

ITALIANO

# Primo

## Antipasti

- Bruschetta 6.95**  
Tuscan bread toasted, with garlic, topped with marinated chopped tomatoes, fresh basil, and olive oil.
- Mozzarella Caprese 9.95**  
Slices of our homemade mozzarella, ripe tomato and basil drizzled with extra virgin olive oil.
- Vongole E Oregano 9.95**  
Clams seasoned with Italian breadcrumbs, herbs, and baked in our oven.
- Gamberi Gonnella 12.95**  
Marinated shrimp wrapped in pancetta and baked in our oven.
- Fried Calamari 9.95**  
Tender crispy calamari served with a side of marinara sauce. Rhode Island Style **10.95**
- Mozzarella Calda 8.95**  
Three slices of our fresh homemade mozzarella, breaded then deep fried, served with our homemade tomato sauce.
- Zuppe Di Cozze**  
A pound of mussels served three different ways:
  - Cozze Blanche** - garlic, white wine **9.95**
  - Zuppa Di Cozze** - plum tomatoes, garlic, oil and parsley **9.95**
  - Cozze Sambuca** - white wine, garlic, sambuca, touch of cream **9.95**

## Zuppe

- Zuppa Del Giorno 4.95** Soup of the day
- Minestre Del Giorno 4.95** An Italian classic

## Pizze

- Enjoy a signature thin crust 10 inch pizza fresh from our oven as an entree for one, or as the perfect starter for the table.*
- Pizza Margherita 8.95 10 inch, 12.95 16 inch**  
Crushed San Marzano tomatoes, mozzarella and fresh basil finished with extra virgin olive oil.
  - Pizza Rustica 9.95 10 inch, 13.95 16 inch**  
Hearty San Marzano tomato sauce, mozzarella, sliced sweet sausage and sauteed mushrooms.

**Pizza Quattro Stagioni 9.95 10 inch, 14.95 16 inch**  
Four separate sections of mouth-watering toppings: mozzarella and tomatoes, prosciutto cotto and ricotta, marinated artichoke hearts and fire roasted portobello mushrooms in a red wine reduction.

**Pizza Gabriella 9.95 10 inch, 14.95 16 inch**  
Grilled chicken breast, spinach, broccoli rabe sauteed with garlic and olive oil topped with mozzarella.

**Pizza Amore 9.95 10 inch, 13.95 16 inch**  
Thinly sliced ham, Spanish green olives, red onion, topped with mozzarella.

**Pizza Con Polpette 9.95 10 inch, 13.95 16 inch**  
Nonna Lidia's handmade meatballs sliced thin over mozzarella and our tomato and basil sauce.

## Insalate

- Insalata Peloponneso 9.95**  
Our version of Greek salad. Mixed leaf lettuce topped with tomatoes, cucumbers, black olives, roasted red peppers and imported feta cheese in our house vinaigrette.
- Insalata Di Cesare 7.95**  
Crisp romaine lettuce, seasoned croutons and imported parmesan cheese tossed in our homemade Caesar dressing.
- Insalata Vinny T's 6.95**  
Mixed greens topped with provolone cheese, roasted peppers and sliced tomato in balsamic vinaigrette.
- Insalata Gorgonzola 7.95**  
Field greens, Granny Smith apples, gorgonzola cheese, dried cranberries and toasted walnuts served in balsamic vinaigrette.

**Classic Chopped Salad 7.95**  
Iceberg and romaine lettuce, roasted red peppers, onions, celery, cucumbers, gorgonzola, bacon, tomatoes and olives tossed in a creamy Italian dressing, topped with crispy fried onion strips.

**Warm Tomato Salad 9.95**  
Sautéed tomatoes, baby spinach, mixed with extra virgin olive oil and balsamic vinegar topped with goat cheese.

**Add to any of the above:**  
Grilled Chicken 4.00  
Grilled Shrimp 6.00  
Oven Baked Salmon 5.00

## Focaccia Sandwiches

*Served with French Fries or Salad*

- Milano 9.95**  
Grilled chicken breast with fresh mozzarella, tomato, and basil served on focaccia bread.

