

# Vincenzo's

ristorante

## Lincoln

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## Omaha

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## DINNER MENU



*Thank you for choosing Vincenzo's...  
Lincoln and Omaha'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 named "Lincoln's Top Italian Restaurant" by the Lincoln Journal Star and voted "Best of Omaha" 2006-2011 by Omaha Magazine.*

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

*Grazie,*

*Steve, Mark, Mike, Bill & the rest of the gang*

# Aperitivo

## *Calamari* 8.95

Lightly breaded and served with a zesty marinara sauce.

## *Toasted Ravioli* 6.95

Large, deep fried ravioli sprinkled with Parmigiana cheese and served with marinara sauce.  
**Beef, Cheese, or Combination**

## *Melanzane* 7.95

Fresh eggplant slices, breaded, fried and then baked with marinara and Provel cheese.

## *Antipasto* 8.95

Assorted Italian meats, Provel cheese, marinated artichoke hearts, mushrooms, with Kalamata and green olives. Served with Italian rolls. **Serves 2 or more**

## *Bruschetta* 6.95

Vienna bread slices brushed with olive oil, and baked with fresh Roma tomatoes, melted Provel cheese, and Italian spices.

## *Bruschetta Spinazola* 6.95

Vienna bread slices brushed with olive oil, and baked with a cream cheese spinach and artichoke blend.

## *Crab and Artichoke Bruschetta* 8.95

Vienna bread slices brushed with olive oil and baked with a creamy mixture of Dungeness crab meat and artichoke hearts.

## *Garlic Cheese Bread* 4.95

A loaf of Italian bread brushed with garlic butter, and topped with melted Provel cheese.

## *Escargot or Shrimpcargot* 8.95

Tender snails or shrimp baked in garlic butter with melted Provel cheese. Served with Italian rolls.  
**Please allow 12-15 minutes**

## *Misto Aperitivo* 10.95

A hearty combination of toasted beef ravioli, calamari, and mozzarella sticks. Served with marinara and calamari sauce. **Serves 2-4**

## *Crab Stuffed Mushrooms* 9.95

Silver dollar mushroom caps stuffed with Dungeness crabmeat, breadcrumbs and Asiago cheese, finished with a savory garlic butter sauce.

## *Arancini* 7.95

Lightly breaded and fried Arborio rice balls filled with fresh Buffalo Mozzarella and Italian sausage, served with marinara.

# Pasta

*Served with Italian rolls and house salad (substitute Caesar salad 1.50)*

## *Pesto Linguine* 12.95

Linguine pasta tossed in a fresh basil pesto sauce.

## *Penne Diavolo* 13.95

Penne pasta tossed with **spicy** Italian sausage, black olives, sweet peppers, onions, marinara, mushrooms, zesty spices, & a hint of cream.

**Substitute chicken or shrimp add \$3 Spicy!**

## *The Hill* 14.95

For big eaters...linguine, penne and cheese tortellini with Italian sausage and meatballs smothered in our house-made Sugo sauce.

## *Pollo Cacciatore di Salsiccia* 12.95

Chicken breast and Italian sausage sautéed in red wine with tomatoes, garlic, mushrooms, sweet peppers, onions, and black olives. Served over fettuccine.

## *Pasta Primavera* 12.95

Broccoli, cauliflower, carrots, zucchini, black olives, sweet red peppers, mushrooms, and garlic; sautéed in olive oil then tossed with penne pasta.

**Add chicken or shrimp for \$3/Add marinara 75¢**

## *Ravioli Platter* 12.95

Choice of beef or Italian cheese filled pasta, topped with marinara and sprinkled with Parmigiana cheese.  
**BAKED: same as above, then baked with Provel cheese**

## *Spaghetti, Penne or Capellini* 9.95

Choice of Marinara or Sugo sauce

*Add spicy Italian sausage or meatballs* 11.95

## *Cavatappi Formaggio al Forno* 13.95

Cavatappi pasta tossed in a white cheddar cream sauce, then baked with breadcrumbs and Provel cheese. Choice of chicken or shrimp.

## *Pollo Asiago* 12.95

Diced chicken breast tossed with farfalle pasta in an Asiago cheese cream sauce.

## *Salsiccia e Peppers* 12.95

Vincenzo's spicy Italian sausage served with sweet roasted peppers, sautéed onions and marinara over spaghetti.

## *Big Vinny Combo* 15.95

The signature trio of Italian favorites: Fettuccine Alfredo, baked cheese lasagna, and Chicken Parmigiana.

