

Antipasti

- Bruschetta** 7.95
Vienna bread slices brushed with olive oil and topped with fresh Roma tomatoes and melted provol cheese and Italian spices.
- Bruschetta Spinazola** 7.95
Vienna bread slices brushed with olive oil and topped with a cream cheese, spinach and artichoke dip.
- Toasted Ravioli (Meat, Cheese or Combination)** 8.95
Large deep fried ravioli sprinkled with parmigiana cheese Served with marinara sauce.
- Tomato & Mozzarella Caprese** 7.95
Vine ripened tomatoes with buffalo mozzarella, ribbons of fresh basil and a balsamic drizzle.
- Antipasto Platter** 9.95
Chef's choice of assorted Italian meats and cheeses.
- Calamari** 7.95
Lightly breaded and served with a tangy marinara sauce.
- Mussels** 8.95
8 green shelled mussels steamed in white wine and butter with scallions and garlic.
- Escargot or Shrimpcargot** 9.95
Tender snails or shrimp baked in a garlic butterine topped with melted provol cheese.
- Nonna's Polpetta** 9.95
Vincenzo's homemade meatballs with San Marzano tomatoes and Asiago cheese. Served with garlic cheese toast points.
- Melanzane** 7.95
Fresh eggplant slices, breaded, fried and then baked with marinara and provol cheese.
- Stuffed Portobello Mushroom** 7.95
A meaty Portobello mushroom stuffed with Italian sausage, basil pesto and prosciutto topped with provol cheese then baked.
- Garlic Cheese Bread** 5.95
Fresh Italian bread loaf brushed with garlic butter and topped with melted provol cheese.



Established 1993



*Thank you for choosing Vincenzo's...
Omaha and Lincoln's finest Italian
Ristorante!*

*As a locally owned and operated
restaurant we pride ourselves on
exceptional service and extraordinary
homemade cuisine. We are proud to be
voted "Best of Omaha" 2006 thru 2015
by Omaha Magazine and named
"Lincoln's Top Italian Restaurant" by
the Lincoln Journal Star.*

*We hope you enjoy dining here as
much as we enjoy serving you.*

*Grazie,
Mike & Bill*

PASTA

Served with House salad or Soup. Caesar salad add \$1.50

Penne Diavolo 13.95 <i>Penne pasta tossed with Italian sausage, onions, black olives, mushrooms and sweet peppers in a roasted red pepper cream sauce.</i>	Spaghetti, Mostaccioli or Angel Hair Pasta 7.95 With Carmen's Homemade Meatballs 11.95 With Spicy Imported Italian Sausage 10.95
Tortellini Bianco 13.95 <i>Vincenzo's cheese tortellini pasta tossed in a rich cream sauce with prosciutto ham and peas.</i>	Salsiccia & Peppers Dinner 14.95 <i>Fresh, spicy imported Italian sausage on a bed of spaghetti topped with onions and sweet roasted peppers.</i>
Pasta Primavera 12.95 <i>Penne pasta sautéed in olive oil with broccoli, carrots, cauliflower, mushrooms, zucchini and black olives.</i>	Pollo Carciofi – House Favorite 15.95 <i>Chicken breast sautéed with artichoke hearts, black olives and tomatoes in a garlic cream sauce served over fettuccine.</i>
Chicken Rosemarino con Ravioli 14.95 <i>Sautéed chicken breast, artichoke hearts, tomatoes and spinach over crimini mushroom filled ravioli with a light rosemary cream sauce.</i>	The Hill – Direct from St. Louis 14.95 <i>For big eaters....linguine, mostaccioli and cheese tortellini pastas with Italian sausage and meatballs smothered with our hearty meat-based sugo sauce.</i>
Pesto Linguine con Pollo 13.95 <i>Linguine pasta tossed in a fresh basil pesto cream sauce topped with a grilled chicken breast.</i>	Penne Manzo 15.95 <i>Beef tenderloin sautéed with peppers, mushrooms, red onions and tomatoes tossed with penne pasta in a marsala wine sauce.</i>
Fettuccine Alfredo con Pollo 14.95 <i>Chicken breast with a traditional parmigiana cheese butter and cream sauce over fettuccine pasta.</i>	Big Vinny Combo 15.95 <i>The signature trio of Italian favorites. Chicken Parmigiana, Fettuccine Alfredo and Baked Lasagne.</i>
<p><i>***Marinara is a garden fresh tomato-based sauce, great for the vegetarian! Sugo is a tomato-based sauce that simmers for hours with beef bones giving it a rich, hearty flavor.</i></p>	
Linguine Tutto Mare 16.95 <i>Linguine tossed with sautéed shrimp, scallops and clams with your choice of a delicate white seafood sauce or marinara.</i>	Shrimp & Mussels 16.95 <i>Fresh shrimp and mussels lightly sautéed with garlic and white wine tossed with mushrooms, capers and artichoke hearts over bow tie pasta.</i>
Shrimp Scampi 20.95 <i>Jumbo shrimp sautéed in a white wine, garlic, lemon-butter sauce served over angel hair pasta.</i>	Scallops Farfalle 16.95 <i>Sauteed bay scallops with roasted peppers and spinach tossed with bow tie pasta in a rich gorgonzola cream sauce.</i>
Shrimp Imbottito 21.95 <i>Jumbo shrimp stuffed with Crab and Asiago cheese, then baked in white wine and tarragon butter. Served over angel hair pasta.</i>	Shrimp Tritтата 20.95 <i>Jumbo shrimp sautéed with tomatoes, black olives, red onion, and capers with a white wine sauce over bow tie pasta.</i>

