

Vincenzo's

LINCOLN, NE EST. 1993

APERITIVO

CALAMARI

Lightly breaded, fried and served with a side of zesty marinara. 8.95

ANTIPASTO *Serves 2 or more*

Assorted Italian meats, Provel cheese, marinated artichoke hearts, mushrooms, with Kalamata and green olives.
Side of Italian rolls. 9.95

TOASTED RAVIOLI

Beef, Cheese, or Combination
Deep fried ravioli, side of marinara. 6.95

ARANCINI

Lightly breaded, fried Arborio rice balls, stuffed with fresh buffalo Mozzarella and Italian sausage, served with marinara. 7.95

CRAB STUFFED MUSHROOMS

Silver dollar mushroom caps stuffed with Dungeness crabmeat, breadcrumbs and Asiago cheese, finished with garlic butter. 9.95

GARLIC CHEESE BREAD

Italian bread loaf, garlic butter, baked with Provel cheese. 5.95

ESCARGOT OR SHRIMP CARGOT

Tender snails or shrimp baked in garlic butter with Provel cheese; side of Italian rolls. 8.95

BRUSCHETTA

Vienna bread slices brushed with olive oil, and baked with fresh Roma tomatoes, Provel cheese, and Italian spices. 6.95

BRUSCHETTA SPINAZOLA

Vienna bread slices brushed with olive oil, and baked with a cream cheese spinach and artichoke blend. 6.95

CRAB AND ARTICHOKE

BRUSCHETTA

Vienna bread slices brushed with olive oil and baked with a creamy mixture of Dungeness crab meat and artichoke hearts. 8.95

MELANZANE

Fresh eggplant slices, breaded, fried and then baked with marinara and Provel cheese. 7.95

TUSCAN FLATBREADS 8.95

MARGHERITA Fresh buffalo mozzarella, basil and Roma tomatoes with balsamic reduction

SICILIAN Prosciutto, Italian sausage, pepperoni, capers, with Asiago and Provel cheese

CHICKEN & SPINACH Choice of blackened or grilled chicken with fresh spinach, Roma tomatoes and Alfredo finished with white cheddar cheese

PIZZA

St. Louis style, very thin crust, house made pizza sauce and finished with Provel cheese

CHEESE PIZZA 5.95

Toppings .95 cents each

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

TOMATO & BASIL 7.95

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

CHICKEN PESTO BIANCO 8.95

Alfredo sauce with basil pesto and chicken topped with Provel and Parmigiana cheeses, pine nuts, finished with crushed red pepper.

ITALIAN 8.95

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

LA MINESTRA

House made soup of the day

CUP 3.55

BOWL 4.50

INSALATA 9.95

Dressings: house vinaigrette, ranch, Bleu cheese or honey mustard

CHICKEN CAESAR SALAD

Romaine lettuce tossed in Caesar dressing with croutons, topped with Asiago and diced red peppers
Substitute grilled salmon \$3

GREEK CHICKEN SALAD

Grilled chicken over mixed greens tossed in basil vinaigrette with Kalamata olives, tomatoes and cucumbers, finished with feta cheese

PESTO CHICKEN SALAD

Chicken topped with basil pesto over mixed greens, with tomatoes, cucumbers and diced red peppers.
Served with house vinaigrette

NUTTY CHICKEN SALAD

Grilled chicken over mixed greens with mandarin oranges and toasted nuts; served with walnut vinaigrette

COCONUT CHICKEN SALAD

Coconut chicken over baby spinach tossed in raspberry vinaigrette with toasted nuts, red onions and feta cheese, finished with balsamic glaze

Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness

PASTA DI MARE

Served with Italian rolls, house salad or soup • substitute Caesar salad 1.50

BAKED LOMBARDI

Shrimp, scallops, red onions, and mushrooms tossed in a spicy cream sauce with penne; baked with Provel cheese and Italian breadcrumbs. **SPICY!** 16.95

LINGUINE TUTTO MARE

Linguine served with sautéed shrimp, scallops, and clams; choice of a delicate red sauce or a creamy white seafood sauce. 16.95

SHRIMP & MUSSELS

Fresh Jumbo shrimp and mussels lightly sautéed with garlic and white wine, tossed with mushrooms, capers, and artichoke hearts over bowtie pasta. 17.95

