

Antipasto (choice of)

Cheese Platter

Assorted cheeses (goat cheese, parmigiano, friulano, and bocconcini) and grapes

Goat Cheese

Breaded goat cheese on a crostini with prosciutto and roasted peppers

Escargot Bucatini

Sauteed with onions and garlic, flambéed with sambucca and a touch of cream served in a phyllo pastry

Verdura Ripieno

Stuffed eggplant and zucchini with fresh herb bread crumb, prosciutto and sundried tomato in a tomato basil purée

Pasta (choice of)

Sacchetto

Hand wrapped pasta filled with ricotta cheese and spinach baked in a rosé sauce

Roasted Red Pepper Gnocchi

Roasted red pepper potato dumplings in a three cheese roasted pepper sauce

Fettucini alla Vincenzo

With shrimp, peppers and brandy in a tarragon cream sauce

Entrée (choice of)

Stuffed Portobello Mushroom

Portobello mushroom stuffed with goat cheese, spinach, sundried tomato, and topped with fresh herb breadcrumb

Rainbow Trout

Grilled with corn, arugula, tomato salsa, and balsamic reduction

Veal Chop

8 oz grilled veal chop with mushrooms and red wine demi reduction

Stuffed Chicken Breast

Breaded and baked with spinach, mushroom, mozzarella cheese, and sundried tomato

Dessert (choice of)

Tiramisu

Layered lady fingers dipped in espresso and mascarpone cream

New York Cheesecake

Topped with strawberry sauce

Cousin Vinny's Special

A glass of Cousin Vinny's Special with raspberries

Coffee, Tea or Espresso

1st seating 5:00 PM - \$79
2nd seating 8:00 PM - \$89

After 10:00 PM

Live music, dancing and bar snacks.
House wine red or white, draft beer
and standard mixed drinks
\$5 each