SEAFOOD SPECIALTIES

All served with House salad or Soup, sautéed vegetables and your choice of garlic mashed potatoes, baby red potatoes or have it over angel hair pasta! Caesar salad add \$1.50

*Salmon Soto	“Absolutely Fresh’ salmon fillet sauteed and topped with melted provol cheese, cracked black pepper and mushrooms in a white wine lemon butter sauce.	20.95
*Salmon Piccata	Sauteed salmon fillet with white wine, capers and fresh lemon.	20.95
*Salmon Messino	Sauteed salmon stuffed with crab and asiago cheese in a garlic, white wine lemon-butter sauce.	21.95

CHICKEN and VEAL SPECIALTIES

All served with House salad or Soup, sautéed vegetables and your choice of garlic mashed potatoes, baby red potatoes or have it over angel hair pasta! Caesar salad add \$1.50

Chicken or Veal Soto ‘World Famous !’	
<i>Sauteed chicken breasts or veal topped with melted provol cheese, cracked black pepper and mushrooms in a white wine lemon butter sauce.</i>	
Chicken 17.95	Veal 18.95

Chicken or Veal Franco	
<i>Sauteed chicken breasts or veal with a light parmigiana crust, sautéed in olive oil and served with a white wine lemon butter sauce.</i>	
Chicken 16.95	Veal 18.95

Chicken or Veal Picatta	
<i>Sauteed chicken breasts or veal with white wine, capers, and fresh lemon.</i>	
Chicken 16.95	Veal 18.95

Chicken or Veal Marsala	
<i>Sauteed chicken breasts or veal with fresh sliced mushrooms in a hearty marsala wine sauce.</i>	
Chicken 16.95	Veal 18.95

Chicken Palermo	17.95
<i>Boneless chicken breasts sautéed with artichoke hearts and capers in a creamy parmigiana sauce topped with melted provol cheese. Served with sautéed veggies.</i>	

Michelangelo	15.95
<i>Boneless chicken breasts sautéed in olive oil with fresh vegetables and Italian seasonings. Served with seasonal vegetables.</i>	

BISTECCA (Steak)

Served with House salad or Soup, sautéed vegetables and choice of garlic mashed potatoes or baby red potatoes. Caesar Salad add \$1.50.

Vincenzo’s Filet Mignon	28.95	alla Scampi	6.00
<i>8 ounce hand cut charbroiled beef tenderloin filet.</i>		<i>Add Jumbo shrimp sautéed in butter and garlic.</i>	

Add any of these classic sauces **2.95**

Gorgonzola...*Gorgonzola cheese, brandy, a touch of cream and sautéed mushrooms. Best in Nebraska !*

Whisky Peppercorn...*Black Peppercorns, whisky, demi-glace, butter and cream.*

Tuscany.....*Sauteed mushrooms and garlic in a cabernet wine demi-glace.*

Venetian.....*Carmelized red onion and mushrooms in a balsamic cream sauce.*

*Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness.