SHRIMP SCAMPI

Jumbo tiger shrimp lightly sautéed in a white wine garlic butter sauce. Served over capellini, accompanied by a side of sautéed vegetables. 20.95

SHRIMP ALA VINCENZO'S

Jumbo tiger shrimp stuffed with crab meat and Asiago; served with tarragon butter over capellini 21.95

SALMON ALA ROSA

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. 21.95

CRAB MANICOTTI

Rolled pasta stuffed with crabmeat, onions, red peppers, cream cheese and ricotta; topped with marinara and béchamel then baked with Provel cheese. 14.95

BISTECCA

Nebraska Beef grilled to perfection

*Served with Italian rolls, house salad or soup • substitute Caesar salad 1.50
Choice of sautéed vegetables with potatoes, garlic mashed potatoes or a side of pasta*

8 OZ. FILET MIGNON

Lightly seasoned with garlic and cracked black pepper 30.95

ADD

***Gorgonzola Sauce:** mushrooms sautéed in a gorgonzola cream sauce with brandy and cracked black pepper*

***Siena Sauce:** garlic, mushrooms and cracked black pepper cooked in Cabernet*

***Venetian:** caramelized red onions and Portobello mushrooms in a balsamic cream sauce*

Served with Italian rolls, house salad or soup • substitute Caesar salad
1.50

GORGONZOLA PACCHETTI

Pacchetti pasta stuffed with Gorgonzola cheese tossed in a creamy basil pesto. 12.95

POLLO CARCIOFI

Diced chicken tossed with artichoke hearts, black olives, and tomatoes in a creamy garlic sauce with fettuccine. 13.95

PENNE DIAVOLO

Penne tossed with **spicy** Italian sausage, black olives, sweet peppers, onions, marinara, mushrooms, zesty spices and a hint of cream. **SPICY!** 13.95

Add chicken or shrimp \$3

PASTA PRIMAVERA

Broccoli, cauliflower, carrots, zucchini, black olives, sweet red peppers, mushrooms, and garlic sautéed in olive oil then tossed with penne. 12.95

Add chicken or shrimp \$3 • add marinara .75cents

CAVATAPPI FORMAGGIO AL FORNO

Cavatappi tossed in a white cheddar cream sauce, baked with breadcrumbs and Provel cheese. 12.95

Add chicken or shrimp for \$3

POLLO ASIAGO

Diced chicken tossed with farfalle pasta in an Asiago cheese cream sauce. 12.95

SALSICCIA E PEPPERS

Vincenzo's **spicy** Italian sausage served over sweet roasted red peppers, sautéed with onions and marinara over spaghetti. 12.95

TORTELLINI BIANCO

Cheese tortellini pasta tossed in a rich creamy white sauce with prosciutto and peas. 12.95

RAVIOLI PLATTER

Beef or cheese stuffed pasta, topped with marinara and parmigiana cheese. 12.95

Baked: same as above, then baked with Provel cheese

THE HILL

For big eaters...linguine, penne and cheese tortellini with Italian sausage and meatballs smothered in our Sugo sauce. 14.95

BIG VINNY COMBO

The signature trio of Italian favorites: Fettuccine alfredo, baked cheese lasagna, and Chicken parmigiana. 15.95

PENNE BOLOGNESE FIORNO

Pepperoni and **spicy** Italian sausage sautéed in a sugo and cabernet sauce, then tossed with penne; baked with parmigiana and Provel cheeses. **SPICY!** 12.95

FETTUCCINE ALFREDO CON POLLO

Fettuccine with our creamy Alfredo sauce topped with a sautéed chicken breast. 12.95

SPAGHETTI · PENNE · CAPELLINI

Choice of marinara or sugo sauce 9.95

Add Nonna's meatballs or spicy Italian sausage 11.95

BAKED LASAGNA

Ricotta cheese thickly layered with noodles; topped with marinara and baked with Provel cheese. 12.95

Bolognese style: layers of Italian sausage 13.95

BAKED ROMA TWINS

One ricotta stuffed manicotti and one spinach and chicken stuffed cannelloni topped with creamy white sauce and marinara then baked with Provel cheese.

