

Lunch Menu

Pizza

Our Pizzas & Strombolis are made to order and baked in our stone deck ovens. We make and hand form our own dough, make our own sauce, and prepare fresh toppings.

	9" Small	14" Med.	16" Large
Plain	7.00	10.00	12.00
Each Item	1.50	2.00	2.50
4-Item Special	10.00	14.00	17.00
7-Item Special	14.00	18.00	20.00

Pepperoni	Anchovy	Broccoli
Sausage	Onions	Tomatoes
Ham	Black Olives	Hot Peppers
Bacon	Bell Peppers	Pineapple
Meatball	Spinach	Fresh Mushrooms
Salami	Garlic	Sun-dried Tomatoes

Specialty Pizza

	Small	Med.	Large		Small	Med.	Large
White Pizza	9.00	13.50	15.50	Quattro Stagioni	12.00	16.00	18.00
Fresh garlic, olive oil, oregano, basil, & cheese.				Ham, artichokes, mushrooms, sausage, cheese and sauce.			
Veggie Pizza	10.00	13.50	15.50	Pizza Al Pesto	13.00	17.00	19.00
Tomatoes, mushrooms, broccoli, black olives, spinach, cheese and sauce.				Our delicious pesto sauce, garlic basil and mozzarella			
Pizza Romana	10.00	13.50	15.50	Pizza Caprese	14.00	18.00	20.00
Bacon, onions, mushrooms, fresh tomatoes and cheese.				Parma prosciutto, fresh Buffalo mozzarella, basil and sauce.			

Stromboli

#1 Steak, bell peppers, onion, cheese & sauce	9.95
#2 Pepperoni, sausage, meatball, cheese & sauce	9.95
#3 Mushrooms, bell peppers, onions, black olives, cheese & sauce	8.95
#4 Broccoli, tomatoes, fresh garlic, basil, cheese & sauce	8.95
#5 Ham, salami, bell pepper, cheese & sauce	9.95
Your Choice: 2 Items, cheese and sauce	9.00
Additional Items	2.00

Pasta and Specialties

All dry pasta imported from Italy

Eggplant Parmigiana	9.95	Fettuccine Pomodori Secchi	10.95
Sliced eggplant layered with marinara, pecorino, baked with mozzarella.		Fettuccine tossed with grilled chicken and sun dried tomatoes in our delicious creamy garlic Alfredo sauce.	
Penne Primavera	9.95	Lasagna Casareccia	10.95
Penne pasta tossed with garlic and extra virgin olive oil and assorted vegetables.		Mario's handmade Lasagna layered with a blend of Italian cheeses and sliced house made sausage, baked and topped with marinara and melted mozzarella.	
Capellini Pomodoro	9.95	Linguini Vongole	11.95
Angel hair pasta in a fresh cherry tomato and basil sauce sprinkled with pecorino cheese.		Little neck clams, sautéed with onions, garlic, extra virgin olive oil and white wine served over linguini.	
Baked Rigatoni with Eggplant	9.95	Gnocchi Pesto	12.95
Rigatoni pasta baked with eggplant and marinara topped with melted mozzarella.		Mario's handmade potato dumplings in our creamy pesto sauce topped with pine nuts.	
Spaghetti e Polpette	10.95		
Spaghetti topped with our famous Bolognese sauce served with our house made meatballs.			

*Add a small house garden salad or cup of soup to any sandwich or lunch pasta entrée for \$2.00 or a small classic caesar salad for \$3.00.

Beverages

Gold Peak Ice Tea	2.50	Pellagrino	3.50
Unsweetened Black, Sweetened Green, Sweetened Raspberry		Aqua Panna	4.00
Soft Drinks	2.50	Pellagrino Aranciata or Limonata	2.50
Coke, Diet Coke, Sprite, Mr. Pibb, Root Beer, Lemonade, Iced Tea		Whole Milk	2.50
		Coffee or Hot Tea	3.00
		Espresso	3.50
		Cappuccino	4.50
		Latte	4.50

Appetizers

Bruschetta	5.95	Fried Ravioli	7.95
Toasted ciabatta bread topped with fresh diced tomatoes, garlic, and basil drizzle of extra virgin olive oil.		Ravioli filled with a blend of spicy cheeses lightly breaded and deep fried, served with our famous jalapeno ranch.	
Mozzarella Fritta	6.95	Calamari Fritti	8.95
Deep fried mozzarella sticks served with our delicious marinara sauce		Crisp fried calamari, served with our spicy marinara.	

