



SPECIALS

BEGINNINGS

NEW **Burnt Broccoli** \$6.95
broiled in olive oil and garlic until crisp

Baked Mussels Oreganato \$8.95
(House Appetizer)
P.E.I. mussels coated in garlic breadcrumbs and baked to perfection

Mini Lobster Bisque \$1.95
sampler size espresso cup of our World Class Soup . . . AMAZING

NEW **Honey Apple Salad** \$8.95
(Contains Nuts)

organic greens, endive & radicchio tossed in a honey vinaigrette dressing with crisp Granny Smith apples, gorgonzola & candied walnuts, sweet & refreshing

Homemade Fried Mozzarella . \$6.95
(House Appetizer)
our handmade fresh mozzarella coated in breadcrumbs, served with Vincent's "World Famous" sauce

★ ★ ★ ★ VINCENT'S RAW BAR ★ ★ ★ ★

Vincent's Shellfish Tower \$19.95
4 Littleneck clams, 4 Bluepoint oysters, 6 Price Edward Isle mussels, 4 Jumbo shrimp cocktail, marinated seafood salad, served with cocktail sauce, lemons & crackers. Presented in an Impressive Two Story Tiered Plateau

Raw Bar Sampler \$8.95
2 oysters, 2 clams, 2 shrimp cocktail. Too Good to Pass Up

CHEF'S NEW SPECIALS

Pasta Primavera \$12.95
sautéed summer vegetables tossed in a white wine garlic sauce & whole grain penne, add shrimp, steak or salmon, \$4.95 additional

Strangled Priest Basciola \$16.95
Homemade Strangled Priest Noodles, crumbled sausage & soppressata, tossed in a rich tomato cream sauce. A House Favorite!

HOLIDAY MARTINIS

Grinch Martini \$9.95
Vanilla Vodka, White Crème de Caco, Green Crème de Menthe, served in a chocolate glass

Snowflake Martini \$9.95
Vanilla Vodka, Butterscotch Schnapps, White Crème de Caco and Crème shaken & topped with cinnamon

Can't Decide What to Have Tonight

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Try Some of Our Guests Favorite Selections

Fried Calamari
Mini Meatballs
Mozzarella Sticks
Fried Zucchini

Rigatoni Alla Vodka
Shrimp Parmigiana
Baked Ziti
Raw Clams

Chicken Parmigiana
Lasagna
Shrimp Scampi
Baked Clams

★BEST OF LONG ISLAND★

★4 YEARS IN A ROW★

3/14/11