12.95

BAKED MANICOTTI

Rolled pasta stuffed with Ricotta cheese and topped with marinara, provel and Parmigiana cheese. 12.95

BAKED CANNELLONI

Rolled pasta stuffed with spinach and chicken, topped with a creamy white sauce and baked with Provel and Parmigiana cheeses. 12.95

POLLO, VITELLO E SALMONE

Served with Italian rolls, house salad or soup • substitute Caesar salad 1.50

Choice of sautéed vegetables with roasted red potatoes or side of pasta

Vincenzo's only serves Fresh Canadian Atlantic Salmon

CHICKEN, VEAL OR SALMON SOTO

Our house specialty.

Sautéed and topped with Provel cheese, cracked pepper, mushrooms and garlic in a white wine lemon butter sauce. 17.95•18.95•20.95

CHICKEN, VEAL OR SALMON PICCATA

Sautéed with mushrooms, white wine, garlic, capers and fresh lemon. 16.95•18.95•20.95

BLACKENED OR GRILLED SALMON

Vincenzo's own **spicy** seasoning on pan seared salmon, served with a white wine lemon butter cream sauce. 20.95

SALMON ALA VINCENZO'S

Salmon stuffed with crab meat and Asiago cheese, served with tarragon butter sauce. 21.95

CHICKEN OR VEAL MARSALA

Served in a hearty, sweet Marsala wine sauce with fresh sliced mushrooms. 16.95•18.95

CHICKEN OR VEAL FRANCO

Lightly breaded with Parmigiana and spices, sautéed in olive oil and served with fresh lemon and a white wine lemon butter sauce. 16.95•18.95

CHICKEN VERONA

Chicken breast sautéed with fresh mushrooms, red onions and diced tomatoes in a whiskey peppercorn cream sauce; served over cavatappi pasta. 16.95

CHICKEN, VEAL OR EGGPLANT PARMIGIANA

Lightly breaded, fried and baked in marinara with Provel and Parmigiana chesses. 12.95

Grilled Chicken Parmigiana available

MICHELANGELO

Chicken breasts seasoned and sautéed with fresh vegetables and oven-roasted rosemary potatoes in olive oil and Italian seasoning. 16.95

MARTINI 7.95

POMEGRANATE

Absolut Citron • Triple Sec • Pomegranate • Sour

BEACH BLANKET

Svedka Vodka • Peach Schnapps • Midori
cranberry juice • pineapple juice

HURRICANE

Bacardi Rum • Amaretto • Absolut vodka
Peach Schnapps • orange juice • pineapple juice

COSMOPOLITAN

Absolut Citron • Triple Sec • Chambord • lime juice
cranberry juice

CUCUMBER LEMONADE

Cucumber Vodka • Lemonade

LEMON DROP

Absolut Citron • Triple Sec • lemon juice

VINCENZO'S CHOCOLATE MARTINI

Chase Vodka • crème de cacao • cream • chocolate

B-52

Bailey's Irish cream • Kahlua •
Chase Vodka • Grand Marnier

BANANA SPLIT

Crème de banana • Frangelico • Stoli Vanilla
Merry's White Chocolate

CARAMEL APPLE

Stoli vanilla • Apple pucker
butterscotch schnapps • Caramel vodka

BEER

DOMESTIC 3.5

BUDWEISER
BUD LIGHT
COORS LIGHT
MILLER LIGHT
MICHELOB ULTRA

MICRO & IMPORTED 4.5

SAM ADAMS BOSTON LAGER
BLUE MOON
GUINNESS
PERONI
DESCHUTES FRESH SQUEEZED IPA 5

DRAFT

BUD LIGHT 3.5
ZIP LINE COPPER ALT 4.5
BOULEVARD THE CALLING IPA 5
BOULEVARD WHEAT 4.5
BRECKENRIDGE VANILLA BEAN PORTER 4.5
STELLA ARTOIS 5

NON-ALCOHOLIC BEER

BUCKLER 3.25

*Join us at our Omaha
location
15707 Pacific Street
402-498-3889*

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

*As a locally owned and operated restaurant for the past 25 years,
we pride ourselves on exceptional service and extraordinary homemade cuisine.*

*We are proud to be named "Best Italian Restaurant" by
Lincoln's Choice Awards and Best of Lincoln.*

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

Grazie,

*Mark Johnson & Steve Nagle-Proprietors
Bernadette Seaman-General Manager, Peter Davies-Sous Chef*