BAKED ITALIAN ENTREES

All served House salad or Soup. Caesar salad add \$1.50.

<p>Baked Lasagne (meatless) 12.95 <i>Lasagne pasta layered with marinara, parmigiana, ricotta and provel cheeses.</i></p>	<p>Lasagne Bolognese 13.95 <i>Our traditional lasagne made with Italian sausage baked and served bubbling hot !</i></p>
<p>Baked Cannelloni 12.95 <i>Large pasta tubes stuffed with spinach and chicken topped with a cream sauce topped with provel cheese.</i></p>	<p>Baked Ravioli 12.95 <i>Meat or cheese ravioli topped with our homemade marinara and provel cheese.</i></p>
<p>Baked Manicotti 12.95 <i>Large pasta noodles stuffed with ricotta cheese and topped with marinara and provel cheese then baked.</i></p>	<p>Baked Roman Twins 12.95 <i>A combination of our Baked Manicotti and Baked Cannelloni topped with marinara and white sauce.</i></p>

Chicken, Veal or Eggplant Parmigiana 14.95

Your choice of baked chicken, veal or fresh eggplant lightly breaded, topped with marinara sauce and melted provel cheese. Served with a side of spaghetti.

ST. LOUIS STYLE PIZZA

Our pizza is a unique, very thin crust 10" St. Louis style pizza topped with our legendary provel cheese. The toppings available for \$1.25 each...Sausage, Hamburger, Pepperoni, Mushrooms, Onion, Green Peppers, Pepperoncini peppers and Roma tomatoes. Chicken add \$3, Shrimp add \$4

<p>Cheese Pizza 6.95</p>	<p>Fromaggio Bianco Pizza 7.95 <i>Alfredo sauce, provel and parmigiana cheeses.</i></p>
<p>Tomato & Basil Pizza 8.95 <i>Pizza crust brushed with olive oil topped with Roma tomatoes and ribbons of fresh basil and provel cheese.</i></p>	<p>Sicilian Pizza 10.95 <i>Italian sausage, pepperoni, peppers and onion with asiago and provel cheeses.</i></p>
<p>Chicken Pesto Pizza 10.95 <i>Basil pesto sauce, grilled chicken, caramelized onions and mushrooms topped with provel cheese.</i></p>	<p>Pizza Giovanni 10.95 <i>Alfredo sauce, hamburger, prosciutto and fresh basil topped with provel cheese.</i></p>

INSALATA (Substitute Salmon for an additional \$3)

<p>Nutty Chicken Salad 10.95 <i>Grilled chicken over mixed greens with toasted almonds, walnuts, pecans and mandarin oranges. Served with our sweet red wine vinaigrette.</i></p>	<p>Spinach Gorgonzola Salad 10.95 <i>Grilled chicken over spinach and romaine lettuce with Gorgonzola cheese, tomato and crispy pancetta with an orange balsamic vinaigrette.</i></p>
<p>Coconut Chicken Salad 10.95 <i>Coconut breaded chicken breast with tomatoes, roasted red peppers and scallions served with a raspberry vinaigrette.</i></p>	<p>Greek Chicken Salad 10.95 <i>Grilled Chicken over fresh greens with feta cheese, kalamata olives, tomato and cucumbers with a basil vinaigrette.</i></p>
<p>Raspberry Chicken Salad 10.95 <i>Grilled Chicken over romaine lettuce tossed with slivered almonds in a raspberry vinaigrette.</i></p>	<p>Seared Salmon Salad 13.95 <i>Pan seared salmon over romaine and spinach with pancetta, capers, roasted red peppers and asiago cheese with basil vinaigrette. Topped with a balsamic glaze.</i></p>
<p>Large Caesar Salad 7.95 <i>Add Chicken \$3 Add Salmon \$6</i></p>	<p>Large House Salad 6.95 <i>Add Chicken \$3 Add Salmon \$6</i></p>

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