## *Pollo Carciofi* 13.95

Diced chicken breast sautéed with artichoke hearts, black olives, and tomatoes in a garlic cream sauce over fettuccine.

## *Pasta Folinio* 14.95

Beef tenderloin tips, mushrooms, and capers tossed with fettuccine in a Dijon mustard cream sauce.

## *Tortellini Bianco* 12.95

Cheese tortellini pasta tossed in a rich cream sauce with prosciutto ham and peas

## *Fettuccine Alfredo con Pollo* 12.95

Fettuccine with our creamy Alfredo sauce topped with a sautéed chicken breast.

Voted Lincoln's  
*Most Romantic Dinner spot*  
and  
*Best Italian restaurant*  
by the Lincoln Journal Star  
2013 • 2014 • 2015



# Pasta di Mare

*Served with Italian rolls and house salad  
(substitute Caesar salad 1.50)*

## *Baked Lombardi* 16.95

Shrimp, scallops, red onions, and mushrooms tossed in a **spicy** cream sauce with penne pasta, then baked with Italian bread crumbs and Provel cheese. **Spicy!**

## *Linguine Tutto Mare* 16.95

Linguine served with sautéed shrimp, scallops, and clams; with your choice of delicate red or a creamy white seafood sauce.

## *Shrimp & Mussels* 17.95

Fresh jumbo shrimp and mussels lightly sautéed with garlic and white wine, then tossed with mushrooms, capers, and artichoke hearts over bowtie pasta.

## *Shrimp Scampi* 20.95

Jumbo tiger shrimp lightly sautéed in a white wine garlic butter sauce. Served over capellini, accompanied by a side of sautéed vegetables.

## *Shrimp ala Vincenzo's* 21.95

Jumbo tiger shrimp stuffed with crab meat and Asiago cheese. Served with a tarragon butter sauce over capellini.

# Salmone

*Vincenzo's only serves Fresh Canadian Atlantic Salmon*

*Served with Italian rolls, house salad and  
a side of sautéed vegetables and potatoes  
(substitute Caesar salad 1.50)*

## *Salmon Soto* 19.95

Sautéed salmon topped with Provel cheese, cracked pepper, mushrooms, and garlic in a white wine lemon butter sauce.

## *Salmon Piccata* 19.95

Sautéed salmon with mushrooms and capers, served in a white wine and lemon sauce.

## *Blackened or Grilled Salmon* 19.95

Vincenzo's own spicy seasoning on pan seared salmon; served with a white wine lemon butter cream sauce.

## *Salmon ala Vincenzo's* 20.95

Salmon stuffed with crab meat and Asiago cheese, served with a tarragon butter sauce.

## *Salmon ala Rosa* 19.95

Grilled Fresh Canadian Atlantic Salmon, placed on a bed of farfalle pasta tossed with fresh basil and a tomato crème Rosa sauce, accompanied by garlic crostini.

# Bistecca

*8oz of Nebraska Beef grilled to perfection*

*Served with Italian rolls and salad (substitute Caesar salad 1.50)*

*Choice of garlic mashed potatoes or fresh sautéed vegetables and potatoes*

## *Gorgonzola* 28.95

Brandy cream Gorgonzola cheese, mushrooms, and cracked black pepper.

## *Venetian* 28.95

Caramelized red onions and Portobello mushrooms, in a balsamic cream sauce.

## *Siena* 28.95

Cabernet sauce with garlic, cracked black pepper and mushrooms.

## *Grilled Beef Tenderloin* 28.95

Tenderloin lightly seasoned with garlic and cracked black pepper, then grilled to perfection.

# Pollo e Vitello

*Served with Italian rolls, house salad, and a side of sautéed vegetables and potatoes  
(substitute Caesar salad 1.50)*

*Chicken or Veal Soto* 17.95 /18.95

***Our house specialty.***

Sautéed chicken breast or veal medallions, topped with Provel cheese, cracked pepper, mushrooms and garlic in a white wine lemon butter sauce.

*Chicken or Veal Piccata* 16.95 /18.95

Chicken breast or veal medallions sautéed with mushrooms, white wine, garlic, capers and fresh lemon.

*Chicken or Veal Turin* 16.95 /18.95

Chicken breast or veal medallions sautéed with mushrooms and artichoke hearts. Served in a Marsala sauce with a touch of cream and a hint of lemon.

*Chicken or Veal Marsala* 16.95 /18.95

Sautéed chicken breast or veal medallions served in a hearty Marsala wine sauce with fresh sliced mushrooms.