Consuming raw, cooked to order or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduce the risk of food borne illness. For more information about risk food borne illness, please refer to [www.fda.gov](http://www.fda.gov) or [www.edc.gov](http://www.edc.gov)

**Pollo Parmigiana 9.95**  
Breaded chicken cutlet topped with mozzarella and fresh tomato sauce served on focaccia bread.

**Florentine Garden 8.95**  
Grilled eggplant, zucchini, peppers, and radicchio topped with mozzarella cheese served on focaccia bread.

**Roma Parmigiana 9.95**  
Eggplant parmigiana served on focaccia bread.

# ENTREES

## Pasta

- Add small house or Caesar salad to your meal 2.25*
- Linguine Pomodoro 7.95**  
Linguine prepared in a roman style tomato sauce with fresh basil and garlic.
- Ravioli Al Formaggio 8.95**  
Homemade ravioli stuffed with ricotta, served in a plum tomato and fresh basil sauce.
- Penne Alla Vodka 9.50**  
Penne pasta prepared in a light cream sauce with peas, and finished with a touch of vodka.
- Pappadelle Bolognese 9.95**  
Wide fettucinne with tomato and meat sauce.

**Lasagna Di Carne 9.95**  
Homemade lasagna sheets layered with tomato meat sauce, Parmesan, and mozzarella cheeses.

**Ravioli Alle Noci 9.95**  
Ravioli filled with spinach and ricotta cheese in a walnut cream sauce.

**Gemelli Primavera 9.95**  
Twisted pasta with assorted mixed vegetables in a light olive oil and garlic sauce.

**Rigatoni Con Carne 9.95**  
Rigatoni with sweet sausage and portobella mushrooms in a plum tomato sauce.

**Tortellini Con Piselli 9.95**  
Cheese tortellini sauteed in a light cream sauce with imported prosciutto and green peas.

**Spaghetti Con Pollo E Broccoli 10.95**  
Thin spaghetti with tender pieces of chicken and broccoli, sauteed in garlic and imported olive oil.

**Conchigliette Con Rabe E Salciccia 11.95**  
Pasta shells sautéed with broccoli rabe and sausage in a fresh garlic and imported olive oil sauce.

**Spaghetti Con Gamberi 12.95**  
Spaghetti sautéed shrimps, served in a crushed plum tomato sauce with garlic and fresh basil.

**Linguine Pescatore 14.95**  
Linguine sautéed with mussels, shrimp, scallops, clams, and calamari in a plum tomato sauce with fresh garlic.

## Parmigiana

*Served with Spaghetti*

- Chicken Parmigiana 9.95**  
Boneless breaded chicken breasts topped with melted mozzarella and homemade marinara sauce.

**Melanzane Parmigiana 8.95**  
Slices of fresh eggplant breaded and topped with melted mozzarella and homemade marinara sauce.

**Vitello Parmigiana 10.95**  
Breaded veal cutlets topped with homemade marinara sauce and melted mozzarella.

## Pollo

- Pollo Piccata 10.95**  
Sautéed chicken breast and capers in a white wine lemon sauce.
- Pollo Marsala 10.95**  
Chicken breast sautéed with mushrooms and shallots in a sweet marsala wine sauce.

**Pollo Sicily 11.95**  
Chicken breast served over penne pasta with peas, mushrooms and diced pancetta in a creamy marsala sauce.

**Paillard Di Pollo 11.95**  
Pan seared chicken breast pounded thin, seasoned with rosemary and olive oil, topped with fresh baby arugula, red onions, and lemons. Served over broccoli rabe.

## Other Entrees

- Shrimp Oreganata 13.95**  
Shrimp sautéed in white wine, garlic, oregano, and seasoned breadcrumbs.
- Salmone Grigliati 12.95**  
Grilled salmon served with pan-fried zucchini.
- Pesce Del Giorno 12.95**  
Fish of the day
- Vinny's Cheeseburger with Bacon 9.25**  
Half-pound burger with cheddar or provolone cheese, applewood smoked bacon, tomato, shoestring fried onions and barbeque mayonnaise. Served with Tuscan fries and garlic aioli.

# SIDES

- Spinach 3.95**
- Asparagus Cosillate 4.95**
- Meatballs (four) 5.95**
- Pasta Pomodoro 3.95**
- Fries 3.50**
- Broccoli di Rabe 4.95**

An 18% gratuity will be added to parties of 8 or more.

*Live like you mean it.*