grilled Skirt Steak \$4.95, Fresh Mozzarella \$1.95

Pasta

Linguine w/White Clam Sauce 16.95

whole and tender chopped clams in a flavorful clam broth
Our own Special Recipe Since 1904!

Tortelloni Alfredo 15.95

cheese filled Tortelloni smothered in our creamy Alfredo sauce

Rigatoni Alla Vodka 15.95

made in a light pink sauce, A House Favorite!

Rigatoni With Broccoli Rabe 16.95

and Chicken or Sausage

served in a light garlic sauce, with sun-dried tomatoes

Penne Prosciutto with Shrimp 18.95

creamy pink sauce with Parma prosciutto and jumbo shrimp

Gnocchi Bolognese with Mini 16.95

Meatballs

homemade potato dumplings tossed in ricotta cheese and topped with bolognese sauce

Baked Ziti 13.95

creamy ricotta, romano and melted mozzarella

Lasagna 14.95

layers of pasta, ricotta and bolognese sauce. Excellent!!!

Ravioli 13.95

Baked Ravioli Parmigiana 14.95

filled with creamy ricotta cheese and served with VINCENT'S "World Famous" mild, medium or hot sauce

Lobster Ravioli 16.95

creamy vodka sauce, topped with sautéed diced shrimp

Whole Wheat Pasta Available Upon Request, \$2 Additional

Grilled Chicken, \$3.95, Grilled Shrimp, \$4.95

Add A Side Meatball, Mini Meatballs Or Sausage, \$4.95

Vincent's Italian Specialties

Chicken Scarpiello	17.95	Eggplant Parmigiana	15.95
<i>pan seared with roasted peppers, sausage and potatoes, finished in a delicious lemon Rosemary butter sauce</i>		<i>A House Favorite! served with VINCENT'S "World Famous" sauce and melted mozzarella and basil, served with pasta</i>	
Veal Parmigiana	18.95	Chicken Cutlet Parmigiana	16.95
<i>served with VINCENT'S "World Famous" sauce and melted mozzarella, served with pasta</i>		<i>served with VINCENT'S "World Famous" red sauce and melted mozzarella, served with pasta</i>	
Chicken Marsala	16.95	Chicken Francese	16.95
<i>sautéed w/mushrooms, sweet Italian wine and served with pasta</i>		<i>delicate lemon butter sauce, served with pasta</i>	
Eggplant Rollatini	16.95	Steak Cassalinga	19.95
<i>delicately fried eggplant rolled around a creamy ricotta stuffing, baked in VINCENT'S "World Famous" sauce, served with pasta</i>		<i>marinated skirt steak with caramelized sweet onions, mushrooms and hot cherry peppers</i>	
Trio Feast	17.95	Sausage & Meatball	14.95
<i>chicken cutlet parmigiana, eggplant rollatini and baked ravioli. A Tour of Little Italy!</i>		<i>Sausage & Meatball Parmigiana</i>	
Grandma's Sunday Sauce	17.95	15.95	
Bracciole, Meatballs & Sausage		<i>served with VINCENT'S "World Famous" sauce and melted mozzarella, served with pasta</i>	
<i>pork bracciole, meatballs & sausage, served over penne in Grandma's Sunday style gravy</i>		Chicken Valdostana	
		17.95	
		<i>smothered in marsala sauce topped with Parma prosciutto, eggplant & melted mozzarella</i>	
		Pork Saltimbocca	
		15.95	
		<i>scallopini with prosciutto and mozzarella, over a bed of spinach with a mushroom marsla sauce and a side of pasta</i>	

**ADD A SIDE MEATBALL, MINI MEATBALLS OR SAUSAGE
TO ANY ENTRÉE FOR ONLY \$4.95**

**ADD GRILLED CHICKEN, \$3.95, GRILLED SHRIMP \$4.95
VODKA SAUCE or ALFREDO SAUCE, \$3.95, additional**

Seafood Specialties

Shrimp Scampi Oreganato	18.95	Frutte Di Mare	19.95
<i>broiled in garlic and lemon with toasted breadcrumbs, served with linguine</i>		<i>calamari, shrimp, mussels and clams cooked in delicate marinara sauce, served over linguine</i>	
Calamari Parmigiana	17.95	Shrimp Fra Diavolo	18.95
<i>tenderly fried or steamed with VINCENT'S "World Famous" mild, medium or hot sauce, served with pasta, steamed \$2 additional</i>		<i>jumbo shrimp sautéed in a spicy plum tomato sauce, served with pasta, also available Marinara</i>	
Fried Calamari	16.95	Broiled Flounder Fillet	18.95
Scungilli	16.95	Oreganato	
<i>served steamed over linguine with VINCENT'S "World Famous" mild, medium or hot sauce</i>		<i>baked with garlic, lemon and seasonal Italian breadcrumbs, served with pasta</i>	
Fried Shrimp	16.95	Steamed Seafood Combo	19.95
Shrimp Parmigiana	17.95	<i>calamari, shrimp, scungilli and mussels, served over linguine, choice of VINCENT'S "World Famous" mild, medium or hot sauce</i>	
<i>lightly fried, served with VINCENT'S "World Famous" mild, medium or hot sauce, served with pasta</i>		Lobster Fra Diavolo	20.95
Lobster Kiss (Baked in Foil)	19.95	<i>5oz Canadian Lobster, shrimp & mussels, served over a bed of linguine with Vincent's "World Famous" sauce</i>	
<i>linguine in a lobster cream sauce tossed with pancetta, lobster meat, scallops and Reggiano cheese</i>		Grilled Atlantic Salmon	17.95
Chilean Sea Bass Marechiara	22.95	<i>served with sautéed seasonal vegetables and roasted potatoes</i>	
<i>pan roasted in a pink clam sauce, served w/mussels, shrimp, potatoes, tomatoes & seasonal vegetables</i>			

**SIDE PASTA SERVED WITH CLAM SAUCE, \$4.95, additional
VODKA SAUCE or ALFREDO SAUCE, \$3.95, additional**

Seafood Combinations

**SERVED WITH A CHOICE OF PASTA,
CHOICE OF VINCENT'S "WORLD FAMOUS" SAUCE
CHOICE OF TWO \$21.95**

**Shrimp * Calamari * Scungilli * Shrimp Balls
DOUBLE ORDERS ALSO AVAILABLE**