Soups and Salads

Italian Wedding Soup	Cup 3.95	Bowl 5.95	Antipasto Salad	8.95
Orzo pasta in a delicious broth with spinach, carrots, and tiny meatballs.			Fresh greens topped with olives, artichoke hearts, pepperoni, provolone, Italian cold cuts and hard boiled eggs. Served with oil and vinegar.	
Cream of Mushroom Soup	Cup 3.95	Bowl 6.95	Cheese Steak Salad	9.95
Our famous recipe for this decadent creamy mushroom soup.			Thin rib eye steak grilled with spinach, mushrooms, and green peppers served on a bed of lettuce, tomatoes, cucumbers, and black olives.	
House Garden Salad	Small 3.95	Large 6.95	Grilled Chicken Salad	9.95
Freshly mixed greens, tomatoes, carrots, cucumbers, and black olives topped with seasoned croutons.			Juliened chicken breast sautéed with garlic, mushrooms and green peppers, served on a bed of lettuce, tomatoes, cucumbers and black olives.	
Classic Caesar Salad	Small 4.95	Large 7.95	Shrimp Caesar Salad	12.95
Crisp romaine tossed with our house made dressing, parmigiano, and seasoned croutons.			Crisp romaine tossed with our house made dressing, five grilled shrimp, parmigiano, and seasoned croutons.	
Soup and Salad Combo	8.95			
Enjoy a bowl of our house made soup with a small garden salad and warm garlic bread.				

Panini

Italian Hoagie	7.50	Sausage & Peppers	8.95
Ham, capocollo, salami, provolone, tomatoes, lettuce, onions, dressing and seasoning served on a fresh Italian roll with our house made chips.		Grilled sausage sautéed with green peppers and our delicious marinara on a fresh Italian roll, served with our house made chips.	
Caprese	7.95	Hot Roast Beef	8.95
Toasted ciabatta bread layered with sliced tomatoes, fresh buffalo mozzarella and basil with a drizzle of extra virgin olive oil served with our house made chips.		Sliced roast beef topped with melted mozzarella on a fresh Italian roll with a side of Au jus and horseradish. Served with our house made chips.	
Eggplant	7.95	Grilled Chicken	8.95
Lightly breaded fried eggplant, topped with marinara sauce and melted mozzarella served on a fresh Italian roll with our house made chips.		Juliened chicken breast sautéed with garlic, mushrooms, green peppers, and marinara on a fresh Italian roll served with our house made chips.	
Meatball	7.95	Chicken Parmigiano	9.95
Our famous meatballs topped with marinara sauce and melted mozzarella served on a fresh Italian roll with our house made chips.		Chicken breast lightly breaded and fried with marinara and melted mozzarella served on toasted ciabatta bread with our house made chips.	
*Add a small house garden salad or cup of soup to any sandwich or lunch pasta entrée for \$2.00 or a small classic caesar salad for \$3.00.			

Cheese Steaks

Meatless Veggie Steak	6.95	Cheese Steak	7.50
Grilled spinach, mushrooms, tomatoes, and melted cheese on a soft Italian roll with our house made chips.		Thinly sliced grilled rib eye steak with melted cheese, on a soft Italian roll with our house made chips.	
Cheese Steak Hoagie	7.95	Special Steak	8.50
Thinly sliced grilled rib eye steak with melted cheese, topped with lettuce, tomatoes, raw onions, dressing and seasoning on a soft Italian roll with our house made chips.		Thinly sliced grilled rib eye steak with melted cheese, green peppers, mushrooms, and pepperoni on a soft Italian roll with our house made chips.	

Additional Toppings .95 each

Sauteed Mushrooms	Fried Onions	Hot Peppers
Green Peppers	Pepperoni	Marinara

Substitute French Fries for \$1.50

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A taste of Italy in your neighborhood



Famiglia Vincitorio

Rignano Garanico, Italy 1970

Take Out Menu

Monday-Thursday 11 a.m.–9 p.m.
Friday-Saturday 11 a.m.–10 p.m.
Sunday Noon–8 p.m.

www.vincitoriosrestaurant.com

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 S.E. Corner of Elliot & McClintock
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Appetizers

