



Vincitorios Pasta Specialties

All fresh pasta made on site daily

Spaghetti Bolognese

In our delicious meat sauce.

* add meatballs or sausage for \$3.50

Lasagna Casareccia

Lasagna layered with a blend of Italian cheeses and sliced Italian sausage. Baked and topped with marinara sauce.

Linguine Vongole

Shelled Little Neck clams sauteed with onions, garlic, extra virgin olive oil and white wine, served over linguini.

Tortellini Aurora

Filled with veal in a light tomato cream sauce with peas and mushrooms.

Ravioli di Zucca

Butternut squash filled ravioli in our delicious four cheese sauce, parmigiano, fontina, gorgonzola, and pecorino.

Gnocchi Garganico

Potato dumplings with fresh tomato basil sauce topped with melted burrata cheese

12.95

13.95

14.95

14.95

15.95

15.95

Rigatoni al Forno

Short pasta prepared in a light meat sauce with meatballs, baked with mozzarella and pecorino.

Capellini Campagnola

Angel hair pasta tossed with ground sausage, red and green peppers, onions and mushrooms sauteed in a tomato cream sauce.

Ravioli di Formaggio

Marios's handmade ravioli filled with ricotta, mascarpone, parmigiano and mozzarella topped with a fresh tomato basil sauce.

Ravioli Carbonara

Meat ravioli filled with chicken and sausage in a cream sauce with sauteed bacon.

Trofie al Pesto

Short rolled pasta shells with grilled chicken & sundried tomatoes in our creamy pesto sauce sprinkled with pine nuts.

Cannelloni Rossini

Two large crepes filled with ground veal, chicken and ricotta, rolled and baked in bechamel, topped with bolognese.

16.95

16.95

16.95

16.95

17.95

17.95

House Specialties

Served with pasta and vegetables of the day

Eggplant Parmigiana

Sliced eggplant layered with marinara, pecorino, baked with mozzarella.

Eggplant Sorrentino

Sliced eggplant rolled with ricotta, fresh basil, baked with mozzarella and marinara.

Chicken Scarpara

Chunks of chicken breast sauteed with garlic, mushrooms, peperoncinos, lemon, white wine sauce.

Chicken Parmigiana

Breast of chicken breaded, topped with marinara, baked with mozzarella cheese.

Chicken & Sausage Cacciatora

Breast of chicken and homemade sausage braised with white wine, onions, mushrooms, green and red peppers, and marinara sauce.

13.95

14.95

15.95

15.95

16.95

Veal Genovese

Veal scaloppine in lemon butter sauce, white wine, capers, artichoke hearts and mushrooms.

Veal Marsala

Veal scaloppine in our marsala wine sauce and mushrooms.

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.

Seafood Fradiavolo

Mussels, clams, shrimp and calamari over linguine in our spicy marinara.

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.

17.95

17.95

19.95

19.95

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

There is a \$5.00 plate charge when sharing a dinner or specialty which includes an additional soup or salad.



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 Jalapeño 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	

Cheese Steaks

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.

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.

Pizza

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

Specialty Pizza

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

Desserts

I Dolci

Panna Cotta	6.95
Cannoli	6.95
Triple Chocolate Cake	6.95
Torta Di Ricotta	6.95
Tiramisu	7.95

I Gelati

Vaniglia	5.95
Cioccolato	5.95
Bomba & Exotic Bomba	7.95
Affogato Al Caffè	7.95
Affogato Al Amaretto	7.95
Affogato Al Whiskey	7.95
Fresh Fruit Sorbet Lemon, Coconut, Orange, Pineapple, Peach	7.95
Assorted Tartufos Chocolate, Chocolate Hazlenut, Pistachio, Limoncello	7.95
Spumoni	7.95
Cappuccino Crunch	7.95
Dulce de Leche	7.95



Beers

Draft Beer

Michelob Ultra
Bud Light
Peroni
Epicenter (San Tan Brewery)
Blue Moon

Imported

Moretti
Moretti la Rossa
Stella
Heinekin

Domestic

Budweiser
Coors Light
Miller Light
O'Doul's (non alcoholic)

Beverages

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