*Chicken or Veal Scallopine* 16.95/18.95

Chicken breast or veal medallions lightly sautéed in olive oil with green peppers, red onions, and diced tomatoes in a light white wine and basil sauce.

*Michelangelo* 16.95

Chicken breast seasoned and sautéed with fresh vegetables and oven-roasted rosemary potatoes in olive oil and Italian seasoning.

*Chicken or Veal Franco* 16.95/18.95

Chicken breast or veal medallions lightly breaded with Parmigiana and spices sautéed in olive oil. Served with fresh lemon and topped with a white wine lemon butter sauce.

*Chicken Verona* 16.95

Chicken breast sautéed with fresh mushrooms, red onions and diced tomatoes in a whiskey peppercorn cream sauce; served over cavatappi pasta.

## Specialità al Forno

*All entrees served with Italian rolls and house salad (substitute Caesar salad 1.50)*

*Parmigiana* 12.95

Choice of Chicken Breast, Veal, or Eggplant. Lightly breaded and baked in marinara sauce with Provel and Parmigiana cheeses. Served with sautéed vegetables and potatoes.

**GRILLED CHICKEN PARMIGIANA** 12.95

*Veal Cannelloni* 12.95

Veal, spinach, and onions simmered in cream sherry then stuffed in pasta tubes. Topped with marinara on one side and cream sauce on the other, then baked.

*Baked Manicotti* 12.95

Rolled pasta stuffed with Ricotta cheese and topped with marinara sauce, Provel, and Parmigiana cheese.

*Baked Lasagna* 12.95

Ricotta cheese thickly layered with noodles. Topped with marinara and Provel cheese. BOLOGNESE style: layers of Italian sausage 13.95

*Penne Bolognese Forno* 12.95

Pepperoni and spicy Italian sausage sautéed in a cabernet and Sugo sauce, then tossed with penne pasta. Baked with Provel and Parmigiana cheeses.

*Baked Cannelloni* 12.95

Rolled pasta stuffed with spinach and chicken, topped with a creamy white sauce. Then baked with Provel and Parmigiana cheese.



# Pizza

*Our 10" pizzas are a unique St. Louis style, a very thin-crust, and finished with Provel cheese*

*Cheese Pizza* 5.95

**Toppings .95 cents each**

Sausage, Hamburger, Pepperoni, Onions, Mushrooms, Black Olives, or Green Peppers

*Tomato and Basil Pizza* 7.95

Pizza crust brushed with olive oil topped with Roma tomatoes and ribbons of fresh basil and Provel cheese.

*Chicken Pesto Bianco Pizza* 8.95

Alfredo sauce, basil pesto, and chicken topped with Provel and Parmigiana cheeses, pine nuts, and a light sprinkling of crushed red pepper.

*Italian Pizza* 8.95

Pepperoni, sausage, onions, red peppers, Provel and Parmigiana cheeses.

# Tuscan Flatbreads

*Margherita Flatbread* 8.95

Fresh buffalo mozzarella, basil and Roma tomatoes finished with a balsamic reduction.

*Sicilian Flatbread* 8.95

Prosciutto, Italian sausage, pepperoni, capers, with Asiago and Provel cheeses.

*Chicken Spinach Flatbread* 8.95

Choice of blackened or grilled chicken, fresh spinach, Roma tomatoes and creamy Alfredo sauce, topped with white cheddar cheese.

# Insalata

*Dressing choices: house vinaigrette, ranch, honey mustard, or bleu cheese.*

*Chicken Caesar* \* 9.95

Romaine lettuce tossed with croutons and Caesar dressing finished with Parmigiana and diced red peppers.

**Substitute Grilled Salmon \$3**

*Cobb Salad* 9.95

Mixed greens, chicken, turkey, ham, Provel cheese, egg, and tomatoes. Served with bleu cheese dressing.

*Nutty Chicken* 9.95

Grilled chicken breast over mixed greens with toasted almonds, walnuts, pecans, and mandarin oranges. Served with toasted walnut vinaigrette.

*Large House Salad* 5.95

*Coconut Chicken Salad* 9.95

Baby spinach tossed in a raspberry vinaigrette with coconut chicken, toasted nuts, red onions and feta cheese, finished with a balsamic glaze

*Pesto Chicken* 9.95

Chicken breast prepared with basil pesto over mixed greens, Roma tomatoes, cucumbers, and diced red peppers. Served with our house vinaigrette.

*Greek Chicken Salad* 9.95

Grilled chicken over mixed greens with feta cheese, Kalamata olives, tomato and cucumbers tossed with a basil vinaigrette.

*Large Caesar* 7.95