Bruschetta al Pomodoro Toasted Italian bread topped with fresh diced tomatoes, garlic, basil, drizzle of extra virgin olive oil.	5.95	Calamari Fritti Crisp fried calamari, served with spicy marinara sauce.	9.95
Mozzarella Fritta Deep fried mozzarella sticks, served with marinara sauce.	6.95	Burrata e Pere A soft, creamy imported mozzarella stuffed with stewed pears, wrapped in prosciutto, and drizzled with honey.	14.95
Ravioli Fritti Ravioli filled with a blend of spicy cheeses, lightly breaded and deep fried. Served with our famous Jalepeño Ranch	9.95	Antipasto Italiano Prosciutto, sopressata, roasted peppers, fresh buffalo mozzarella, imported olives and grilled eggplant.	15.95
Zuppa Posillipo Mussels and clams in tomato garlic broth.	10.95		

Soups and Salads

Italian Wedding Soup Orzo pasta in a delicious broth with spinach, carrots, and tiny meatballs.	Cup 3.95 Bowl 5.95	Caprese Salad Fresh buffalo mozzarella over sliced fresh tomatoes with basil and extra virgin olive oil.	9.95
Cream of Mushroom Soup Our famous recipe for this decadent creamy mushroom soup.	Cup 3.95 Bowl 6.95	Cheese Steak Salad Philly cheese steak, grilled spinach, mushrooms and green peppers, served on a bed of lettuce, tomatoes, cucumbers and black olives.	9.95
House Salad Freshly mixed greens, tomatoes, carrots, and baked garlic croutons.	3.95	Chicken Caesar Salad The Classic Caesar with sliced grilled chicken breast.	9.95
Classic Caesar Salad Crisp and fresh, with baked garlic croutons.	4.95	Grilled Chicken Salad Julienned chicken breast sauteed with garlic, mushrooms and green peppers, served on a bed of lettuce, tomatoes, cucumbers and black olives.	9.95
Roasted Peppers Open flame roasted red bell peppers with anchovies. Served with a drizzle of extra virgin olive oil.	8.95	Shrimp Caesar Salad Crisp Romaine tossed with our house made dressing, five grilled shrimp, parmigiano, and seasoned croutons.	12.95
Antipasto Salad Crisp greens with olives, artichoke hearts, pepperoni, provolone and more. Served with oil and vinegar.	9.95		

Dressings:

Ranch, Jalapeño Ranch, Blue Cheese, 1000 Island, Honey Mustard, Creamy Italian, Oil & Vinegar, French

Philly Cheese Steaks

On request, add fried onions, hot peppers, or marinara sauce.

Meatless Veggie Steak Grilled spinach, mushrooms, tomatoes, and melted cheese on a soft Italian roll with our house made chips.	6.95	Cheese Steak Hoagie Thinly sliced grilled rib eye steak with melted cheese, topped with lettuce, tomatoes, raw onions, dressing and seasoning on a soft Italian roll with our house made chips.	8.95
Cheese Steak Thinly sliced grilled rib eye steak with melted cheese, on a soft Italian roll with our house made chips.	7.50	Special Steak Thinly sliced grilled rib eye steak with melted cheese, green peppers, mushrooms, and pepperoni on a soft Italian roll with our house made chips.	8.50

Additional Toppings .95 each

Sauteed Mushrooms	Fried Onions	Hot Peppers
Green Peppers	Pepperoni	Marinara

Substitute French Fries for \$1.50

*Add a small house garden salad or cup of soup to any sandwich for \$2.00 or a small classic caesar salad for \$3.00.

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	9" Small	14" Med.	16" Large			
Plain	7.00	10.00	12.00	Pepperoni	Anchovy	Tomatoes
Each Item	1.50	2.00	2.50	Sausage	Onions	Broccoli
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7-Item Special	14.00	18.00	20.00	Bacon	Bell Peppers	Pineapple
				Meatball	Spinach	Fresh Mushrooms
				Salami	Garlic	Sun-dried Tomatoes

Specialty Pizza

	Small	Med.	Large		Small	Med.	Large
White Pizza Fresh garlic, olive oil, oregano, basil, & cheese.	9.00	13.50	15.50	Quattro Stagioni Ham, artichokes, mushrooms, sausage, cheese and sauce.	12.00	16.00	18.00
Veggie Pizza Tomatoes, mushrooms, broccoli, black olives, spinach, cheese and sauce.	10.00	13.50	15.50	Pizza Al Pesto Our delicious pesto sauce, garlic basil and mozzarella.	13.00	17.00	19.00
Pizza Romana Bacon, onions, mushrooms, fresh tomatoes and cheese.	10.00	13.50	15.50	Pizza Caprese Parma prosciutto, fresh Buffalo mozzarella, basil and sauce.	14.00	18.00	20.00

Stromboli

#1 Steak, bell peppers, onion, cheese and sauce	9.95
#2 Pepperoni, sausage, meatball, cheese and sauce	9.95
#3 Mushrooms, bell peppers, onions, black olives, cheese and sauce	8.95
#4 Broccoli, tomatoes, fresh garlic, basil, cheese and sauce,	8.95
#5 Ham, salami, bell pepper, cheese and sauce	9.95
Your Choice: 2 Items, cheese and sauce	9.00

Additional items 2.00

Beverages

Gold Peak Ice Tea Unsweetened Black, Sweetened Green, Sweetened Raspberry	2.50	Pellagrino	3.50
Soft Drinks Coke, Diet Coke, Sprite, Mr. Pibb, Root Beer, Lemonade, Iced Tea	2.50	Aqua Panna	4.00
		Pellagrino Aranciata or Limonata	2.50
		Whole Milk	2.50
		Coffee or Hot Tea	3.00
		Espresso	3.50
		Cappuccino	4.50
		Latte	4.50

Vincitorios Pasta Specialties

All fresh pasta made on site daily

Spaghetti Bolognese In our delicious meat sauce. * add meatballs or sausage for \$3.50	12.95	Rigatoni al Forno Short pasta prepared in a light meat sauce with meatballs, baked with mozzarella and pecorino.	16.95
Lasagna Casareccia Lasagna layered with a blend of Italian cheeses and sliced Italian sausage. Baked and topped with marinara sauce.	13.95	Capellini Campagnola Angel hair pasta tossed with ground sausage, red and green peppers, onions and mushrooms sauteed in a tomato cream sauce.	16.95
Linguine Vongole Shelled Little Neck clams sauteed with onions, garlic, extra virgin olive oil and white wine, served over linguini.	14.95	Ravioli di Formaggio Marios's handmade ravioli filled with ricotta, mascarpone, parmigiano and mozzarella topped with a fresh tomato basil sauce.	16.95
Tortellini Aurora Filled with veal in a light tomato cream sauce with peas and mushrooms.	14.95	Ravioli Carbonara Meat ravioli filled with chicken and sausage in a cream sauce with sauteed bacon.	16.95
Ravioli di Zucca Butternut squash filled ravioli in our delicious four cheese sauce, parmigiano, fontina, gorgonzola, and pecorino.	15.95	Trofie al Pesto Short rolled pasta shells with grilled chicken & sundried tomatoes in our creamy pesto sauce sprinkled with pine nuts.	17.95
Gnocchi Garganico Potato dumplings with fresh tomato basil sauce topped with melted burrata cheese	15.95	Cannelloni Rossini Two large crepes filled with ground veal, chicken and ricotta, rolled and baked in bechamelle, topped with bolognese.	17.95

House Specialties

Served with pasta and vegetables of the day

Eggplant Parmigiana Sliced eggplant layered with marinara, pecorino, baked with mozzarella.	13.95	Veal Genovese Veal scaloppine in lemon butter sauce, white wine, capers, artichoke hearts and mushrooms.	17.95
Eggplant Sorrentino Sliced eggplant rolled with ricotta, fresh basil, baked with mozzarella and marinara.	14.95	Veal Marsala Veal scaloppine in our marsala wine sauce and mushrooms.	17.95
Chicken Scarpara Chunks of chicken breast sauteed with garlic, mushrooms, pepperoncinos, lemon, white wine sauce.	15.95	Veal Saltimbocca Veal scaloppine topped with fresh sage, prosciutto and mozzarella, sauteed in a white wine demiglace sauce. Served over a bed of spinach & hard boiled eggs.	19.95
Chicken Parmigiana Breast of chicken breaded, topped with marinara, baked with mozzarella cheese.	15.95	Seafood Fradiavolo Mussels, clams, shrimp and calamari over linguine in our spicy marinara.	19.95
Chicken & Sausage Cacciatora Breast of chicken and homemade sausage braised with white wine, onions, mushrooms, green and red peppers, and marinara sauce.	16.95	Salmon and Shrimp Vincitorios Fresh Atlantic salmon filets and jumbo shrimp, sauteed with mushrooms, leeks, in our light cream sauce with a touch of tomato, served over fettuccine.	19.95

Pasta Dinners and Specialties come with garlic bread and soup of the day or a small house salad. Substitute a small caesar salad for \$2.00

Ask us to recommend a bottle of wine to compliment your dinner choice.